



Ontario's Southwest  
*Craft*  
**BEER**  
COOKBOOK  
★ ★ ★



Nestled in the picturesque countryside and scattered throughout urban centres of Ontario's Southwest, you'll find an abundance of craft breweries bottling a variety of award-winning pilsners, lagers, ales, stouts and more.

Using time-honoured brewing methods, Ontario's Southwest brewmasters yield distinctive, full-bodied craft brews reminiscent of the region, rooted in tradition and history, using locally sourced ingredients.

Combining quality brews from across the region with distinct and diverse flavours, we've selected a variety of hearty and delicious recipes for you to savour.

Stop by and visit any one of our craft breweries to experience the craftsmanship, passion and innovation brewed into every drop. Samples are encouraged.

[OntariosSouthwest.com](http://OntariosSouthwest.com)





130 Edward Street  
St. Thomas, ON. N5P 1Z1  
railwaycitybrewing.com  
519-631-1881



970 Ross Lane  
Erieau, ON. NOP 1N0  
baysidebrewing.com  
519-676-1888



2970 Swimming Pool Road  
La Salette, ON. N0E 1H0  
ramblinroad.ca  
519-582-1444



45 Pacific Court, Unit 16  
London, ON. N5V 3N4  
forkedriverbrewing.com  
519-913-2337



96 Norfolk Street South  
Simcoe, ON. N3Y 2W2  
blueelephant.ca  
519-428-2886



525 Argyle Road  
Windsor, ON. N8Y 4Z8  
walkervillebrewery.com  
519-254-6067

# Ontario's Southwest CRAFT BREWERIES



Capital Blonde Ale  
**MARINATED SHRIMP**

recipe by:  
Andrew Peters, David Reed  
& Steven Nazarian

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## Recipe

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2 pounds of large shrimp  
3/4 cup of Capital Blonde Ale  
1/2 cup of extra virgin olive oil  
2 tbsp lemon juice  
1/2 small, finely chopped white onion  
1 tbsp finely minced or crushed garlic  
1 tbsp basil  
Cayenne pepper

Shell shrimp and rinse well with water. Set aside. Bring together the Capital Blonde Ale, olive oil, lemon juice, onion, garlic, and basil. Add cayenne pepper to taste. Blend evenly. Add in shrimp, and coat well in marinade.

Cover and marinate in refrigerator overnight, if possible, or 6-8 hours at a minimum. Thread shrimp on stainless steel or water-soaked bamboo skewers. Grill until shrimp turns opaque and pink, about 2 minutes per side.

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## Beer Profile

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**Brewer:**  
Forked River Brewing Company  
45 Pacific Court, Unit 16, London

**Label:**  
Capital Blonde Ale

**Description:**  
This easy drinking, sessionable beer balances the sweetness of malted barley and the bitterness from North American hops. The use of a unique hop combination added late in the boil is responsible for the citrus flavour and aroma.







  
**Bayside Long Pond  
CROQUE**

recipe by:  
Morgan Lawrence

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**Recipe**

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2 tbsp of butter  
2 white onions, slivered  
2 red onions, slivered  
3 tbsp of brown sugar  
8 cubes rich and dark beef stock  
2 cups Long Pond Lager  
1 tbsp of Worcestershire sauce  
1 tbsp of chopped fresh thyme  
Salt & pepper to taste  
Croutons  
Aged white cheddar, grated

In a heavy bottomed 10-litre pot, melt the butter over medium high heat. Add the slivered onions to the pot and cook until starting to brown.

Add brown sugar and continue to cook until caramelized. Add beef stock, Long Pond Lager, Worcestershire sauce, thyme and salt and pepper. Simmer for 30-40 minutes. Ladle soup into oven safe crocks and top with croutons and aged white cheddar.

Bake under the broiler for 5 minutes or until the cheese is melted and golden. Serve.

