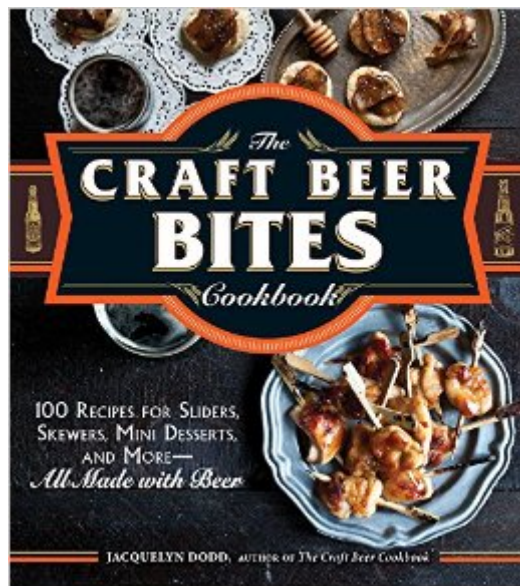


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# The Craft Beer Bites Cookbook: 100 Recipes For Sliders, Skewers, Mini Desserts, And More--All Made With Beer



## Synopsis

Happy hour classics--with a twist! The Craft Beer Bites Cookbook takes your favorite brewpub grub and kicks it up a notch. From Buffalo Chicken Beer Cheese Dip to Chocolate Stout Cupcakes with Chocolate Stout Cream Cheese Frosting, each recipe captures the complex flavors of a perfectly balanced brew, allowing you to savor the nutty notes in an American brown ale or the zesty bite of an IPA. Complete with dozens of color photographs, this book shows you how to incorporate your true love into every bite-sized snack with 100 delicious craft beer recipes, such as: Hawaiian IPA Pulled-Pork Sliders Belgian Ale "Marinated Grilled Steak Crostini with IPA Chimichurri Beer-Battered Shrimp with Chipotle Lime Dipping Sauce Grilled Barbeque Chicken and Peach Mini Pizzas Peanut Butter Stout Mousse "Topped Brownies So get ready to toast the country's best brews as you transform everyday appetizers into top-shelf plates!

## Book Information

Paperback: 224 pages

Publisher: Adams Media (September 4, 2015)

Language: English

ISBN-10: 1440581673

ISBN-13: 978-1440581670

Product Dimensions: 8.2 x 0.6 x 9.2 inches

Shipping Weight: 1.5 pounds (View shipping rates and policies)

Average Customer Review: 4.9 out of 5 stars "See all reviews" (22 customer reviews)

Best Sellers Rank: #69,753 in Books (See Top 100 in Books) #19 in "Books > Cookbooks, Food & Wine > Entertaining & Holidays > Appetizers" #59 in "Books > Cookbooks, Food & Wine > Beverages & Wine > Beer" #98 in "Books > Cookbooks, Food & Wine > Beverages & Wine > Homebrewing, Distilling & Wine Making"

## Customer Reviews

Very tasty recipes! I've never flipped through a cookbook and wanted to make almost every single item. I just got this cookbook and we made 2 of the slider recipes this weekend and they were so delicious. I would highly recommend this cookbook to anyone, not just people who enjoy beer.

If I could use expletives in my review I would however, I will try to keep it clean. I went to watch football with friends and I get the dreaded text, "can you bring an appetizer?". Insert cuss word. I don't cook, but I don't want to be the guy who shows up and throws a bag of chips at the host. So

what now? Naturally, I went to the internet for some inspiration. I type in a few words in the google machine and up pops thebeeroness.com. Bang! The heavens opened, a robust lady began to sing and all my dreams came true....well, some of them did. I began to click around the site and found this book. Perfect! I got the book in the mail and found myself immediately hungry. The instructions are easy to follow, the content is fantastic and the photos made me actually rip a page out and eat it. So....I go to the party with chili beer cheese dip....BOOM....the sun starts shining, birds start singing and I looked like a (expletive) genius. Needless to say, this book needs to be in your arsenal. I have made several dishes from this book and they have all killed it. I am actually excited to receive the text to bring items to parties now. Thank you Craft Beer Bites Cookbook, and thank you Jacquelyn....on to the next recipe.

A fantastic read with some very interesting recipes. This cookbook won't teach you how to actually cook, you'll need a solid base of knowledge to be able to perfect some of the recipes but Dodd lays out enough information for most people to be able to follow. The recipes are great for parties where smaller plates or passed trays would be used.

Jacquelyn Dodd is a recipe developer, food photographer and writer. She has packed this book with 100 recipes for snacks, hors d'oeuvres and tapas that one might serve at a party. The book begins with a very brief introduction on cooking with beer and on pairing beer with food. The recipes are innovative and very good, the food is expertly photographed and the book is attractively laid out. While she provides information on pairing beer with food, Dodd says very little about beer styles. She does recommend a specific beer for each recipe. While you can follow her lead, this book does not give the reader enough information to improvise or help the reader understand why one style of beer works and another does not. Her earlier book, The Craft Beer Cookbook does provide 4 pages of information on 8 general beer styles but there are many more styles out there. While the recipes do not require a skill set beyond that of the amateur cook, they can get quite involved. If you planned a party around the recipes in this book - selecting five or so for your event - it would be a good party but you would either all day to prepare the food, a staff to help prepare the food or need to assign guests to prepare various dishes. That said, the quality of the recipes in the book out-shine the book's faults.

I was very impressed by Dodd's first cookbook, and this one has exceeded my expectations! There are some very good recipes here, especially the desserts! Just amazing! Love those sliders too!

This is a must have for any kitchen! And the books make great gifts for the holidays too!

Great recipes using my favorite ingredient. Wide variety of recipes, looking forward to trying more. Jacquelyn Dodd is definitely a beer lover and food lover. She adds little intros to each of the recipes explaining something about them or tips on how to make them. Great personal touch. And she lives in Seattle now!!

As a newbie to the kitchen, I'm often intimidated by most cookbooks I flip through - hard-to-find ingredients, and techniques that I have to Google just to pronounce correctly (I'm looking at you, sous vide). But once again Jacquelyn has come to my rescue with another amazing cookbook that is engaging, funny, and not only easy to follow, but easy to execute (her first book, The Craft Beer Cookbook, is one of my all time favorites --> The Craft Beer Cookbook: From IPAs and Bocks to Pilsners and Porters, 100 Artisanal Recipes for Cooking with Beer). It makes a culinary luddite like me look like a wizard in the kitchen, and as someone who works in marketing for a nationwide craft brewery, being able to explore the versatility of our product has been amazing. I've used The Craft Beer Bites Cookbook for parties, having a group over to watch a game, and even Fantasy Football draft nights (the Stout French Dip Sliders on p.39 killed)...will use it again and again. Love the authors voice, style, creativity and photography (which evidently was all shot and edited by the author) - can't wait to see what she does next. If you like craft beer, cooking and want to bring more to your next get-together than chips and salsa get this book. You'll be sending a 'thank you' letter to the author in no time.

Wow, what a great cookbook! I love these recipes for dinner, entertaining, potlucks...any event that calls for food, really. Every single recipe I've made has been a winner. The instructions are easy to understand and execute, and I love the author's voice. I bought extras to give as gifts. I highly recommend this book!

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