FRIED CHICKEN

For the last several years, my friend Vinnie Cilurzo, the owner and brewmaster of Russian River Brewing Company, and I have been cooking in pursuit of the ultimate fried chicken recipe. Our best rendition to date came from coating the chicken in baking powder and salt and allowing it to marinate in lemon juice in the fridge for a while before dredging and frying. This keeps the chicken tender and moist during the cooking process. We always abide by Vinnie’s golden rule: the chicken has to be bone-in, if not, it’s not fried chicken.

Makes 4 servings

In a large bowl, combine the baking powder and 2 teaspoons of salt. Add the chicken pieces and coat well. Transfer to a large resealable plastic bag and add the lemon. Refrigerate for at least 12 hours and ideally 24 hours. Remove the lemon before the next step.

In a large bowl, toss the chicken with the buttermilk until well coated. Refrigerate for 1 hour.

In a shallow bowl, combine the paprika, garlic powder, oregano, black pepper, cayenne, flour, and cornstarch and mix well. In another bowl, beat the eggs with the milk and hot sauce. Remove one piece of chicken from the buttermilk and shake off any excess liquid. Dredge a piece of the chicken in the flour mixture, making sure it’s well coated. Coat the chicken in the egg mixture, letting the excess drip off, then dredge again in the flour mixture. Transfer to rimmed baking sheet fitted with a wire rack and repeat with the remaining chicken.

Heat 2 inches of canola oil in a heavy-bottomed frying pan until an inserted instant-read thermometer reads 425°F. Preheat the oven to 325°F and line a rimmed baking sheet with foil.

Working in batches if necessary (don’t crowd the pan), fry the chicken until golden brown and crispy on all sides; dark meat might take a minute or two longer than white. Transfer the chicken to the prepared baking sheet and season with salt. When all of the chicken is fried, transfer the baking sheet to the oven and bake until the internal temperature of the chicken reads 155°F on an instant-read thermometer. Let the chicken rest for 5 minutes before serving.

PAIRING STRATEGY
Pale ales, IPAs, and ESBs are all great here; they’re the all-time bests for washing down fried foods. But these beers can also play up the spices and dried herbs in the dry dredge, giving them a revived freshness.

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1 teaspoon baking powder
Kosher salt
1 whole chicken, separated into breasts, thighs, drumsticks, and wings
1 lemon, sliced into thin rounds
1½ cups buttermilk
2 tablespoons Spanish or hot paprika
1 teaspoon garlic powder
1 teaspoon dried oregano
2 tablespoons freshly ground black pepper
½ teaspoon cayenne pepper
1½ cup all-purpose flour
1 cup cornstarch
2 large eggs
1 teaspoon hot sauce
Canola or peanut oil, for frying
Preheat the oven to 450°F. Line two rimmed baking sheets with foil and brush the foil with $\frac{1}{4}$ cup of the olive oil.

In a large bowl, combine the pork, breadcrumbs, prosciutto, parsley, oregano, fennel seeds, $\frac{1}{2}$ teaspoon of the red pepper flakes, the ricotta, and the eggs. Season the mixture with salt and pepper and mix with your hands until everything is well combined; the mixture should be a little bit wet to the touch. Add the basil and Parmesan and mix until blended. Form the mixture into 1- to 2-inch balls and transfer to the prepared baking sheet. Bake the meatballs until cooked through, about 15 minutes. Remove the meatballs from the oven and lower the temperature to 325°F.

In a food processor, blend the tomatoes until smooth and set aside.

Transfer the meatballs to a casserole dish. Add two of the sliced garlic cloves and the puréed tomatoes and toss to coat the meatballs. Cover tightly with foil and bake until the sauce begins to thicken, 25 to 30 minutes. Remove from the oven and let rest, covered.

In a skillet, heat the remaining 2 tablespoons olive oil over medium-high heat. Add the broccoli rabe and cook, stirring often, for 1 to 2 minutes. Add the remaining garlic, $\frac{1}{2}$ teaspoon red pepper flakes, and the chile and cook, stirring often, until the garlic begins to brown. Add the water, lower the heat, and cook until the broccoli rabe is crisp-tender, about 5 minutes. Transfer to a bowl and top with the shaved pecorino. Set aside.

