



Fresh Local Chef

Localvoire's Pop up Pairings Bundle

#1 Mixed Greens tossed in Wheat Reduction Vinaigrette: 2 bags mixed greens, cherry heirloom tomatoes, 1 cucumber, rainbow sprouts. Balsamic vinegar & olive oil. From [Upland](#): wheat beer.

#2 Brussels Sprouts w Nut Brown Ale: 1 pound brussels sprouts, olive oil & sea salt. From [Upland](#): Growler of Nut Hugger Brown Ale.

#3 Roasted Chicken on Focaccia w Dragonfly IPA: 1 whole raw chicken, Onion Rosemary Focaccia bread, chive chevre, 1 # tomatoes, sugar, lime juice, honey & spices. From [Upland](#): Growler of Dragonfly IPA.

#4 IPA Pudding w Teddy Bear Kisses (Imperial stout): Whole milk, cornmeal, 1cup Latitude Adjustment IPA, butter, whipping cream. From [Upland](#): Growler of Teddy Bear Kisses Imperial Stout.

Shopping list: Farmersmarket.com

[Tynor Pond](#)-1 whole chicken

[Farming Engineers](#)-2 bags salad greens

[Traders point](#)-Qt Whole milk

[Fresh Local Chef](#) Onion Rosemary Focaccia

[Caprini](#) chive chevre

[Annabelle's Garden](#)-1# brussels sprouts

[Annabelle's Garden](#)-Heirloom Cherry tomatoes

[Annabelle's Garden](#)-1 cucumber

[Annabelle's Garden](#)-

[Falling Waters Farm](#)-rainbow sprouts

[Artisano's](#) Sicilian Lemon Olive Oil

[Artisano's](#) 18yr balsamic vinegar

[Bent Arrow Acres](#)-garlic

[Bent Arrow Acres](#)1 dz eggs

Other: whipping cream, sugar, molasses

Personal Chef Services

Culinary Skills Parties

Special Occasions & Holidays

Let us help you eat more local food!
www.freshlocalchef.com 317.517.9180



Localvoire's Pop up Pairings Bundle

Mixed Greens tossed in Wheat Reduction Vinaigrette

from [Upland](#): 1 growler wheat beer (save the rest for serving with salad)

Vinaigrette

$\frac{3}{4}$ cup wheat beer

2 cloves garlic, minced

1 Tbs. wildflower or amber honey

1 Tbs. Dijon mustard

$\frac{1}{2}$ cup [Artisano's](#) 18yr balsamic vinegar

$\frac{1}{3}$ cup chicken stock (from the chicken)

$\frac{1}{3}$ cup olive oil (We love [Artisano's](#) Sicilian lemon)

Salad

8 cups assorted greens

8-10 cherry tomatoes thinly sliced

1 cucumber thinly sliced

To make Vinaigrette: Put wheat beer in saucepan, and bring to a boil over high heat. Cook until it has reduced to $\frac{1}{4}$ cup, about 10 minutes. Remove from heat, and whisk in remaining ingredients. Set aside & cool.

To make Salad: Arrange greens on 8 plates, and arrange tomatoes & cukes on greens. Lightly toss or drizzle each salad with Vinaigrette. Top with a few sprouts. Serve immediately.

Adapted from Vegetarian Times online magazine



Localvoire's Pop up Pairings Bundle

Roasted Brussels Sprouts

1 pound Brussels sprouts, ends trimmed & rinsed (leave them whole)
3 tablespoons olive oil ([Artisano's](#) garlic oil)
1 teaspoon kosher salt
1/2 teaspoon freshly ground black pepper

Serve with a howler (1/2 growler) of [Upland](#)'s Brown Ale

Directions

Preheat oven to 400F

Place trimmed Brussels sprouts, olive oil, kosher salt, and pepper in a large bowl, toss to coat.

Pour onto a baking sheet, and place on center oven rack.

Roast in the preheated oven for 30 to 45 minutes, shaking pan every 10 minutes for even browning. Reduce heat when necessary to prevent burning.

Brussels sprouts should be darkest brown, almost black, when done.
Adjust seasoning with kosher salt, if necessary. Serve immediately.

ALL RIGHTS RESERVED © 2017 Allrecipes.com
Printed From Allrecipes.com 1/8/2017



Localvoire's Pop up Pairings Bundle

Roasted Chicken on Focaccia Sandwiches

Roasted Chicken

1 (3-5pound) whole chicken, giblets removed & thawed
salt and black pepper to taste
1 tablespoon fresh garlic diced

1 tablespoon rosemary (dried or fresh)
1/2 cup butter, divided
1 stalk celery

Preheat oven to 350F.

Place chicken in a roasting pan, and season generously inside and out with salt and pepper. Sprinkle inside and out with garlic & rosemary. Place 3 tablespoons butter in the chicken cavity. Arrange dollops of the remaining butter around the chicken's exterior. Cut the celery in 4 pieces, and place in the chicken cavity.

Bake uncovered 1-hr to a minimum internal temperature of 180F. Remove from heat, and baste with melted margarine and drippings. Cover & allow to rest about 30 minutes before serving. Carve and reserve the juices for stock.

Tomato Jam

½ pound fresh tomatoes, cut up
¾ c sugar
½ teaspoon clove
½ teaspoon cumin

½ teaspoon ginger
½ teaspoon chipotle powder
1 teaspoon lime juice
2 teaspoons honey

In med saucepan, combine all ingredients & gently bring to a boil. Stir frequently. Simmer on med/low for 30-45min, or until it thickens. Add salt to taste. Cool & store in fridge for up to 6 days.

Assemble Sandwiches

Slice Focaccia in half and spread tomato jam on bottom. Spread Chive Chevre on top. Place chicken, greens and rainbow sprouts over tomato jam & assemble. Serve immediately. Optional: toast the focaccia first.

Serve warm with a pint of [Upland's](#) Dragonfly IPA.



Localvoire's Pop up Pairings Bundle

Latitude Adjustment Beer Pudding

- 1 cup [Upland's](#) Latitude Adjustment IPA
- 2½ cup cold milk, divided (we love Trader's Point Whole milk)
- ¼ cup molasses
- 3 Tablespoons fine yellow cornmeal
- 1 egg
- ½ cup sugar
- Pinch salt
- ½ tsp [Artisano's](#) ground ginger
- ½ tsp cinnamon, ground
- 3 Tbs butter

Preheat the oven to 325°F. In a small saucepan, combine the beer and 2 cups milk and bring to a boil. Stir constantly.

Reduce heat to medium-low & add molasses and the cornmeal. Cook until it thickens (30-45min).

In a separate bowl, combine the egg, sugar, salt, ginger, and cinnamon. Add the cornmeal mixture and mix well. Stir in the butter and remaining ½ cup cold milk. Bake for 1 1/2 – 2 hours (soft set)

(Re: 8" x 8" pan = 2hrs or custard cups, 1 ½ hrs)

Once cooled, the pudding should set up a little more.

Serve with a dollop of fresh whipped cream and a rich beer (We suggest [Upland's](#) Teddy Bear Kisses!)

Adapted from Craft Beer & Brewing Magazine. Serves 6

For tips and more recipes, visit freshlocalchef.com