

FOOD & DINING

Pairing food with beer

For many amateur cooks, the joy of cooking lies in trying new things. But trying new things need not be limited to ingredients or exotic dishes. Sometimes unique food and beverage pairings can be just as eye-opening as the cuisine itself.

While wine is often associated with food, beer also can be enjoyed with many a meal, including certain foods that few would think to enjoy with a cold beer. The pairing of beer with food is a big part of writer and author John Holl's book, "The American Craft Beer Cookbook" (Storey), which shares recipes from brewpub chefs across the country. Those who want to pair beer with the following recipe for "Sage Veal Medallions" can consider the Willimantic Brewing Company's Willimantic Flowers Infusion, which includes many botanical notes perfect for bringing out the flavors of the dish. Willimantic Brewing Company is housed inside a decommissioned post office in Willimantic, Connecticut.

SAGE VEAL MEDALLIONS

Makes 6 servings

- 3 tablespoons all-purpose flour
- Salt and freshly ground black pepper
- 2 1/2 pounds veal medallions, pounded thin
- 3 tablespoons extra-virgin olive oil
- 1/2 cup fresh lemon juice
- 4 tablespoons unsalted butter
- 1/2 cup pine nuts, toasted
- 6 whole sage leaves plus 1 tablespoon thinly sliced fresh sage leaves
- 3 garlic cloves, minced
- 1 1/2 pounds dried spinach fettucine
- 12 fresh chives, thinly sliced

1. Combine the flour with salt and pepper to taste in a medium bowl. Dredge the veal in the seasoned flour, shaking off any excess, and set aside.

2. Warm the olive oil in a large skillet. Add the veal and pan-sear for 1 1/2 minutes; flip and cook for 1 minute longer. Transfer the veal to a plate to rest.

3. Return the skillet to the heat, add the lemon juice, and cook, stirring up the browned bits in the pan. Add the butter and stir into the lemon juice; allow the butter to melt and thicken slightly. Add the pine nuts, the tablespoon of sliced sage, the garlic, and salt and pepper to taste.

4. Meanwhile, bring a large pot of salted water to a boil. Cook the fettucine to desired doneness according to the package instructions. Drain the pasta, and then spin the fettucine into the sauce with tongs.

5. Transfer the pasta to a large round plate and top with the veal medallions. Garnish with the whole sage leaves and chives and serve immediately.



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Meet
KATIE BURCH
BARTENDER
for
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at **Driftwood Shores**

- Q** What's your favorite music to mix by:
A: "Worth It" by Fifth Harmony
- Q** What would you want your last drink to be:
A: Straw-Colada
- Q** What is your favorite ingredient to mix with:
A: St. German, which is an elderflower liquor
- Q** When you are spending time at home, do you drink by yourself? Or do you go out:
A: I always have a partner in crime to drink with
- Q** Beer or Liquor:
A: Beer
- Q** Light or Dark Beer:
A: Pale Ale - Manny's
- Q** What's the craziest thing you've ever drank:
A: Sorry folks, I'm pretty picky when it comes to trying new things
- Q** Advice to an aspiring Bartender:
A: Fake it till you make it.



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