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## Happy Holidays to All of Our Readers!

### This is our special, November/December Issue.

We offer PRO Tech Notes with the idea that the recipients receive materials of practical value. With the holidays upon us, we felt that an issue with some beer/food pairing ideas would be most in order! We offer ideas for three courses, with the recipes appearing on the following pages.

We would enjoy hearing from you on these and we would enjoy details about **your** favorite pairings. We request permission to use your ideas in next year's "Holiday Season Tech Notes".

**Our offerings do have specific brands suggested. The suggestions are based simply on experience at home. We would love to hear of your suggestions and your opinions!**

Course	Serving	Pairing
<b>Soup Course</b>	Butternut Squash Soup with Oranges Carrots and a Dollop of Dona Maria's "Mole Verde" (Green Mole)	"Chainbreaker" by Deschutes
<b>Salad Course</b>	Waldorf Salad with Toasted Walnuts	"Hoegaarden Original Belgian Wit" by Brouwerij van Hoegaarden
<b>Dessert Course</b>	Triple Chocolate Pudding Cake with toppings	"Pipeline Porter" by Kona



## Soup Course

### **Butternut Squash Soup (with an interesting twist)**

#### Ingredients:

- 1 medium (2 1/4-pound) butternut squash
  - 1 small onion, sliced
  - 2 can(s) (14 1/2 ounces each) chicken broth, divided ( or home-made)
  - 2 tablespoon(s) butter or margarine, cut into pieces
  - 1/2 Tsp salt
  - 1/8 teaspoon(s) pepper
  - 1/4 Tsp ground coriander seed
  - 1 pinch(s) ground nutmeg
  - 1 carrot, peeled, trimmed
  - Juice of one orange, some orange zest
  - 1 jar **Doña Maria's** "Mole Verde", prepared as per directions on the jar!
  - Mixed dark and light croutons
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#### Directions:

1. Cut squash in half and remove seeds. Peel squash and cut into 1/2" cubes.
2. Heat oven to 425 degrees F. Layer squash, carrot and onion in shallow 8" glass casserole. Pour 1 can broth over vegetables, then dot with butter and sprinkle with salt, pepper, nutmeg and coriander. Cover with foil and bake until tender, about 40 minutes. Cool slightly.
3. Puree vegetables and liquid in blender, in batches if necessary, until smooth.
4. In saucepan, combine pureed squash mixture and remaining broth. Add the juice of one orange. Bring to a boil. Taste, adjust seasonings.
5. Serve in bowls. Top each serving with a dollop (about a Tbs) of prepared Green Mole sauce, a few croutons and a small amount of orange zest.

Note: The Mole Verde sauce is a bit spicy. Have small amounts of it with each spoonful of soup.

Beer pairing: "**Chainbreaker**" by Deschutes Brewing is one we like best for this pairing. Other beers, with citrusy notes, orange peel and coriander, are worth trying.



## Salad Course

### **Waldorf Salad with Toasted Walnuts (serves 4)**

#### Ingredients:

- 1 cup toasted walnuts (I prefer them whole, others like them chopped)
- 1 cup celery, thinly sliced
- 1 cup red seedless grapes, sliced (some prefer raisins)
- 2 sweet apples, cored and chopped (about 1/2" cubes)
- 6 Tbsp mayonnaise
- 2 Tbsp fresh lemon juice
- Salt
- Pepper
- Red Leaf Lettuce

#### Method:

Note: Use fresh whole walnut pieces for toasting. Chop later, if desired.

#### Toasting the walnuts:

- Preheat the oven to 350 °F.
- Line a cookie sheet with parchment paper. Spread the walnuts across the cookie sheet (do not crowd).
- Bake at 350°F for 8 to 10 minutes. Remove and let them cool to room temperature before use (about 15 minutes).

#### Salad Assembly:

1. In a medium sized bowl, whisk together the mayonnaise (or yogurt) and the lemon juice. Add 1/2 teaspoon of salt, 1/4 teaspoon of fresh ground pepper (to taste).
2. Mix in the apple, celery, grapes, and toasted walnuts.
3. Serve on a bed of fresh lettuce.

Beer Pairing: **Hoegaarden** or similar low amplitude wheat beers, with fruity notes are preferred.



## Dessert Course

### Triple Chocolate Pudding Cake

#### Ingredients:

- 1 cup Bisquick baking mix
- ½ cup sugar
- ¼ cup cocoa powder
- ¾ cup milk, divided into a ½-cup portion and a ¼-cup portion.
- 1/3 cup melted butter
- One jar Smucker's Hot Fudge Topping (~ 11.75 ounces). Place the jar topping into a pan with some warm water to make the topping flow more easily.
- 1 Tsp pure vanilla extract
- 1 cup Hershey's "Special Dark" chocolate chips, divided into two ½ cup portions
- ¾ cup hot water

#### Directions:

Pre-heat the oven to 350°F

1. Grease an 8" square baking pan
2. In a medium bowl, combine the Bisquick, sugar, cocoa powder, ½-cup milk, the melted butter, the vanilla and ¼ cup of the Smucker's hot fudge topping until blended. Stir in ½-cup chocolate chips, and then spread the mixture out into the prepared baking pan.
3. In a small bowl, combine ¼-cup milk, ½ cup chocolate topping and ¾-cup hot water. Stir until blended. Pour this mixture carefully over top of the mix in the pan. Do not stir... do not blend.
4. Sprinkle the remaining ½-cup chocolate chips over the surface.
5. Place the pan into the oven and bake for 40 to 45 minutes until the center is set and the cake begins to pull away from the edges. Remove the cake and let stand 15 minutes before serving. Serve warm with vanilla ice cream or whipped cream. Refrigerate leftovers....if any. Serves 6 to 8 people.

**Beer Pairing:** "**Pipeline Porter**" by Kona. This Porter is deeply flavored and Kona coffee beans added are part of the brewer's recipe. We usually have this pairing and a cup of good coffee on the side. Deschutes Black Butte Porter is also complimentary to this as is Full Sail's Session Black Lager.

**Best Wishes to All for the Happiest of Holiday Seasons.**

**Thank you for all of your efforts and success in Brewing! -David Kapral**



**If you would like to discuss any aspect of this article or if you would like to engage the assistance of David Kapral of Brewing Consulting Services, LLC or Edward Michalski of PRO Engineering and Manufacturing, Inc., please contact either or both gentlemen using the contact information listed below:**



**David Kapral, Founder of  
Brewing Consulting Services, LLC**

The author, David Kapral, has over thirty years of brewing experience. Some of his credentials are:

- Experienced Brewmaster, with 8 years consulting experience to craft brewers across the U.S.
- Beer Steward Certification Trainer for the MBAA
- Practical Brewing lecturer at MBAA's annual Brewing course in Madison, WI
- Member of the InTota Expert network
- Received the "Inge Russell Best Paper Award" for a complex fermentation topic

Additionally, Mr. Kapral founded Brewing Consulting Services, LLC.

**The company provides a wide range of practical [operational advice](#) and [solutions to clients in the Craft Brewing industry](#).** The group includes the David Kapral and Associates Mark Sammartino and Pat Frost. Collectively this group has 100 years of experience in the industry.

Contact David Kapral if you would like to discuss the recipes in the article or if you want to explore further assistance from his firm.

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Ed Michalski (left) with brother Dave, checking specs for a customer

**Ed Michalski, CEO**

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