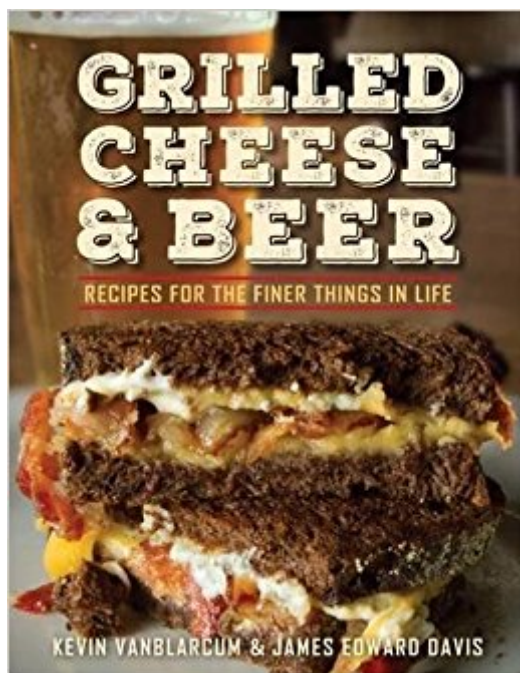


The book was found

Grilled Cheese & Beer: Recipes For The Finer Things In Life



Synopsis

Grilled cheese is the most perfect food in the world. And paired with the right beer there is nothing finer! In your hands is a masterwork of creative collaboration between a brewer and a chef, combining an extensive knowledge of beer making, food and good humor to create the most amazing cookbook ever! In these pages you will find one-of-a-kind grilled cheese sandwich recipes, perfectly paired with craft beers designed to draw out the full flavor of each ingredient. Grilled Cheese & Beer is spiced with wit and a passion for all things grilled cheese and beer, with easy-to-follow instructions that make it perfect for any skill level. Grilled Cheese & Beer has over 50 expertly paired sandwich recipes including: • Bacon Me Crazy with Stone Brewery's Arrogant Bastard • The Nature Boy Ricotta Flair with Moosehead Lager • The Big Kahuna with Hell or High Watermelon • Dia de los Quesos with Modelo Especial • The Ham of La Challah with Briney Melon Gose • Johnny Apple Cheese with Angry Orchard • Muenster Mash with Stella Artois • Funky B&Ctard with Unibroue La Fin du Monde • Turkey in the Rye with Keegan Ales™ Mother's Milk

Book Information

Paperback: 160 pages

Publisher: Hatherleigh Press (November 22, 2016)

Language: English

ISBN-10: 157826653X

ISBN-13: 978-1578266531

Product Dimensions: 7 x 0.4 x 9 inches

Shipping Weight: 12.8 ounces (View shipping rates and policies)

Average Customer Review: 5.0 out of 5 stars 4 customer reviews

Best Sellers Rank: #598,202 in Books (See Top 100 in Books) #195 in Books > Cookbooks, Food & Wine > Cooking by Ingredient > Cheese & Dairy #274 in Books > Cookbooks, Food & Wine > Main Courses & Side Dishes > Burgers & Sandwiches #348 in Books > Cookbooks, Food & Wine > Beverages & Wine > Beer

Customer Reviews

Born and raised in the Catskill Mountains, Kevin VanBlarcum currently resides in Pine Hill, New York. He works in nearby Kingston, NY as a brewer. After graduating from the University at Albany, he began pursuing a career in the brewing industry. He shares his life with his loving fiancé, Cassie, and their cat, Egg. Originally from Washington D.C., James Edward "Eddie" Davis moved to

upstate New York to attend SUNY Delhi. Along the way, he fell in love with the culinary arts and began to hone his skills at a local favorite, The Caboose. A skating fanatic and movie buff, he currently resides in Brooklyn where the pavement is less bumpy.