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**Beer Profile**

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**Brewer:**  
Bayside Brewing Company  
970 Ross Lane, Eriau

**Label:**  
Long Pond Lager

**Description:**  
Made with all natural ingredients, this traditional Canadian Lager with its golden hue is a smooth, refreshing beer with a slightly sweet finish. Using nothing but the finest Canadian barley malts and wheat grain, this hand-crafted brew delivers full body flavour and balance.



Brew'd & Stew'd Smoked  
**TOMATO BISQUE**

recipe by:  
Barbara Rideout

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**Recipe**

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10 large tomatoes, roasted  
¼ cup olive oil  
½ tsp salt  
1 garlic bulb, roasted  
2 tbsp olive oil  
1 tbsp & 1 tsp whey butter,  
melted, separated  
2 cups Gentlemen's Pilsner  
1½ cups water  
1 chicken stock cube  
1 small sweet potato, chopped  
2 stalks celery, chopped  
1 small white onion, chopped  
2 strips smoked bacon  
2 tsp finely chopped fresh basil  
1 cup Medium Cheddar cheese  
5 Portuguese crusty buns

Cut tomatoes in half, add in olive oil and salt. Place tomatoes on BBQ or pan in oven, cut side up and roast for 45-60 min at 350°F or until soft and slightly charred. Carefully remove from heat and set aside to cool. Remove skins. Cut top off of garlic bulb, reserving one clove for later use. Drizzle with 1 tbsp olive oil and 1 tsp butter. Wrap bulb in tinfoil and place on BBQ for about 45 mins, until soft and tan colour. In dutch oven or large pot add Gentlemen's Pilsner, water, chicken stock, sweet potato, celery and onion. Should be enough liquid to just cover ingredients. Cook until tender. Strain liquid and set aside.

In large frying pan, fry bacon until very crispy. Remove bacon from pan and set aside, reserving bacon grease. Remove garlic from bulb and cook in grease for about 30 seconds. Add tomatoes and bring to boil on medium heat until ½ of the liquid has evaporated (about 30 mins). Add sweet potato mixture, reserved liquid and basil. Purée until smooth. Add ¾ cup cheese, heat and stir until melted.

Mix 1 tbsp olive oil, 1 tbsp butter and 1 garlic clove and brush both sides of buns. Toast on grill and cut into cubes. Garnish soup with grated cheese, chopped bacon and croutons.

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**Beer Profile**

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**Brewer:**  
Blue Elephant Brewing Company  
96 Norfolk Street South, Simcoe

**Label:**  
Gentlemen's Pilsner

**Description:**  
This pale yellow, original Pilsner was inspired by, and brewed for, the Mumford and Sons "Gentlemen of the Road" stopover in Simcoe, Ontario. A distinct hop aroma combines with a hint of graininess and light, refreshing flavour.





No Vampires Allowed  
**CHICKEN**

recipe by:  
Fairly Fat Guys

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**Recipe**

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3-4 garlic bulbs  
3-4 lb frying chicken  
Salt & Pepper  
Olive Oil  
1 lemon  
1 cup Red Devil Ale  
Serve with Crusty Bread

Break up garlic into cloves, without peeling, and scatter them over bottom of a roasting pan. Rub chicken with a little salt, pepper and olive oil. Poke holes in skin of lemon with a skewer and place in chicken.

Place chicken on top of garlic and put in oven pre-heated to 400°F. Roast for about an hour. Remove chicken from oven and place to one side to set. Pour pan juices into a cup, allow fat to rise (about 5 min), spoon off and return juices to pan, bring to a boil, add one cup of Red Devil Ale and boil down by half.

To serve, give each guest a generous portion of garlic and sauce with chicken and some crusty bread.

Invite guests to squeeze garlic onto bread and enjoy with chicken dipped in sauce.

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**Beer Profile**

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**Brewer:**  
Blue Elephant Brewing Company  
96 Norfolk Street South, Simcoe

**Label:**  
Red Devil Ale

**Description:**  
Brewed in traditional European fashion, this Lager is a medium to heavy-bodied brew with a fragrant caramel smell and taste, mixed with notes of hops and grains. A crisp and balanced taste finishes out this mellow brew.







