

**NEW HOLLAND BREWING**

**LIVE THE GOOD LIFE**

HAND CRAFTED IN HOLLAND, MICHIGAN FOR SPRING AND SUMMER 2010

**GOLDEN CAP SAISON**

**BEERHIVE TRIPEL**  
Ale Brewed with Honey and Ginger

**Mole Ocho**  
Ale Brewed with Mexican Spices

**Envious**  
Ale Aged on Oak & Fruit

**HATTER ROYALE HOPQUILA**

**DUTCHESS VODKA**

**Krickerbocker GIN**

**NEW HOLLAND ARTISAN SPIRITS**

THE SPIRITED LIFE DESERVES A SPIRITED DRINK

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**GOLDEN CAP MUSSELS WITH LEEKS**  
NEW HOLLAND BREWING CO., HOLLAND

**INGREDIENTS**

**LEEKs**

- 2 leeks, cleaned and julienned (rinse and cut into 1/4 inch strips, 2-3 inches long)
  - 2 tablespoons salted butter
  - 1 bay leaf
  - 2 tablespoons water
- (Combine above ingredients in a small saucepan and cook over a very low flame until very tender and the liquid has evaporated. Remove the bay leaf and set aside.)

**MUSSELS**

- 10 ounces of New Holland's Golden Cap Saison
- 2 tablespoons salted butter
- 6 sprigs of thyme
- 2 pounds Blue Lip mussels (fresh should be cleaned, frozen are good-to-go)
- 2 ounces sweet cream

**DIRECTIONS**

Place the beer, butter, thyme and leeks in a pot with a lid large enough to hold the mussels comfortably. Bring to a simmer and cook gently for five minutes, avoiding any reduction of the liquid. Turn the heat to high, add the mussels, and cover. Steam until the mussels open, turn off the heat, and add the cream. Cover pot and let stand about thirty seconds. Serve with good crusty bread.

**GRILLED ASPARAGUS WITH GOLDEN CAP MAPLE VINAIGRETTE**

**INGREDIENTS**

- Fresh asparagus
- 1 tablespoon extra-virgin olive oil
- 1 tablespoon balsamic vinegar
- 1 tablespoon maple syrup
- 1/3 cup Golden Cap Saison
- 1 teaspoon kosher salt
- 1/2 teaspoon black pepper

**DIRECTIONS**

This vinaigrette can be whisked in a bowl or spun in a food processor. Combine the ingredients, season to taste and adjust as necessary.

Clean and trim asparagus, tossing in a small amount of olive oil and kosher salt. Grill until tender, yet crisp (10 minutes or so) and toss with vinaigrette. Finish with some grated pecorino romano and a few cracks of fresh pepper.



**MATTHEW GIBRAN MILLER**

Matthew Gibran Miller is a 20-year veteran in restaurant service. During his several years as owner and chef of Journeyman in Fennville, he became enthralled with the farmers and artisans of West Michigan. Cooking with locally raised and seasonally sourced foods has become a passion and an ethic that remains with him in his current post as chef/pork czar of New Holland Brewing Company. He lives in Fennville with his wife, Amy Lee Cook.



**FRED BUELTMANN**

Fred Bueltmann, a.k.a. "The Beervangelist," is a managing partner in New Holland Brewing Company and past president of the Michigan Brewers Guild. An avid home cook and expert at pairing beers, he's an ardent advocate for quality food and craft beer's place at the table. Fred also authors a regular column, "Beer and Food With the Beervangelist," for *Food for Thought* magazine in Southwest Michigan.

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