Heat a grill pan or skillet over high heat and brush the bread with olive oil. Toast the bread until golden brown on both sides.

Serve the meatballs in a large bowl with the bread, broccoli rabe, and any extra sauce on the side. Garnish the meatballs with extra Parmesan and serve.
HANGER STEAK WITH TATER TOTS AND BEER MUSTARD

A hanger steak with an easy shallot pan sauce makes a great weeknight meal—even better when served with tater tots. I've become a little obsessed with tots. I like mine to be part creamy potato, part shredded potato, almost as if a tater tot met a croquette at a bar. They're all the better to mop up steak juices this way. They can be made ahead and frozen, too. Just make sure to keep a pot of beer mustard handy.

Makes 6 servings

Place the cut up potatoes with garlic cloves in a large saucepan and cover them with cold water. Season with salt and boil the potatoes until tender, 20 to 25 minutes. Strain the potatoes and garlic, reserving 1/4 cup of the cooking water, and purée in a blender until smooth.

Place the remaining whole potatoes in the saucepan and cover with cold water; season with salt. Bring the water to a boil, lower the heat, and simmer for 5 minutes. Drain the potatoes and let them cool to room temperature. Shred the potatoes on a box grater into a mixing bowl. Add 2 tablespoons of the flour and the chives. Add the potato purée and mix well with a wooden spoon. Season to taste with salt and pepper.

Scoop 1 tablespoon of the potato mixture and form it into a ball, pressing out any air, then roll it into a cylinder. Place the tater tot on a baking sheet and repeat with the remaining potato mixture. Refrigerate the tater tots for 30 minutes to set.

In a shallow bowl, whisk together the eggs and milk. Place the remaining 1 cup of flour in another bowl. Remove the tater tots from the refrigerator and, working with one at a time, dip a tater tot into the egg mixture, shaking off any excess, then roll the tot in the flour. Place on the baking sheet and repeat with the remaining tots. Refrigerate the tots for 30 minutes.

Preheat the oven to 250°F. Heat a medium skillet over medium-high heat and add 1/4 cup of canola oil, making sure to cover the bottom of the pan with 1/4 inch of oil. Once the oil is hot, fry the tater tots in batches, stirring frequently, until golden brown on all sides. Using a slotted spoon, transfer the tots to a baking sheet. Repeat until all the tots are done frying and transfer the tray to the oven for 5 minutes.

Heat the skillet used to cook the steak over medium heat. Add the shallots, bay leaf, and sugar to cook, stirring, until the shallots are lightly browned, 3 to 5 minutes. Add the chicken stock, bring the liquid to a simmer and reduce until the sauce is thick enough to coat the back of a spoon. Turn off the heat, discard the bay leaf, stir in the parsley, and set aside.

Slice the hanger steak against the grain and plate on a platter or divide evenly among six plates. Arrange the tots around the steak and spoon the shallot sauce on top of the steak. Serve with the mustard on the side.

2 pounds russet potatoes, peeled, and cut into 2-inch pieces, plus 1 pound russet potatoes, peeled and left whole
3 garlic cloves, thinly sliced
Kosher salt
Freshly ground black pepper
1 cup plus 2 tablespoons all-purpose flour
1 tablespoon finely chopped chives
2 large eggs
1 tablespoon whole milk
1/4 cup plus 2 tablespoons canola oil
2 pounds hanger steak, trimmed
2 tablespoons unsalted butter
6 medium shallots, finely chopped
1 bay leaf
1 teaspoon granulated sugar
1 cup chicken stock
1/4 cup chopped parsley leaves
Beer mustard, for serving (see page 191)

PAIRING STRATEGY
The deep satisfaction of a hanger steak is only made better by a Rich & Roasty beer whose malts exalt the shallot pan sauce to a place of decadence.
**GRILLED RADICCHIO WITH BACON, ALMONDS, AND GORGONZOLA**

The chicory family of greens, of which radicchio is a member, really lend themselves to bold flavors. Radicchio is so substantial that the leaves themselves can be grilled, the bitterness of their compact white-veined red leaves mellowing out with the application of a nice char. When I’m grilling a steak, I’ll often throw some heads of radicchio on the grill, as well, and then top them with creamy gorgonzola and crumbled up thick-cut bacon to take the salad way outside the healthy zone.

