MIX & MASH
RECIPIES FOR THE TABLE AND THE GLASS

A BREWER AND CHEF COLLABORATION WITH MADTREE BREWING
VEGETABLE FRITTO MISTO

ingredients for the BATTER

2 cups all-purpose flour
½ cup corn starch
2 teaspoons baking powder
1 ½ teaspoons ground cayenne pepper
1 ½ cup MadTree PsycHOPathy
2 teaspoons kosher salt
1 ½ teaspoons ground white pepper

MAKE THE BATTER

In a large mixing bowl, whisk together the flour, corn starch, baking powder, salt, and white pepper. Reserve 1 cup to use later in the recipe.

Slowly whisk in the MadTree PsycHOPathy to the remaining flour until the consistency resembles pancake batter.

chef’s corner | BRAD BERNSTEIN

WHAT WAS YOUR FAVORITE TRIP?

When I went out to Napa, California to attend the Culinary Institute of America.

RECIPE CONTINUES
BRINED & ROASTED CHICKEN

**MAKE THE BRINE — do this step in advance**

In a large pot and over high heat, combine all brine ingredients. Once a boil is reached, whisk to combine. Remove from heat and place brine in the refrigerator to chill completely.

Once chilled, place the chicken into the brine and keep it submerged for 12 hours.

**ROAST THE CHICKEN**

Preheat the oven to 425°F. In a roasting pan, arrange the vegetables in a single layer around the chicken. Stuff the lemon into the cavity of the chicken and tightly tie the legs together. Roast for 1 hour and 15 minutes (or until juices run clear).

Let the chicken rest for 15 minutes, while you plate the vegetables on a serving platter. Carve the chicken and place over top of the vegetables.

---

**chef’s corner | PATRICK HAGUE**

**WHERE WAS THE FIRST PLACE YOU WORKED?**

Aglamesis Brothers in Oakley. I was a soda jerk and pint packer extraordinaire.

---

**ingredients for the BRINE**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 cup salt</td>
<td></td>
</tr>
<tr>
<td>½ cup sugar</td>
<td></td>
</tr>
<tr>
<td>2 sprigs thyme</td>
<td></td>
</tr>
<tr>
<td>2 bay leaves</td>
<td></td>
</tr>
<tr>
<td>2 cloves garlic</td>
<td></td>
</tr>
<tr>
<td>1 onion</td>
<td></td>
</tr>
<tr>
<td>1 tablespoon black pepper</td>
<td></td>
</tr>
<tr>
<td>1 lemon</td>
<td></td>
</tr>
<tr>
<td>8 cups water</td>
<td></td>
</tr>
<tr>
<td>8 cups MadTree</td>
<td></td>
</tr>
</tbody>
</table>

**ingredients for the CHICKEN**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 whole chicken</td>
<td>(4 pounds)</td>
</tr>
<tr>
<td>1 lemon, halved</td>
<td></td>
</tr>
<tr>
<td>3 carrots, large diced</td>
<td></td>
</tr>
<tr>
<td>2 onions, large diced</td>
<td></td>
</tr>
<tr>
<td>1 fennel bulb, core removed, large diced</td>
<td></td>
</tr>
<tr>
<td>6 new potatoes, halved</td>
<td></td>
</tr>
</tbody>
</table>
QUICK TIP
Make sure to have butcher's twine on hand.
MUSSELS WITH ROMA TOMATOES

Ingredients
- 4 pounds live mussels
- 1 can MadTree Lift
- 2 shallots, finely chopped
- 4 cloves garlic
- 1 cup heavy cream
- 2 Roma tomatoes (diced 1/4 inch)
- 4 tablespoons unsalted butter
- 1/3 cup parsley, finely chopped
- 1 loaf baguette

MAKE THE MUSSELS
Under cold, running water, rinse and debeard the mussels (see page 48 for more on mussel beards).

In a 4 quart stock pot, combine MadTree Lift, shallots, and garlic. While covered, simmer for 3 minutes over medium heat. Add mussels and increase heat to high. Once a rapid boil is achieved, cook for an additional 3 minutes—keep covered.

Uncover and pour in heavy cream. Keeping uncovered, cook for 2-3 minutes or once all mussels are open. If the liquid level becomes too low at this time, add a little more beer. Lower the heat and stir in the tomatoes, butter, and parsley. Season generously with salt and pepper and remove from heat.

Serve immediately with a warm, crusty baguette.

Chef’s Corner: ANDREW MERSMANN

WHAT IS YOUR FAVORITE SEASON AND WHY?

Spring or fall—the produce during these seasons are great, but really I just love jacket/hoodie weather.
PIGS & PEACHES & CREAM

ingredients for the PIG

1 pork shoulder, whole
1 can MadTree PSA
2 yellow onions
1 tablespoon chili powder
1 tablespoon cumin
1 tablespoon paprika
3 tablespoons salt
1 tablespoon pepper

BRAISE THE PIG — do this step in advance

Preheat oven to 200°F. Add all ingredients to a roasting pan and cover with foil. Place pan in oven and let cook for 12 hours. Remove from oven and let cool. Once cool, shred with tongs or forks.

24 hours of pickling and 12 hours of braising are included in the time. We suggest preparing this ahead of time.

quick tip

FAVORITE SPORTS TEAM?

My kid's name is Rose. I love them Nasti Nati Reds... even though they break my heart on the regular (Mike).

chef’s corner  |  MIKE FLOREA & DYLAN JONES

My kid's name is Rose. I love them Nasti Nati Reds... even though they break my heart on the regular (Mike).

recipe continues
MAKE THE COOKIE
Preheat oven to 365°F. Using a mixer, beat the butter and both sugars until airy and smooth. Add the egg and mix until combined.

In a separate bowl, combine flour, cocoa powder, salt, baking soda, and baking powder. Slowly add 1/3 of this mixture to the butter, egg, and sugars and mix until well combined. Pour in 1/3 of MadTree Happy Amber and mix. Alternating between the remainder of the dry ingredients and beer, add to mixture until fully combined, but do not over mix. Lastly, fold in the chocolate chips.

On a parchment paper lined cookie sheet, scoop 2 ounce balls of cookie mix (space each about 2 inches apart).

Bake cookies for 12 minutes, or until cooked through. Once cooked, remove cookies from baking sheet and let cool on a baking rack.
BREW YOUR OWN
PSYCHOPATHY
INDIA PALE ALE

LIFT
KÖLSCH

PSA
PALE ALE

HAPPY AMBER
AMBER ALE
ABOUT THE CHEF SERIES

BEER BUILDS COMMUNITY. COMMUNITY BUILDS BEER.
At MadTree, we are on a journey to create beers and offer experiences that are new and interesting to the communities we serve. We believe strongly that through the power of partnership and collaboration we can create something greater than the sum of its parts. Natural curiosity led us to reach out to some of the best taste-makers around—the chefs, whose passion drive the food and beverage industry forward. We partner with the best creative minds in the industry to create beers not imagined by brewer or chef alone.
Rachel DesRochers from Grateful Grahams was the first woman that MadTree had ever worked with in the Chef Series. S’more Gratitude is a stout brewed with cocoa nibs, cocoa powder, agave syrup, lactose, and vanilla beans. White ash wood was added to give the beer some campfire marshmallow notes.
JOSE SALAZAR

SALAZAR | ABV 4.5%
The MadTree Chef Series collaboration with Jose Salazar created this kölsch brewed with ginger and juniper berries. This beer was the inspiration behind MadTree’s Joon.