

Mussels a la Brugge

(Jerome Foley)

INGREDIENTS (SERVES 2):

4 lbs. mussels – rinse and cut beards
3 large leeks chopped coarsely
1 bottle dark ale – preferably Belgian
6 cloves garlic cut thinly
1/2 cup water

PROCEDURE:

Place ale and 1/2 cup water in large pot. Place 1/4 of leeks and garlic in container. Open a vegetable steamer and place 1/2 of the mussels in it. Place 1/4 of garlic and leeks on top of mussels. Complete the remainder of the mussels on top, along with remainder of garlic and leeks. Steam at high for 2–4 minutes until mussels open. Serve with French bread.

Beer Batter

(Friday Night Fish fry at the Norske Nook)

For chicken or fish (Allow one can of beer for batter and one for yourself.)

INGREDIENTS:

1 cup of chicken or 6 lbs. of fresh fish
4 eggs beaten
1 tsp salt
2 cups flour
2 cups beer (to begin with)
enough vegetable oil to fill deep fryer one half full

PROCEDURE:

Mix all ingredients together in flat bowl. Heat oil until it reaches 350°F. Wipe chicken or fish pieces dry. Dip into batter. Place pieces in fryer. Chicken will take about 30 minutes, fish will take only a few minutes. Turn. When removing, drain. If batter gets too thick add more beer.

Middle Ages Style Pork Roast

(Jennifer Garland)

INGREDIENTS:

2 tsp. crushed thyme
1/2 tsp salt
1/4 tsp pepper
4 lbs. pork roast
1/3 cup cider or apple juice

