

Bill & Ed's Excellent Adventure



Beer & Food Pairing Guide

Dr. Bill's Bodacious Banquet

Craft beer is by far the most versatile of all beverages to pair with food! Craft beer has carbonation which cleanses the palate with each sip, it has bitterness from the hops that cuts through the richest foods, meats, cheeses, and chocolates. It has sweetness from the malt that calms the hottest chili pepper, and the roasted grains match the Maillard reaction of browned food like seared meats, pan fried dumplings and bread. There isn't a food item in the world that I can't pair with a craft beer and that means with a little practice you can too.

Bacon Wrapped Jack Daniels Churro paired with Avery Ellie's Brown

This 5.5% brown ale has roasted malts that have notes of brown sugar, caramel, chocolate coffee and nuts perfectly complimenting the savory notes of the bacon and the sugar or cinnamon that is sprinkled on the Churro. The light bitterness of this beer will cut through the fried dough, allowing you to have seconds.

Deep Fried Doritos paired with Black Market Rye IPA

This 7.5% amber colored IPA has 20% rye malt which adds a nice spiciness to the beer, not hot spice, think peppery. That classic Dorito seasoning will harmonize with those spice notes in the beer, while the bitterness in this beer will cut through deep fried factor.

Tasti Chips – Fried to order potato chips with garlic parmesan flavor paired with Arrogant Bastard Ale

This American Strong ale is 7.2%, and packs big notes of hops and malt. Even though the flavor is aggressive the beer is nicely balanced. The pine and citrus notes from the hops will marry with the garlic and the light caramel and toffee from the malt will work well with the parmesan.

Pop Rocks Cherry Donut paired with Iron Fist Dubbel Fisted

This Belgian inspired Dubbel is an 8.1% dark ale with big notes of brown sugar and molasses followed by fig, plum, and raisin. These fruity characteristics will match wonderfully with the cherry notes from the donut and the pop rocks along with this highly carbonated beer will be sure to take you on a sensory rollercoaster.

The Reeses Donut paired with Modern Times Black House

This Oatmeal coffee stout although not high in alcohol at 5,8% packs a big punch of flavor. Modern Times does their own coffee roasting in house before adding it to the beer. The chocolate and peanut butter of the donut will be nicely enveloped by the Espresso and chocolate notes of the beer without overwhelming this fair delicacy. The coffee bitterness along with the carbonation will cleanse the palate in between each bite, and the oatmeal used in the beer will give it a silky mouth feel in the finish.

The Banana Cream Donut paired with Bootleggers Old World Hefeweizen

This 5% German style wheat beer will mimic the flavors of the donut with notes of banana, clove and Bazooka Joe bubble gum. The wheat in the beer will add a mild tartness that will brighten your palate and leave you wanting another bite.

Ed's Most Excellent Edibles

Ahhh...the County Fair. As a native Michigander, the fair represented the three F's; Fun, Food and Freedom. Being on one's own at the fair brought freedom and the endless pursuit of fun made us hungry...and when it was time to eat, nothing could compare to food at the fair. As a matter of fact, the fair was so powerful that it could take everyday, run-of-the-mill grub like corn on the cob and turn it into haughty, mouth-watering cuisine.

Corn on the Cob paired with Smog City Brewing's Little Bo Pils

Roasted with the husks, then slathered with real butter and salt, the black and tallow ear is then ready to be paired with Smog City Brewing's Little Bo Pils. Each is relatively light fare with the carbonation of the Pilsner scrubbing the tongue clean; making each buttery bite of maize better than the one before it.

Pork and Pineapple Kabob paired with Ritual Brewing's Hop-O-Matic IPA

Pineapple Express makes an incredible Pork & Pineapple Kabob. This kabob is sweet-n-sour goodness and pairs well with Ritual Brewing's Hop-O-Matic IPA. The IPA is west-coast style, so the grapefruit and mango flavors compliment the kabob perfectly. Still have some beer left? Head over to the Hawaiian booth and grab a slice of pineapple upside down cake.

Beef Brisket paired with Heroes Brewing's Sidewinder Oatmeal Stout

Beef pairings and beer are relatively simple...something robust to stand up to (and compliment the meat) without overrunning the complex favor of the brisket. Heroes Brewing makes an outstanding Oatmeal Stout named Sidewinder which fills the bill nicely. It's smoky, roasted malt balances the meat and fat of the brisket perfectly.