  
**Cheddar & Bacon Soup**  
with  
**RYE PALE ALE**

recipe by:  
Andrew Peters, David Reed  
& Steven Nazarian

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## Recipe

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½ pound bacon, cut to 1-inch lengths

1 medium onion, diced

4 large potatoes, peeled and cut in 8ths

1 tbsp finely minced or crushed garlic

2 cups chicken or vegetable stock

1 cup of Riptide Rye Pale Ale

1 tsp sea salt

1 tsp freshly-ground black pepper

1 cup 2% milk

3 cups of old cheddar cheese, cubed or shredded

Fry the bacon in a large pot on medium-high until cooked, but not crisp. Add the onion and continue to cook until softened, another 4-5 minutes.

Remove from heat and slowly add in potatoes, garlic, chicken or vegetable stock, and Riptide Rye Pale Ale. Mix well. Return to heat and cook for 25-30 minutes at a low boil, until potatoes are well softened.

Remove pot from heat. Mash potatoes enough to thicken soup, but leaving a pleasant, hearty consistency. Add salt and pepper and blend in milk.

Return to medium-low heat, and slowly mix in cheese until it is thoroughly melted.

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## Beer Profile

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**Brewer:**

Forked River Brewing Company  
45 Pacific Court, Unit 16, London

**Label:**

Riptide Rye Pale Ale

**Description:**

Bold hop flavours blended with rye lend a creamy mouth feel and a slightly spicy finish to this hop-forward, yet well-balanced beer. This brew benefits from the careful addition of "late hops" at the end of the boil.



  
**Dead Elephant Ale**  
**CHILI**  
recipe by:  
Wes Fiddy & Aaron Lycett

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## Recipe

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### Spice Mix:

2 tsp of oregano  
1 tbsp of cumin  
1 tbsp of chili powder  
(or more for taste)  
1 tsp of red pepper flakes  
Salt & pepper (adjust to taste)

1 lb ground beef  
2 tbsp of olive oil  
2 cups Dead Elephant Ale  
1 clove of garlic, minced  
2 cups diced onion  
2 cups of pinto beans, drained  
and rinsed  
2 cups of black beans, drained  
and rinsed  
2 cups diced green pepper  
Crushed tomatoes (384 ml)  
Tomato sauce (414ml)  
2 tsp of paprika

Combine oregano, cumin, chili powder, red pepper flakes, salt, and pepper. Reserve 1 tbsp of spice mix. Combine the remaining spice mix with meat. Allow it to rest at room temperature for 30 minutes.

Heat oil in large soup pot. Add meat and one cup of ale and cook until browned, about 5 minutes. Add garlic and onion and cook until onion looks translucent, about 3 minutes.

Add remaining beer while scraping the bottom of the pot with a wooden spatula to loosen up the bits. Let it sit for 5 minutes at medium-high heat then add in remaining ingredients: beans, green pepper, crushed tomato, tomato sauce, and paprika.

Cover and bring chili to boil. Turn the heat down and allow chili to simmer for 40 minutes. Serve with a fresh loaf of Honey Elixir Beer bread (see recipe on next page).

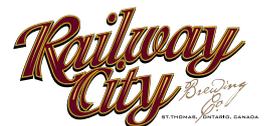
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## Beer Profile

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### Brewer:

Railway City Brewing Company  
130 Edward Street, St. Thomas



### Label:

Dead Elephant Ale

### Description:

This full-bodied golden Pale Ale packs a mild malt aroma, which accentuates the robust floral bouquet derived from the hops. On the palate, the flavour is sweet and fruity with slight grassy notes, which fall away to reveal a hint of biscuit with grapefruit and perfume undertones.







