

1. beef and Guinness® stew



preparation: 30 min.

cook: 2h30

ready in 3 hours

2 slices bacon, cut into small pieces
0.500 boneless beef chuck, cut into 2-inch pieces
1 pinch of salt, or more to taste
freshly ground black pepper to taste

1 onion, coarsely chopped
1 pinch of salt
2 cloves garlic, minced
1 can dark beer (Guinness®)
60 g tomato paste
2 sprigs fresh thyme
1 carrot, cut into pieces
1 stalk celery, cut into pieces
1 pinch of white sugar
freshly ground black pepper, or to taste
1.5 liter chicken stock, or as needed to cover
mashed potatoes (optional)

1. Cook and stir bacon in a heavy skillet over medium-high heat until bacon is browned and crisp, 3 to 4 minutes. Turn off heat and transfer bacon into a large stew pot, reserving bacon fat in the skillet.
2. Season beef chuck cubes generously with 1 teaspoon salt and black pepper to taste. Turn heat to high under skillet and sear beef pieces in the hot fat on both sides until browned, about 5 minutes. Place beef in stew pot with bacon, leaving fat in skillet. Turn heat down to medium; cook and stir onions in the retained fat in the skillet until lightly browned, 5 to 8 minutes; season with a large pinch of salt.
3. Cook garlic with onions until soft, about 1 minute; pour beer into skillet and stir with a wooden spoon, scraping up and dissolving any browned bits of food into the liquid. Pour cooking liquid from skillet into the stew pot. Stir in tomato paste, thyme sprigs, carrots, celery, sugar, 1/2 teaspoon black pepper, and enough chicken broth to cover.
4. Bring stew to a gentle simmer, stirring to combine; reduce heat to low and cover pot. Simmer stew until beef is fork-tender, about 2 hours. Stir stew occasionally and skim fat or foam if desired.
5. Remove cover and raise heat to medium-high. Bring stew to a low boil and cook until stew has slightly thickened, 15 to 20 minutes. Remove and discard thyme sprigs and adjust salt and pepper to taste.
6. Arrange mashed potatoes in a ring in a serving bowl; ladle stew into the center of the potatoes.

2. Guinness® bread



preparation: 15 min.

cook: 1h

ready in 1h45

600 g wholemeal flour

150 g plain flour

75 g oatmeal

12 g bread soda

1 pinch of salt

2 pinches of brown sugar

40 g butter

480 ml milk

200 ml black treacle

1 can of Guinness® Draught

1. Preheat oven to 425 degrees F (220 degrees C). Grease an 8x8 inch baking pan.
2. Mix together the oats, flours, sugar, bread soda, , and salt in a bowl.
3. In a separate large bowl, stir together the butter, milk, and Guinness(R) beer.
4. Pour the flour mixture into the beer mixture, and gently stir until well blended. Pour batter into the prepared baking pan, and sprinkle with additional oats if desired.
5. Bake in preheated oven for 30 minutes, then turn the temperature down to 400 degrees F (200 degrees C), and bake for an additional 30 minutes. Turn the oven off, open the door, and allow to cool for 30 minutes in the oven before turning out onto a wire rack.

3. Guinness® and chocolate cheesecake



preparation: 35 min.

cook: 45 min

ready in 1h20

230 g crushed chocolate cookies

50 g butter, softened

10 g white sugar

1/4 teaspoon unsweetened cocoa powder

225 g packages cream cheese, softened

225 g white sugar

3 eggs

225 g semisweet chocolate chips

2 tablespoons heavy cream

225 ml sour cream

1 pinch of salt

1 can Irish stout beer (e.g. [= exempli gratia = for example] Guinness®)

2 teaspoons vanilla extract

30 g square semisweet chocolate

1. Preheat oven to 350 degrees F (175 degrees C). Prepare a 9 inch springform pan with butter.
2. Combine the crushed cookies, butter, 2 tablespoons sugar, and cocoa in a small bowl; mix; press into the bottom of the prepared springform pan.
3. Place the cream cheese in a large bowl and beat with an electric mixer set to low speed until smooth. While beating, slowly add 1 cup sugar and then the eggs, one at a time. Continue beating until smooth.
4. Combine the chocolate chips and heavy cream in a microwave-safe bowl. Heat in the microwave until the chocolate is completely melted, stirring every 30 seconds. Beat the chocolate into the cream cheese mixture. Add the sour cream, salt, beer, and vanilla; blend until smooth. Pour the mixture over the crust. Place the pan into a large, deep baking dish. Fill the dish with water to cover the bottom half of the springform pan.
5. Bake the cheesecake in the water bath in the preheated oven for 45 minutes; turn oven off; leave the cheesecake in the oven with oven door slightly ajar another 45 minutes; remove from oven. Run a knife along the edge of the cheesecake to loosen from pan. Chill in refrigerator at least 4 hours.
6. Melt the semisweet chocolate in a small bowl using the microwave. Make chocolate clovers by dropping 3 small drops of melted chocolate close to one another on waxed paper. Drag a toothpick from between two dots outward to make the stem; chill until hardened. Arrange the chocolate clovers on top of the chilled cheesecake for decoration.