Welcome to Grilled Cheese & Beer. If you've come to have this book in your possession, it might be your 21st birthday. Maybe you've just moved into your first apartment. Or maybe you're just a connoisseur of well-crafted culinary tomes. Regardless, we welcome you and we hope you're as excited as we are to go on this gooey and effervescent adventure. However, for that to happen, we might need to prep you on how this book happened and what we are all about. This book started as a joke. Eddie and I used to make jokes about working at my future fictional (but still completely possible) restaurant "Cheesy Beerds." As you can probably tell, we have been big fans of puns right from the beginning. This hypothetical brewpub/grilled cheese shop prompted us to start developing a fictitious menu, comprised of some hilariously named sandwiches we'd been coming up with (at least, we thought they were hilarious). Hilarious enough to be in a book? Maybe. Crazy enough, we met a publisher who thought so, too. A few different ideas came to mind. "Dillas and Daquiris. Wine and Wieners (everybody knows wine goes well with hotdogs). When the pure novelty of the whole thing wore off, we realized exactly what we wanted to make a book about and how special this project could be. So, we went to work. Eddie on the sandwich designing vocals, and myself on the beer pairing drums. Grilled cheese and beer. Needless to say, we feel very passionate about these things. For us, cheese and beer make the world go "round. I make my living off of brewing beer, and Eddie spends his days whipping up outrageously delicious sandwiches and other foodstuffs. We believe in making these sandwiches into more than just college dorm room fodder. They're an American classic, updated for a foodie dominated era. Not only do we aim to elevate the grilled cheese, but we want to give it a companion. A best friend. A comrade. A brother in arms. A partner in crime. A pairing worthy of the perfection that is melty cheese slapped between two delicious pieces of perfectly toasted bread. And that is the malty, citrusy, piney, chocolaty, fruity, sour, dry goodness that is the immensely varied selection of beers now available to everyone. There is something for everyone and everything. Every cheese and ingredient combo has a perfect beer out there to send it over the top. We took on this arduous task "it simply had to be done. So we did the research, crunched the numbers and "not to toot our own horn" we nailed it. Now, without further ado, we give you our masterpiece. Our piece de resistance." Excerpt from the Introduction by Kevin VanBlarcum and James Edward Davis

Awesome book! The pictures and recipes - and especially the pairings are spectacular. Don't dismiss it - grilled cheese can be wonderfully diverse, and this book runs the gamut on flavor possibilities. Comfort food at it's best!

Great Book!! I love the pictures and pairings, and the recipes are easy to put together!! Great gift with a growler of beer!!

Love..love..this book..anyone who likes cheeses..beer...and a good sense of humor should have this book.....:)

I'm going to make every sandwich and beer pairing with family and friends. Fun thing to do for a convivial get together!

[Download to continue reading...](#)

Homemade Cheese: Step-by-Step Techniques for Making Best Organic Cheese: (Homemade Cheese, Cheese Making Techniques, Cheese Recipes) (Cheese Making, Homemade Cheese)
Grilled Cheese & Beer: Recipes for the Finer Things in Life Grilled Cheese Kitchen: Bread + Cheese + Everything in Between Home brew Journal for Craft Beer Homebrewers | Homebrew Logbook w/ space for 70+ recipes | Beer Glassware Reference, Beer Color Chart, Hops and Yeast Strain Chart | Great Grilled Cheese: 50 Innovative Recipes for Stove Top, Grill, and Sandwich Maker BBQ Recipes Cookbook: 58 Grill and Barbeque Recipes, Marinades and Brines (grilled chicken recipes, smoking meat, franklin bbq, texas bbq, argentine grill, indoor grilling) The Finer Things: Timeless Furniture, Textiles, and Details The Mac + Cheese Cookbook: 50 Simple Recipes from Homeroom, America's Favorite Mac and Cheese Restaurant Composing the Cheese Plate: Recipes, Pairings, and Platings for the Inventive Cheese Course Top 10 Cheese Fondue Recipes: Cheese Fondue Ideas, Including Swiss, Cheddar, and Many More! 60 Lamb Chop Marinades: Five-Star Easy and Simple Recipes for Marinated Lamb Chops. Great Recipes for Grilled Lamb Chops, Baked in the Oven Lamb Chops, or Pan Seared Lamb Chops. The Craft Beer Bites Cookbook: 100 Recipes for Sliders, Skewers, Mini Desserts, and More--All Made with Beer Cheese Making: The Beginners Guide To Making Cheese In Your Own Home The Cheese Board: Collective Works: Bread, Pastry, Cheese, Pizza This Cheese is Nuts!: Delicious Vegan Cheese at Home A Small Cheese in Provence; cooking with goat cheese Cheese and Culture: A History of Cheese and its Place in Western Civilization The Little Cheese Cookbook: From Snacks to Sweets - Because Cheese Goes with Everything! Melts: Over 50 Delicious Toasted & Grilled Sandwich Recipes

Cheese & Beer

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)