



The American Craft Beer Cookbook: 155 Recipes from Your Favorite Brewpubs and Breweries

By John Holl

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There's a revolution going on in the beer world. The food you eat should be just as delicious as the beer you drink and award-winning beer journalist John Holl captures the best of the brewery and brewpub menus in his latest book, *The American Craft Beer Cookbook*. The 155 recipes cover breakfast to dessert, with vegetarian and gluten free options along with soups, seafood and more. The recipes were contributed by breweries, brewpubs and other beer lovers across the United States. You'll love the new twists on traditional favorites, such as Slow-Cooked Dopple Bock BBQ Meatballs and American Wheat Beer Steamed Clams, as well as unexpected recipes like Crawfish Bordelaise, Roasted Pheasant, Chopped Reuben Salad, Bermosas, and Pineapple Brown Sugar Pale Ale Cupcakes.

It is a celebration of craft beer, food, and the people behind it.

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The American Craft Beer Cookbook: 155 Recipes from Your Favorite Brewpubs and Breweries By John Holl Bibliography

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Editorial Review

Review

- "Throughout, the culinary status of beer is rightly elevated." - *The Boston Globe*
- "John Holl's *The American Craft Beer Cookbook* is THE bar food bible. It will make you thirsty just at first glance." - *Anthony Dias Blue*
- "The book is beautifully photographed, the recipes are clearly explained and mostly fairly simple, and Holl's brief descriptions of the featured breweries are well written and to the point." - *Chicago Reader*.
- "It really is that good." - *San Diego Reader*
- "Attractively designed and photographed." - *New Jersey Monthly*

- "The book, however, is more than a cook's guide. Brimming with photos, anecdotes, history and insight about the beers and their makers, as well as recommended road trips and festivals, it is an ode to today's craft beer movement." - *Edible Jersey*
- "By seamlessly combining the complimentary worlds of beer and food with a tour of craft beer destinations, *The American Craft Beer Cookbook* is unlike any beer and food book." - *Portland Press Herald*
- "Savoring the experience of artisan brews and good food." - *Times of Northwest Indiana*

- "...vividly illustrates the affinities of food and beer while showing how much cooking and brewing have in common." - *The Atlanta Journal-Constitution*
- "This craft brew lovers' cooking companion confirms there's much more to beer food than traditional bar food." - *The Spokesman-Review*
- "It focuses on food traditions specific to regions and recipes that have been handed down from generation to generation." - *WTOP radio*
- "...there's a new breed of beer-centric cuisine brewing." - *San Jose Mercury News*

- "Ultimately, this book is about the story of where we are right now with beer and food, as a society and in the home." - *Eugene Register-Guard*
- "The range of recipes reflect a kitchen creativity that mirrors the bounty of beers presented." - *Ale Street News*
- "*Spanning all of the meals of the day (including breakfast), this cookbook also offers a number of vegetarian and gluten-free options.*" - *Rochester Democrat & Chronicle*

- "It's a heavyweight book that's beautiful enough to put on the coffee table, with nearly 350 pages of illustrations, brewery profiles, travel recommendations and, of course, recipes." - *Lancaster Online*.

- "There are several quite good beer cookbooks out there; this one lifts the overall standards of the genre to a new level." - *Jack Curtin's Liquid Diet*
- "The pairing-timid will be inspired, while the cuisine a la biere geeks are sure to discover some bold new flavor combos." - *Beer Advocate*.

"My wife and I were lucky enough to be guinea pigs when John was testing out a couple of recipes and I can confirm that the book will be worth every penny."

(*Sam Calagione, President & Founder, Dogfish Head Craft Brewery*)

"Not every recipe in the book is made with beer, but they all taste great when paired with beer ? and isn't that the important part? *The American Craft Beer Cookbook: 155 Recipes from Your Favorite Brewpubs and Breweries* offers up instructions on how to cook everything from appetizers to desserts, including some stuff you'd expect ? like pub-friendly foods and barbecue ? to some you wouldn't ? like cupcakes and ice cream floats. But hey, it's all beer-friendly, so it's all good."

(*Saveur*)

"Finally, a cookbook made for beer geeks!"