Caramel Apple paired with Noble Aleworks Big Whig IPA

It'll be a while before its snack time again...but when it is I tend to look for something light and tasty and a fresh **Caramel Apple** always seems to fit the bill. Pairing this traditional autumn treat with **Noble Aleworks Big Whig IPA** will provide an eye-opening experience as the inherent hop bitterness of the IPA perfectly balances the sweetness of the apple. Furthermore, the caramel melds flawlessly with the barley malt in the beer, making for a real light, yet tasty treat.

Deep Fried Spam® paired with Tustin Brewing's Old Town IPA

Got room for one more protein run? Looking for another IPA? Head on over to the **Totally Fried** and order up the **Deep-Fried SPAM®**. Once cooled, you will find the golden morsels are loaded with flavor, leaving behind a palate coated with oil. It's time to bring in beer's version of scrubbing bubbles; **Tustin Brewing's Old Town IPA**. The spritzy carbonation lifts the oils and fat from the tongue while the lively hop-blend balances the meat Monty Python made famous.

Cinnamon Roll paired with TAPS Fish House & Brewing's Belgian Trippel

Last, but certainly not least; it's dessert time. Grab a **Country Fair Cinnamon Roll** and a chalice (ok...a cup) of **TAPS Fish House & Brewing's Belgian Trippel**. The inherent sweetness of the beer matches the roll while the cinnamon mingles seamlessly with the trace of nutmeg and hints of apple and pear.

Bill and Ed's Excellent Background

“Dr.” Bill Sysak – Craft Beer Ambassador

Bill Sysak, or as he's more often referred to, “Dr. Bill,” is the Craft Beer Ambassador for Stone Brewing Co. “Dr.” Bill is a Certified Cicerone® and has proven expertise in selecting, acquiring and serving craft beers. He received his nickname through his work as a medic in the military Army National Guard, and the moniker has stuck with him throughout his career in the craft beer industry. At Stone, he's responsible for setting the beverage standard and ensuring the beverage philosophy is followed at all Stone Brewing Co. venues. “Dr.” Bill is widely considered one of the foremost experts in the field of pairing beer with food. He suggests the beer, wine and food pairings for the menus at our restaurants, and also coordinates and hosts many Stone Brewing World Bistro & Gardens events including: Beer & Cigar Dinners, Master Pairing events, Sour Fest, Oakquinox, Stone Pour it Black, and Rare Beer Breakfast. Sysak has been featured in such publications as The Wall Street Journal, New York Times, Draft magazine, Imbibe, Los Angeles Times, and Food & Wine.

He is on the San Diego State University “Business of Craft Beer” Advisory Board and is the instructor for the “Exploring Craft Beer” and Secrets of Exceptional Beer and Food pairings courses. “Dr.” Bill can also be found on the popular Internet podcasts, “New Brew Thursday” where he does a “Master Pairings” segment each week and “Expert Drinking,” where he educates his fans on the best of craft beers, cigars, fine wines, and spirits.

On the subject of Belgian beers “Dr.” Bill is once again considered one of the foremost experts in America. He has visited Belgium over 35 times and has an encyclopedic knowledge of the breweries, and their beers.

Ed Heethuis - Certified Cicerone®

One would be hard-pressed to find an area of the beer business untouched by Ed Heethuis (pronounced: Heat-House) in his 21+ years in the beer industry. A graduate of the famous Siebel Institute of Technology's Professional Beer Tasting Course and a Certified Cicerone®, Ed's personalized beer presentations convey the finer points of beer tasting without getting bogged down in ‘geekspeak’. In June, 2012, Ed joined Ritual Brewing in Redlands, CA as their first employee and Director of Sales.

A veteran participant of Disney's California Food & Wine Festival for three consecutive years, Ed brings the perfect combination of humor and enlightenment to the novice beer lover as well as extraordinary insight to those who are incredibly serious about their suds.

Ed is also co-founder of the Orange County Brew HaHa, the OC's only dedicated craft beer festival. In its fourth year of operation, the 2013 edition brought together over 4,500 beer lovers who were engaged by 70+ brewery's, two live bands, over a dozen food vendors and expert-level beer presentations.

In addition to training the Straub Distributing sales force and Southern California restaurant staffs, his column, Beer Behind the Orange Curtain was a regular feature in The Celebrator Beer News where he delighted readers from 2007 - 2012. You will thoroughly enjoy his take on the world's oldest alcoholic beverage!

Remember – Be excellent to each other! Always drink responsibly!