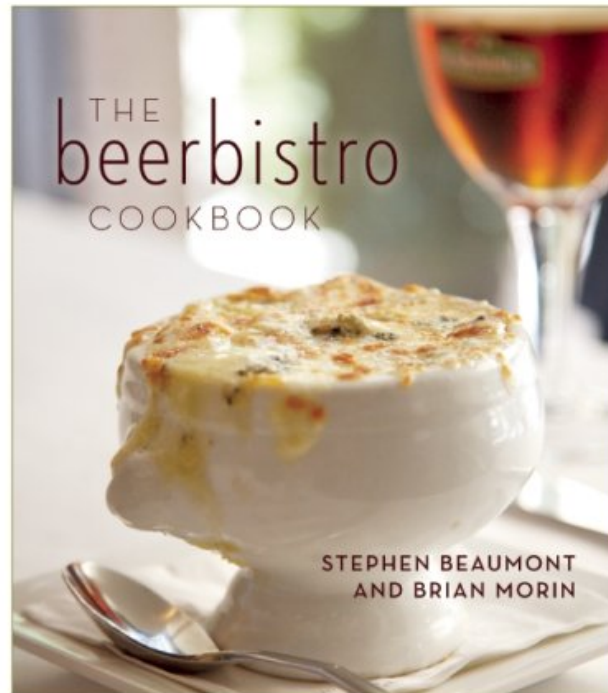


## The Beerbistro Cookbook

*Brian Morin, Stephen Beaumont*  
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#2891613 in Books 2009-05-05Ingredients: Example IngredientsOriginal language:EnglishPDF # 1 .90 x 9.40 x 10.20l, 2.65 #File Name: 1554701406296 pages | File size: 50.Mb

**Brian Morin, Stephen Beaumont : The Beerbistro Cookbook** before purchasing it in order to gage whether or not it would be worth my time, and all praised The Beerbistro Cookbook:

5 of 5 people found the following review helpful. Don't try this at home...By Sher SchachameyerI bought The Beer Bistro Cookbook for my partner for the holidays, and we've been having fun with it ever since. The Stout Brownies, alone, were worth the price of the book.However, we planned a dinner party for 7 this weekend using only recipes from the book, with beer in every one, and had more trouble than we bargained for. For example, the recipe for white beer-cured salmon with sweet mustard and porter pancakes begins on page 81, then refers the reader to page 171 for the beer-cured salmon, page 200 for porter pancakes, and page 211 for the sweet mustard sauce. Different parts of the recipe serve different numbers of people, so the whole thing becomes very confusing and inefficient, with not enough sauce, way too much pancake batter and way, way too much fish. The appetizer was delicious, but when we make it again, we'll refer to our own notes in the margins to get it right.We also made the potato-weissbier bread, which took 3-4 times longer to bake than indicated in the book, bistro salad (no problem), Belgian ale steak stew, which had such an acrid gravy that I drained all the gravy off and created my own, and beeramis, which took us two tries and some ingenuity to make it suitable. We had a wonderful dinner party, but could have used more help from this cookbook. Did anyone test these recipes for home use?0 of 0 people found the following review helpful. Three StarsBy

CustomerGreat book0 of 0 people found the following review helpful. Chowder Head?By Dennis MaradaAn odd collection of recipes containing beer. They prove, just a Julia did with wine, if you have drank enough while cooking, you can add some to the food and it will taste even better!

With the growing popularity of craft and specialty brews, people are beginning to see beer in a whole new light. Based on the menu from their acclaimed restaurant, beerbistro, in Toronto, writer Stephen Beaumont and chef Brian Morin's *The Beerbistro Cookbook* shows how to take those humble hops to a new culinary level. Covering everything from ales and lagers to starters, seafood, grills, meats, cheese, beer cocktails, and even beer pastry, the book is ideal for both newbie cooks and foodies looking for new and exciting ways to cook. Recipes include Butternut Squash and Ale Hummus, Drunken Portobello Mushroom Sandwich, Beer-Steamed Mussels, Apple Ale Back Ribs, Maudite Onion Confit, Beer Butter Tarts, Stout Macadamia Nut Brownies, and more. Informative sidebars provide tips and hints from everything from how to pour beer to what glassware to pour it into. Color photos show readers exactly how Morin and Beaumont's mouth-watering dishes are made.

About the AuthorSTEPHEN BEAUMONT's writings about beer, spirits and travel have appeared in such publications as *The Globe and Mail*, *International Herald Tribune*, *Esquire*, *National Geographic Traveler*, *Playboy*, *Saveur*, *Wine Enthusiast*, *Epicurious* and *Hemispheres*. He has also written many books including *A Taste for Beer*; *Stephen Beaumont's Brewpub Cookbook*; *Premium Beer Drinker's Guide: The World's Strongest, Boldest Most Unusual Beers*; and *Great Canadian Beer Guide*, 2nd editionBRIAN MORIN has worked as a line cook, butcher, baker, chef garde manger, pastry chef, sous-chef and executive chef in some of Canada's finest kitchens. Beaumont and Morin are partners in Canada's first beer cuisine restaurant, beerbistro, located in downtown Toronto.