

Food & Wine Magazine

June 2008



Inspired by the new book He Said Beer, She Said Wine, F&W invited authors Sam Calagione, the founder of Delaware's Dogfish Head brewery, and Marnie Old, a wine educator, to a taste-off. The challenge: Who could come up with the superior pairing for the recipes here? As the rivals and F&W judges ate, drank and debated, we learned to embrace our inner beer geeks and admit that ales and lagers can be as good with food as wine—sometimes even better.

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BEEF-AND-LAMB BURGER WITH CHEDDAR (RECIPE, P. 143)
SAM'S BEER PICK *Brooklyn Brown Ale* "The charred meat is perfect with a dark beer's toasty coffee and caramel flavors."
MARNIE'S WINE PICK *2006 Tiber Cobos El Felino Malbec* "The Malbec has the earthy flavors I look for to match the lamb in this burger."



OPEN-FACE GRILLED EGGPLANT SANDWICH
SAM'S BEER PICK *Guinness Stout* "Guinness has roasty flavors but is relatively light; it doesn't overwhelm the smoky eggplant."
MARNIE'S WINE PICK *2000 La Rioja Alta Vina Iberia Boreas* "I wanted a red for the occasion, but nothing too heavy, so I went with this elegant Rioja."



GRILLED SCALLOPS WITH MEXICAN CORN SALAD (RECIPE, P. 141)
SAM'S BEER PICK *Allagash White* "I love the beer's fruity spice with the slight heat in the salad."
MARNIE'S WINE PICK *2006 Alma Rosa Chardonnay* "For me, oak gives Chardonnay flavors similar to those that grilling gives food, like this corn."

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.GREAT.
BEER

.GRILLING.
RECIPE

.DELICIOUS.
WINE

<p>GUINNESS STOUT Guinness's dark, roasty flavors match the smoky eggplant but don't overwhelm it. ♡♡</p>	<p>OPEN-FACE GRILLED EGGPLANT SANDWICHES p. 141</p>	<p><i>2000 La Rioja Alta Viña Alberdi Rioja Reserva</i> The elegant Rioja isn't too heavy for this vegetarian dish. ♡</p>
<p>ALLAGASH WHITE The beer's fruity spice is delicious with the sweet scallops and slightly spicy salad. ♡♡</p>	<p>GRILLED SCALLOPS WITH MEXICAN CORN SALAD p. 141</p>	<p><i>2006 Alma Rosa Chardonnay</i> Oak gives Chardonnay flavors similar to those that grilling gives the scallops and corn here. ♡♡♡</p>
<p>BROOKLYN BREWERY BROOKLYN BROWN ALE The toasty flavors are great with the cheeseburger's char. ♡♡♡</p>	<p>BEEF-AND-LAMB BURGERS WITH CHEDDAR p. 141</p>	<p><i>2006 Viña Cobos El Felino Malbec</i> The earthy Malbec works well with the lamb in this burger, and the fat mellows the tannins. ♡</p>
<p>CHIMAY RED This low-alcohol apricot-flavored ale complements the steak's spicy, fruity glaze. ♡♡</p>	<p>FLANK STEAK WITH TAMARIND GLAZE p. 144</p>	<p><i>2004 Rosemount Show Reserve GSM</i> An intensely fruity wine is spectacular with the bright, fruity glaze. ♡♡♡</p>
<p>ALPINE BEER COMPANY PURE HOPPINESS Sweet meats like chicken are wonderful with hoppy beers. ♡♡</p>	<p>BUTTERMILK CHICKEN WITH CRISPY CORNFLAKES p. 144</p>	<p><i>2006 Mary Elke Pinot Noir</i> Pinot Noir is a good call for simply prepared chicken—it has silky fruit and not too much tannin. ♡</p>
<p>WESTMALLE TRIPEL The creamy, complex Belgian Trappist ale is outstanding with the sweet-spiced sauce. ♡♡♡</p>	<p>MOROCCAN-SPICED LAMB WITH DATE BARBECUE SAUCE p. 167</p>	<p><i>2006 Concha y Toro Marqués de Casa Concha Cabernet Sauvignon</i> The spiced sauce brings out this wine's ripe fruit. ♡♡</p>
<p>SCHNEIDER AVENTINUS The light clove flavor of this wheat beer is so good with the vinegary mustard sauce. ♡♡</p>	<p>CIDER-BRINED DOUBLE-CUT PORK CHOPS p. 168</p>	<p><i>2007 Alkoomi Riesling</i> The lean, sharp acidity of the Riesling pumps up the flavors of the mustard sauce. ♡♡♡</p>
<p>VICTORY PRIMA PILS Yeasty pilsners are great with anything on bread and especially refreshing with hot dogs. ♡♡♡</p>	<p>HOT DOGS WITH GRILLED COLESLAW p. 168</p>	<p><i>2006 Georges Duboeuf Domaine des Rosiers Moulin-à-Vent Beaujolais</i> This friendly wine's vibrant fruit is ideal with hot dogs. ♡♡♡</p>
<p>DOG FISH HEAD PALO SANTO MARRON The beer's roasty sweetness really works with the ratatouille. ♡</p>	<p>HALIBUT WITH GRILLED RATATOUILLE p. 168</p>	<p><i>2006 Brandal Albariño</i> The tangy ratatouille makes this bright white wine taste even more complex. ♡♡</p>

Sam and Marnie, along with F&W editors, rated the pairings.