

BEER

on the wall

"Drinking Beer Promotes Freedom of Speech"

Hop Fried Shamrock Chicken

This classic buttermilk fried chicken gone to the hop heads! By making a green buttermilk full of goodness, the chicken is also seasoned and begging for a beer.

Ingredients:

8 chicken pieces (legs, thighs, breasts or wings)
 1 quart buttermilk
 1 bunch thyme, washed dried and chopped
 1 bunch parsley, washed dried and chopped
 6 cloves of garlic, peeled
 2 Tablespoons kosher salt
 1 TBS black pepper
 5 TBS Amarillo hop powder *
 2 cups all purpose flour
 1 cup malt flour
 6-10 cups of vegetable shortening

Directions:

- Puree buttermilk, thyme, parsley, garlic, salt, pepper and 4 TBS Amarillo hop powder in a blender until smooth.
- Place the chicken in a large container and pour the buttermilk mixture over the top of the chicken. Cover and refrigerate for 12-48 hours.
- Drain the buttermilk mixture from the chicken using a colander.
- In a sealable plastic bag add the flour, malt flour, salt and 2 teaspoons Amarillo hop powder. Seal the bag and mix well.
- Add shortening to a large cast iron pan or dutch oven and heat to 325°. Take one piece of chicken at a time and place in bag with flour mixture. Shake the sealed bag and remove chicken, shake off any remaining flour as it will burn in the pan. Repeat this step for each piece of chicken.
- Fry the chicken on each side for about 12-15 minutes. Once cooked, remove from chicken from the oil and drain on sheets of paper towels. Let cool and enjoy!

* Hop powder is made by taking dried hop cones and pulsing in a clean coffee grinder until fine powder is formed.

You can find hops at your local brewery supply store at online retailer such as www.freshops.com.

If Amarillo hops aren't available you can substitute with cascade or centennial hops.



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BEER OF THE MONTH CLUB

this month's featured beers

Indian Wells Brewing Company

This month we are featuring three excellent beers from Indian Wells Brewing Company, located in Inyokern, California.

The brewery sits in the middle of nowhere, in the midst of California's high desert. Thirsty travelers visiting the brewery will find a wonderful restaurant and a spacious, modern brewery complete with an indoor tasting room and gift shop. The brewery is known for its award winning Mojave Red, a beer we hope you enjoy since it is included in this month's selection.

Indian Wells Brewing Company offers a large seating area in the brewery for guests to relax with an ice cold one while watching the brewers do their thing.

Indian Wells Brewing Co. has certified Master Brewer Rick Lovett on staff and two full time day brewers, Mike Allen and Johnny Maduena overseeing the daily production of beers. All their beers are made with their own natural artesian spring water, all malted barely, Yakima Valley hops and fresh yeast. We hope you enjoy this month's selection as much as we enjoyed sampling them!



Mojave Gold is the brainstorm of the Indian Wells Brewing staff. This is the 1st new beer from Indian Wells Brewing Co. in several years. Replacing the Indian Wells Lager, this smooth golden lager is made with real Saaz hops for a truly fine Pilsner style lager. Mojave Gold is flash pasteurized and bottled in 6-packs and 12-packs. This is the #2 selling beer at the Indian Wells Brewing Co. and available throughout the high desert in specialty grocery stores and finer bars & restaurants.

Mojave Red is a smooth rich red lager without the bite. This beer is definitely a strong favorite with the locals of California high desert area. This 3-time gold medal winner is a combination of 5 different styles of malts blended with several different Yakima Valley hops for a smooth red lager unlike any other that you've likely tasted.

Lobotomy Bock: This smooth, rich dark southern German doublebock is an Indian Wells Brewing Co. favorite. This 10.8% beer is powerful, but VERY easy to drink! This beer is not for the timid. Be careful, a few of these and you'll feel like you've had a frontal lobotomy the next morning. Consume with caution and enjoy!

Beer Joke of the Month

Beer Presidents Have a Beer

After the Great Britain Beer Festival, in London, all the brewery presidents decided to go out for a beer.

The guy from Corona sits down and says, "I would like the world's best beer, a Corona." The bartender dusts off a bottle from the shelf and gives it to him.

The guy from Budweiser says, "I'd like the best beer in the world, give me 'The King Of Beers', a Budweiser." The bartender gives him one.

The guy from Coors says, "I'd like the only beer made with Rocky Mountain spring water, give me a Coors." He gets it.

The guy from Guinness sits down and says, "Give me a Coke." The bartender is a little taken aback, but gives him what he ordered.

The other brewery presidents look over at him and ask "Why aren't you drinking a Guinness?" and the Guinness president replies, "Well, I figured if you guys aren't drinking beer, neither would I."