

CHEF'S TABLE

RECIPES BY CHEF JASON CASEY

In his current role as a personal chef to Rick Bourke of Dooney & Bourke, Chef Jason Casey travels year-round. Last spring he stopped by the newly opened Aspen Brewing Company to taste a selection of beers. Soon he began talking with owner Duncan Clauss about beer and food pairings. When he offered to create a few recipes incorporating Aspen Brewery brews, the team enthusiastically agreed. "He aims to create recipes for ease of cooking without sacrificing the taste," says Clauss, who names the short ribs as one of his favorite Chef Casey recipes.

Chef Jason Casey was educated at The Culinary Institute of America and has worked in the kitchens of many notable restaurants such as Beacon Restaurant in New York City, Café Centro, also in New York City and The Four Seasons Hotel in Maui, Hawaii. Find out more about Chef Casey at www.chefjasoncasey.com.

To learn more about the brews of the Aspen Brewing Co., stop by the brewery now open at 555 North Mill St. in Aspen or visit them online at www.aspenbrewery.com.



INDEPENDENCE PASS ALE SWEET SAUSAGE AND PEPPERS

3 tablespoons oil
10 sweet Italian sausages, large dice
2 large onions, diced
1 red bell pepper, diced
1 green bell pepper, diced
1 orange bell pepper, diced
1 yellow bell pepper, diced
16 ounce can diced tomatoes
8 ounces Independence Pass Ale

In a large pot add the oil and sausages. Allow to cook until golden brown, add the onions and peppers. Once they have browned add the diced tomatoes and the Independence Pass Ale. Cook until most of the liquid has evaporated. Serve with French rolls and a tall cold Independence Pass Ale. Enjoy!



HOISIN & BROWN BEARALE BRAISED BEEF SHORT-RIBS

15 beef short ribs
3 tablespoons olive oil
1 teaspoon paprika
1 teaspoon sea salt
1 teaspoon black pepper
1 teaspoon chili powder
1 teaspoon garlic powder
1 teaspoon onion powder
25 ounces Hoisin sauce
48 ounces Brown Bearale (approx. 4 beers)

Coat the short ribs in oil and season evenly with all the spices. Heat a sauté pan and sear the ribs on all sides. In a large pot add the ribs, Hoisin sauce and the Brown Bearale. Bring to a boil and then lower to a simmer, while covered. Allow to braise for 3 to 4 hours or until fork tender. Serve with buttered pappardelle pasta and a pint of Brown Bearale.