Makes 4 to 6 servings

Prepare a medium-hot charcoal or gas grill.

In a bowl, toss the radicchio wedges with 1/4 cup of the oil and season with salt and black pepper.

In a skillet, cook the bacon over medium heat until crisp, 7 to 9 minutes. Remove from the heat and set aside.

In a bowl, whisk together the white balsamic vinegar, honey, and remaining 1/4 cup oil.

Shake off any excess oil before putting the radicchio on the grill. Grill the radicchio on both cut sides until soft and tender, 3 to 5 minutes per side. Transfer the radicchio to the bowl with the balsamic dressing and toss gently.

Arrange the radicchio on a platter and top with the bacon, almonds, and gorgonzola. Toss the parsley in the remaining vinaigrette and spoon over the radicchio.

**PAIRING STRATEGY**

The sour tartness of these beers and the sweetness of the white balsamic in the vinaigrette are necessary foils for the salty, fatty, and funky components of this salad.

4 heads radicchio, cores trimmed but still intact, cut into quarters
1/2 cup olive oil
Kosher salt
Freshly ground black pepper
2 slices thick-cut bacon, cut into 1/2-inch pieces
2 tablespoons white balsamic vinegar
1 tablespoon honey
1/2 cup toasted and chopped almonds
1/4 cup crumbled gorgonzola
1/2 cup roughly chopped parsley leaves

**SOUR, TART, & FUNKY**

Prepare a medium-hot charcoal or gas grill.

In a bowl, toss the radicchio wedges with 1/4 cup of the oil and season with salt and black pepper.

In a skillet, cook the bacon over medium heat until crisp, 7 to 9 minutes. Remove from the heat and set aside.

In a bowl, whisk together the white balsamic vinegar, honey, and remaining 1/4 cup oil.

Shake off any excess oil before putting the radicchio on the grill. Grill the radicchio on both cut sides until soft and tender, 3 to 5 minutes per side. Transfer the radicchio to the bowl with the balsamic dressing and toss gently.

Arrange the radicchio on a platter and top with the bacon, almonds, and gorgonzola. Toss the parsley in the remaining vinaigrette and spoon over the radicchio.

**PAIRING STRATEGY**

The sour tartness of these beers and the sweetness of the white balsamic in the vinaigrette are necessary foils for the salty, fatty, and funky components of this salad.
In a food processor or blender, combine the tahini, garlic, garbanzo beans, and 2 tablespoons each of the olive oil and water. Season with salt and pepper and pulse until smooth. Add the pumpkin, cayenne, and cumin and process until very smooth. Thin the hummus as desired with the remaining water and olive oil. Transfer to a bowl, cover, and refrigerate for at least 4 hours after combining in order to allow the flavors to come together. It’s well worth the wait.

Spoon the hummus into a bowl and garnish with the pomegranate seeds and pistachios. Drizzle with the pomegranate molasses and olive oil. Serve with warm naan bread.

For an easy (but seasonally appropriate) snack in the fall, try swirling sweet puréed pumpkin into your hummus. If you’re feeling ambitious, you can start this recipe from scratch with dried garbanzo beans and fresh roasted pumpkin, but this is a much quicker way to make something that tastes like you labored over it for hours. The key here is to let the pumpkin hummus sit for at least four hours after combining in order to allow the flavors to come together. It’s well worth the wait.

**PUMPKIN HUMMUS WITH NAAN BREAD**

Makes 10 servings

In a food processor or blender, combine the tahini, garlic, garbanzo beans, and 2 tablespoons each of the olive oil and water. Season with salt and pepper and pulse until smooth. Add the pumpkin, cayenne, and cumin and process until very smooth. Thin the hummus as desired with the remaining water and olive oil. Transfer to a bowl, cover, and refrigerate for at least 4 hours or overnight.

Spoon the hummus into a bowl and garnish with the pomegranate seeds and pistachios. Drizzle with the pomegranate molasses and olive oil. Serve with warm naan bread.

**PAIRING STRATEGY**

Drink a lambic or gueze with the flavor of fresh fruit to magnify the sweetness of the pumpkin and the fruitiness of the pomegranate molasses. You’ll often find cumin spice notes and lemony fragrance in funky beers, which make them a fine match for this appetizer.