
Sample from “Beer Inside”

Baked French Toast

8	Slices	Bread
5		Eggs
1	Cup	Milk
1/2	Cup	Beer
1/4	Cup	Sugar
1/2	tsp	Vanilla

Instructions (4 Servings):

Lightly grease a 13-x-9-x-2- inch baking pan. Cut each slice of bread into 2 even strips. Arrange bread strips in pan.

In a large bowl, mix eggs, milk, beer, sugar, and vanilla with an electric mixer on low speed until well blended.

Pour egg mixture over bread strips; cover. Chill 4 to 24 hours.

Preheat oven to 425° F. Bake until eggs are set and toast is lightly browned, about 30 to 40 minutes.

Serve with maple syrup and cinnamon sugar topping.

Sample from “Beer Inside”

Cream of Potato Soup

1/2		Onion, chopped
2	Slices	Ham, diced
2	Tbsp	Butter
1	Cup	Instant nonfat dry milk
3	Cups	Beer
15-1/2	oz	Corn
3/4	Cup	Instant potato flakes

Instructions (4 Servings):

Brown onion and ham in butter for 5 minutes over low heat.

Add dry milk, beer and corn.

Simmer 5 minutes, remove from heat and add potato flakes.

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Spicy Oatmeal Cake

1/2	Cup	Boiling beer
1	Cup	Quick oats
1/2	Cup	Butter
1-1/2	Cups	Brown sugar
1/2	tsp	Vanilla
2		Eggs
1	tsp	Baking soda
1/2	tsp	Nutmeg
1	tsp	Cinnamon
1-1/2	Cups	All-purpose flour
1/2	tsp	Salt

Instructions (24 Servings):

Preheat oven to 350°F.

Pour boiling beer over oats, cover and set aside.

Whip butter or margarine and brown sugar until fluffy.

Stir in vanilla and eggs.

Sift and add dry ingredients. Add oatmeal.

Pour into greased and floured 13 x 9 inch pan.

Bake at 350°F for 30 minutes.