



## Recipes

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### Drunken Slaw

Serves 1

#### Ingredients:

3 cups Green Cabbage , finely shredded  
1 cup Red Cabbage , finely shredded  
1 Tbsp. Capers  
2 Tbsp. Gherkins , minced  
4 oz. vol. Pale Ale and Malt Vinaigrette, see related  
recipe

#### Directions:

1. Place all vegetables together in a mixing bowl.
  2. Toss together with pale ale vinaigrette.
  3. Place in covered storage container.
  4. Hold refrigerated for use.
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## Recipes

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### Pale Ale and Malt Vinaigrette

Serves 1

#### Ingredients:

1/3 cup Olive Oil  
1/2 cup Yellow Onion , minced  
2 tsp. Fresh Garlic , minced  
11 oz. Pale Ale  
2 tsp. Honey  
1 Tbsp. Lemon Juice  
1 1/2 Tbsp. Dijon Mustard  
1/2 tsp. Kosher Salt  
1/4 tsp. Cayenne Pepper  
5 Tbsp. Malt Vinegar

#### Directions:

1. Heat olive oil in sauté pan. Add onions and garlic. Sauté until soft and translucent but not brown.
2. Add pale ale, honey and lemon juice. Simmer and reduce by 30%. Remove from heat and cool.
3. Place in food processor and add Dijon mustard, vinegar and seasonings.
4. Place on high to emulsify; about 1-2 minutes.
5. Place in squeeze bottle or storage container.
6. Hold refrigerated for use.