

# Beer and Food

# which BEER with what FOOD?

## Experiment and Enjoy

There are reasons rather than rules as to why certain beers match best with certain foods. Your palate is the best tool for discovering which combinations you enjoy the most and this handy guide can help get you off to a great start on your own culinary adventure.

<b>Ale</b> red meat, fish and chips, steak and kidney pie, cheddar cheese	<b>Cream Ale</b> pasta dishes, foccacia breads, pizza	<b>Lager</b> Chinese, Cajun and Mexican food, roast chicken	<b>Light Beer</b> nachos, chips, cheesies, pretzels	<b>Pilsner</b> fish, caviar, smoked salmon, or as an aperitif	<b>Stout</b> smoke BBQ, leg of lamb, oysters and other shellfish
<b>Bitter</b> grilled shrimp, veggie burgers, hot & sour soup, pesto	<b>Dopplebock</b> pâtés and terrines, custards, puddings and other rich desserts	<b>Lambic</b> sushi, gravlax, mussels and fresh fish dishes	<b>Malt Liquor</b> southern BBQ, ribs, chicken	<b>Porter</b> jambalaya, sweet potato, chocolate	<b>Trappist</b> beef, red meat dishes, asparagus, desserts such as fruit cakes, and custards
<b>Bock</b> bratwurst & sauerkraut, braised rabbit and noodle or dumpling dishes	<b>Kriek</b> cherry or chocolate desserts, fruit tarts, pies and puddings	<b>Light Ale</b> meat pie, hard cheeses, plowman's lunch (bread, cheese, pickle, onion etc.)	<b>Pale Ale</b> curry, steamed clams, Thai noodles, gazpacho	<b>Scotch Ale</b> steak and kidney pie, hard cheese, desserts (chocolate in particular)	<b>Weisse</b> (Wheat Beer) black forest ham, soft pretzels, veal, bratwurst, chicken breast