4. Guinness® Steak Pie



preparation: 25 min.

cook: 45 min

ready in 1h10

15 g butter

225 g beef shoulder steak, cubed

1 small sweet potato, diced

2 carrots, sliced

2 red potatoes, diced

1/2 yellow onion, diced

1/2 teaspoon garlic powder

ground black pepper to taste

1 can Irish stout beer (such as Guinness®)

packet dry brown gravy mix

1/2 teaspoon garlic powder

1 sprig thyme

500 g package frozen puff pastry, thawed [*décongelée*]

1. Preheat oven to 375 degrees F (190 degrees C).
2. Heat a large skillet over high heat; add butter, beef cubes, sweet potato, carrots, red potatoes, and yellow onion to the hot skillet. Sprinkle meat and vegetables with 1/2 teaspoon garlic powder and black pepper. Cook and stir until meat is browned on all sides, about 10 minutes. Transfer meat and vegetables to a 1-quart baking dish.
3. Whisk beer, brown gravy mix, 1/2 teaspoon garlic powder, thyme, and black pepper together in a saucepan over medium heat. Bring to a simmer, reduce heat to low, and cook, whisking constantly, until sauce has thickened, about 5 minutes. Pour sauce over meat and vegetables.
4. Trim puff pastry to fit top of baking dish and cover dish with pastry.
5. Bake in the preheated oven until puff pastry is deep golden brown and filling is bubbly, 45 to 50 minutes.

5. Guinness® beer can chicken



1 can of Guinness® Draught
1 large, free range, corn fed chicken
20ml olive oil
Salt and pepper

For the sweet potato salad:

4 large sweet potato, cut lengthways into quarters
2 cloves of garlic, whole
3 red peppers
1 large red onion, cut into wedges
50 ml olive oil
100 g pine nuts, roasted
200 g crumbled feta cheese
30 ml balsamic vinegar
60 ml extra virgin olive oil
Salt and pepper, to taste
A handful of chopped parsley

1. Drizzle the sweet potato, red onions and thyme with a little of the olive oil
2. season with salt and pepper and roast on oven dish until just cooked.
3. Remove from the oven and set aside.
4. Place the red peppers on an oven tray and roast until the skin has blistered and blackened slightly.
5. Transfer to a large bowl and cover with cling film for 15 minutes.
6. Once the peppers have cooled to touch, gently peel the skin off and removed the inner seeds and membrane.
7. Tear into long strips and add to the roast sweet potato and onions.
8. Add the rest of the salad ingredients and toss together.
9. Check the seasoning adjusting if necessary and set aside until serving.

6. Guinness® cupcakes



225 ml Guinness Beer
225 g butter (softened)
170 g cocoa powder
400 g all-purpose flour
400 g white sugar
1 1/2 teaspoons baking soda
3/4 teaspoon salt
1 teaspoon vanilla extract
2 eggs
150 g sour cream
120g butter (Softened)
700 g powdered sugar
1/8 cup Baileys Irish Cream Liqueur

1. Preheat oven to 350 degrees F. Line a cupcake pan with paper liners.
2. In a medium sauce pan, melt butter. Add Guinness and simmer. Whisk in cocoa. Cool slightly.
3. Pour into a large bowl. Stir in sugar, eggs, baking soda, vanilla, salt and sour cream.
4. Then stir in flour a little at a time until just combined. Do not over mix.
5. Fill cupcake liners ~2/3 of the way full. Bake for 17-20 minutes or until a toothpick inserted in the center comes out clean. Cool completely.
6. For the Bailey's Buttercream
7. Cream butter. Gradually add powdered sugar a little at a time. Alternate with Bailey's until you reach your desired consistency.
8. Putting it All Together
9. Pipe or spread cupcakes with buttercream. Drizzle with caramel sauce if desired.