  
**Honey Elixir  
BEER BREAD**

recipe by:  
Suzie Q

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**Recipe**

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3 cups of flour  
1 tbsp baking powder  
1 tsp salt  
500ml Honey Elixir

Set the oven to 375°F. Sift dry ingredients together and mix until even. Add in the beer, a little at a time, mixing until smooth batter forms.

Let the batter sit for 5-10 minutes. Pour into a standard loaf pan, 8 1/2" x 4 1/2", and place it in the oven on the middle shelf and bake for 35-45 minutes or until golden brown.

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**Beer Profile**

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**Brewer:**  
Railway City Brewing Company  
130 Edward Street, St. Thomas



**Label:**  
Honey Elixir

**Description:**  
This mahogany hued, medium-bodied English style ale tastes of sweet honey, taffy and subtle espresso. The taste is matched beautifully with a refreshing, well-balanced hop finish and subtle sweet fruit notes to create a balanced, smooth flavour.





  
**Ramblin' Road Country Ale  
BURGER DELIGHT**

recipe by:  
Ramblin' Road Brewery Farm

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**Recipe**

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**Burger blend:**

1 lb ground beef  
1 lb ground pork

**Stuffing:**

1/2 cup caramelized onions  
4 thick bacon slices, cooked  
until crispy and crumbled

Freshly ground pepper and  
sea salt to taste

1 tbsp unsalted, melted butter

**Cheddar Drizzle:**

1 tbsp unsalted butter  
1 tbsp all-purpose flour  
1/4 cup milk  
1/2 cup Country Ale  
10 oz. sharp cheddar cheese,  
grated

4 kaiser or ciabatta buns,  
cut in half lengthwise

Preheat grill to medium-high. Divide the burger blend into eight 4-oz. portions and shape each into a ball. Flatten each ball into a patty. Place one quarter of the stuffing on top of each of the four patties. Top each patty with a second patty. Gently pinch the edges around the burger to seal in the onions and bacon. Season the burgers with salt and pepper. Brush the cut sides of buns with the melted butter and place buttered side down on the grill to lightly toast, about 30 seconds. Set the buns aside on serving plate. Grill the burgers for 4-5 minutes on each side or until the internal temperature reaches 160°F.

Meanwhile, in a saucepan over medium heat, melt the butter. Add the flour and cook, stirring constantly, until fragrant, about 1 minute. Slowly whisk in the milk and beer and bring to a simmer. Reduce the heat to medium-low and continue to simmer until the mixture is slightly thickened, 2-3 minutes. Add the cheese by the handful, stirring until melted and incorporated. Place the burgers on the buns and top with the Country Ale and Cheesy Cheddar Drizzle.

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**Beer Profile**

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**Brewer:**

Ramblin' Road Brewery Farm  
2970 Swimming Pool Road, La Salette

**Label:**

Country Ale

**Description:**

This extraordinarily smooth and creamy ale is warm-fermented using the finest Canadian pale malt. It pours to a golden straw colour with a snow-white head that laces beautifully. A medley of fruit, malt and earthy hops contribute to a fresh and floral aroma.



  
**Loophole Ale  
BEEF STEW**

recipe by:



131 Elliott Street West,  
Windsor, ON.  
rinoskitchen.com

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## Recipe

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1/2 cup olive oil  
5 lbs stewing beef, chopped  
into 1-inch square pieces  
3 tbsp salt  
2 tbsp black pepper  
2 tbsp rosemary  
1/4 cup flour  
2 cups carrots, 1/2 inch cubes  
2 cups parsnips, 1/2 inch cubes  
2 cups potatoes, 1/2 inch cubes  
1 cup celery, 1/2 inch pieces  
1 cup red onions, chopped  
16 oz or 1/2 litre Loophole Ale  
10 oz water  
28 oz can of crushed tomatoes  
1 baguette, toasted

Heat oil in a heavy stock pot. In a separate bowl, season the beef with roughly half of the salt and pepper and rosemary. Dust the beef with flour, making sure to coat evenly. Place dusted meat into the hot oil making sure to shake off any excess flour. Spread the beef out on the bottom of the pot, allowing it to brown nicely, stirring constantly. Once beef is browned, remove from pot with a slotted spoon leaving the oil and other juices in the pot. Add vegetables and stir constantly for roughly 5-7 minutes on medium heat. Season with remaining salt, pepper, and rosemary.