(*CoolMaterial.com*)

"A bible for guys who like to cook with beer, pair their meals with the perfect pour or do both. Some recipes, like the American wheat beer steamed clams, use the beer for both eating and drinking, and all 155 of them taste great with the right ale or lager."

(*Publisher's Weekly*)

"Finally, a cookbook made for beer geeks!"

(*All About Beer magazine*)

"We've never been so excited to cook in our lives."

(*The Boston Globe*)

"Showcase(s) the transformative cuisine being undertaken by brewpubs across the country."

(*Dolce Dolce*)

"I recommend reading Holl's entire cookbook, marking pages as you go, for there is inspiration for every season of craft beer and cuisine. This is a cookbook you'll use often and enjoy exploring, glass in hand."

"Beer food is more than bar food, and Holl takes you through a range of recipes ranging from Slow-Cooked DoppleBock BBQ Meatballs to Duck Chiles Rellenos. Woven within are profiles of notable brewers and stories about the beers described within. Throughout, the culinary status of beer is rightly elevated."

"The American Craft Beer Cookbook is full of ideas that will appeal to cooks of all levels and change the way you look at beer. Anyone who loves beer, cooking, and entertaining will enjoy this book."

From the Back Cover

Food That Loves Craft Beer

John Holl, an enthusiast who believes that there's perfect beer for every meal, conducts an exciting tour of delicious food designed to eat with fine craft brews. Thinking beyond standard burgers and nachos, talented brewpub chefs offer pairings such as Pistachio-Crusted Salmon Sandwiches served with a bright hefeweizen, and Curried Pumpkin Chicken Soup paired with - what else? - a pumpkin porter. Craft beer never tasted so good.

About the Author

JOHN HOLL is an award-winning journalist covering beer and the culture of drinking.

He is the editor of All About Beer Magazine, host of the Beer Briefing on iHeartRadio, and a syndicated newspaper columnist. John has written for the New York Times, Wall Street Journal, Beverage World, and many other publications. He's judged beer competitions around the globe, regularly lectures on craft beer, and appears often on television. He lives in New Jersey and may be reached through his website, JohnHoll.com

Users Review

From reader reviews:

Margaret Williams:

This book untitled The American Craft Beer Cookbook: 155 Recipes from Your Favorite Brewpubs and Breweries to be one of several books which best seller in this year, that's because when you read this guide you can get a lot of benefit on it. You will easily to buy this specific book in the book store or you can order it by using online. The publisher of the book sells the e-book too. It makes you quicker to read this book, as you can read this book in your Mobile phone. So there is no reason for you to past this guide from your list.

Kevin House:

Playing with family in a park, coming to see the marine world or hanging out with good friends is thing that usually you could have done when you have spare time, in that case why you don't try factor that really opposite from that. Just one activity that make you not experiencing tired but still relaxing, trilling like on roller coaster you have been ride on and with addition of information. Even you love The American Craft Beer Cookbook: 155 Recipes from Your Favorite Brewpubs and Breweries, it is possible to enjoy both. It is fine combination right, you still desire to miss it? What kind of hang-out type is it? Oh can occur its mind hangout guys. What? Still don't have it, oh come on its referred to as reading friends.

Sara Jones:

Are you kind of hectic person, only have 10 or perhaps 15 minute in your day time to upgrading your mind ability or thinking skill perhaps analytical thinking? Then you are experiencing problem with the book when compared with can satisfy your limited time to read it because all of this time you only find guide that need more time to be study. The American Craft Beer Cookbook: 155 Recipes from Your Favorite Brewpubs and Breweries can be your answer because it can be read by an individual who have those short time problems.

Dixie Santiago:

That e-book can make you to feel relax. This particular book The American Craft Beer Cookbook: 155 Recipes from Your Favorite Brewpubs and Breweries was multi-colored and of course has pictures on the website. As we know that book The American Craft Beer Cookbook: 155 Recipes from Your Favorite Brewpubs and Breweries has many kinds or variety. Start from kids until teens. For example Naruto or Private investigator Conan you can read and think that you are the character on there. So , not at all of book are generally make you bored, any it offers you feel happy, fun and rest. Try to choose the best book to suit your needs and try to like reading that will.

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