



BetterBeerBlog Presents:

LET'S GET LIT

A Beer, Food and Cigar Pairing Event

Course 1

Beer: Lagunitas Sirius High-Gravity Cream Ale, 7.0% ABV

Culinary Pairing: Chicken tortilla soup

An ale version of the American lager style. Produced by ale brewers to compete with lager brewers in the Northeast and Mid-Atlantic States. Originally known as sparkling or present use ales, lager strains were (and sometimes still are) used by some brewers. Many examples are kräusened to achieve carbonation. Cold conditioning isn't traditional, although modern brewers sometimes use it.

Course 2

Beer: Alaskan Smoked Porter, 6.5% ABV

Culinary Pairing: Smoked salmon "cigars" with soy vinaigrette

Alaskan Brewing Company co-founders Geoff and Marcy Larson had their eyes on brewing a beer with roasted malts. Geoff posed a question to Sandro Lane, owner of Taku Smokeries, about using Taku's smokehouse to smoke malt. With the promise of a case of the finished product, the deal was struck. From there, the malt was smoked over indigenous alder wood - the critical ingredient of the now legendary Alaskan Smoked Porter for approximately 72 hours. Alaskan Smoked Porter is available as a vintage year limited edition release and can be cellared like a fine wine.

Cigar: Rocky Patel Sun Grown

The Rocky Patel Sun grown features a five-year-old Ecuadorian sun grown wrapper, and seven year Dominican and Nicaraguan filler tobaccos delivering a smooth complex smoke. This full bodied line is meant for the seasoned aficionado who can handle a punch, lingering body and full finish.

Course 3

Beer: Bear Republic Racer 5 IPA, 7.0% ABV

Culinary Pairing: Tri-tip with mashed sweet potatoes and vegetables

This is a full bodied beer using American grains. The goal was to create a base for showing off the unique floral qualities of two Pacific Northwest hops, Columbus and Cascade. Columbus is a new hybrid High Alpha Acid hop used mostly for bittering, but used heavily as an aromatic in this strong brew. Cascade is the balance that ties the malt and bittering hops together.

Course 4

Beer: Ommegang Three Philosophers Blended Belgian Ale, 9.8% ABV

Culinary Pairing: Three-layer chocolate shooters garnished with cherries and cocoa shavings

"A rare international blend of dark and malty quadrupel from Ommegang, and cherry-infused lambic from Lindemans in Belgium. It is a masterful blend that is greater than the sum of its parts - a rich, ruby brew that weaves a port-like subtle fruit into a creamy elixir of chocolaty caramel effervescence." -*The Philadelphia Inquirer*

Cigar: Avo Classic

Classic Cigars are available exclusively in the USA. Two different ranges are represented under the name Classic Cigars, Classic AVO and Classic AVO MADURO. These cigars are a blend of 5 different tobaccos, mostly Dominican. The AVO Classic Maduro line uses the same blend as the Classic line, but with a Connecticut Broadleaf maduro wrapper instead of the natural Connecticut. Both lines offer a mild to medium-bodied flavor.