Once the vegetables begin to brown and soften, add the beef back into the pot. Continue stirring making sure to deglaze the bottom of the pot with a wooden spoon. At this point, add Loophole Ale and continue to deglaze the pot. Then add the water and can of tomatoes. Reduce heat to a low simmer and cover. Stir frequently. Cook until beef is nice and tender, roughly 3-3 1/2 hours. If the consistency is too runny, remove the lid and allow to reduce in the last 15-20 minutes of cooking time. Serve with a toasty baguette.

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## Beer Profile

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**Brewer:**  
Walkerville Brewery  
525 Argyle Road, Windsor

**Label:**  
Loophole Ale

**Description:**  
Light in body and dry, this Kölsch-style ale is a true "session" beer. Dry-hopped for accentuated hop aroma, this slightly fruity clean-tasting ale delivers a tingling, refreshing tang in the finish. Though the bitterness is accentuated by it's dryness, this delicately balanced beer is both thirst quenching and satisfying.







  
**Honestly Beerific  
APPLE PIE**

recipe by:  
Ontario's Southwest

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**Recipe**

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**Crust:**

2½ cups flour (divided)  
1 tsp salt  
1 tsp sugar  
2 sticks, or 1 cup, unsalted butter  
2 cups shredded cheddar cheese  
6-8 tbsp Honest Lager  
2 tbsp melted butter

**Filling:**

7 cups Granny Smith apples,  
peeled, cored and sliced  
1 lemon, juiced  
2 cups Honest Lager  
¼ cup unsweetened apple sauce  
2 tbsp flour  
½ tsp nutmeg  
2 tsp cinnamon  
¼ cup white sugar  
½ cup brown sugar  
1 tsp corn starch

Combine 1½ cups of flour, salt and sugar in a large mixing bowl. Add the butter and mix until well combined. Add the remaining flour and continue mixing for about a minute. Add the cheese and 6 tbsp of Honest Lager. If the dough is too dry, add more lager until the right consistency is reached. Split into two equal-sized portions and form into disks. Wrap the disks in plastic wrap and chill for about two hours.

For the filling, place the apples, lemon juice and beer in a bowl and allow to soak at room temperature for two hours. Toss every half hour. Remove the apples from the beer and allow to drain and dry for about 30 minutes. Preheat oven to 350°F. Add the apples and the remaining filling ingredients to a bowl and toss to coat. Place one of the disks on a well-floured surface, add flour to the top, then roll out into an even thickness. Add pie dough to a pie pan and press into shape, removing any excess dough, then add the filling.

Roll out the second disk of pie dough and add to the top of the pie. Press the top crust and the bottom crust together at the edges, cut holes to vent. Brush with the melted butter. Bake at 350°F for 35-40 minutes or until lightly golden brown. Cover the edges with foil if they start to brown too quickly.

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**Beer Profile**

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**Brewer:**

Walkerville Brewery  
525 Argyle Road, Windsor

**Label:**

Honest Lager



**Description:**

The deep copper colour hints to the caramelized bread-like taste of this lager, brewed in accordance with the Oktoberfest beer style. Richly toasted imported malts are the centrepiece of this brew, while German and American hops are revealed but subdued.



We love seeing the look that spreads across visitors' faces when they learn that the southern tip of our region dips onto the same latitudinal plain as Northern California. The expression of disbelief quickly turns into a satisfied grin when they realize they've discovered a getaway destination that offers world-class fresh-water beaches and water sports, some of the continent's best birding, a rapidly evolving wine, craft beer and culinary scene and the friendliest communities on the planet.

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