

ALBERTA BEEF POPS



SERVINGS

4



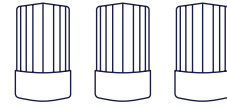
METHOD

FRY



TIME

45 MINUTES



DIFFICULTY

HARD

Executive Sous Chef Adam Brack blended craft beer, DoubleTree Cookies, Alberta beef and an array of local ingredients to create this twist on classic pub fare.

INGREDIENTS

COOKIE DUST

DOUBLETREE COOKIES 3
CORNSTARCH ½ c

BEER BATTER

LOCAL CRAFT BEER (IPA IS PREFERRED) ½ PINT
ALL-PURPOSE FLOUR 1 ½ c
BAKING SODA 1 ½ TSP
SALT AND PEPPER TO TASTE

COFFEE BACON JAM

RAW BACON – CHOPPED 1 c
COFFEE (BLACK) ½ c
BROWN SUGAR 2 TBSP
APPLE CIDER VINEGAR ½ c

BLUEBERRY VINEGAR

LOCAL BLUEBERRIES (FRESH OR FROZEN) 1 c
WHITE VINEGAR 1 c

BLUEBERRY RYE MAYONNAISE

MAYONNAISE ½ c
BLUEBERRY VINEGAR 2 TBSP
RYE WHISKEY 2 TSP

LOCAL ROOT VEGETABLE CHIPS

CARROT – PEELED INTO LONG STRIPS 1
PARSNIP – PEELED INTO LONG STRIPS 1
CORN STARCH ½ c
SEA SALT TO TASTE

SIRLOIN POPS

BEEF SIRLOIN – CUT INTO 1" CHUNKS 4 OZ
BAMBOO SKEWERS 4
SEA SALT AND CRACKED BLACK PEPPER TO TASTE
DOUBLETREE COOKIE DUST 2 TBSP
1 ½ CUPS BEER BATTER 1 ½ c



PROCESS

COOKIE DUST: Bake Cookies at 350°F for 18 minutes. Once baked, remove and break into small pieces. Freeze for 15 minutes. Place chilled Cookie pieces and corn starch in a food processor and pulse until fine powder is formed. Reserve at room temperature until needed.

BEER BATTER: In a small metal bowl, combine dry ingredients. Using a whisk, add beer until the batter is smooth. Refrigerate for 15 minutes or up to 2 hours.

COFFEE BACON JAM: In a small pan over medium heat, cook bacon pieces until slightly crisp and drain fat. Add coffee, brown sugar and vinegar, and simmer over medium heat until thickened. Remove from heat and cool slightly. Transfer to a refrigerator until needed.

BLUEBERRY VINEGAR: In a small pot over medium heat, simmer blueberries and vinegar together for 10 to 20 minutes, or until liquid has been reduced by half. Remove blueberries and reserve for garnish. Allow blueberry vinegar to cool and refrigerate until needed.

BLUEBERRY RYE MAYONNAISE: In a small bowl, whisk all ingredients together until incorporated. Refrigerate until needed.

LOCAL ROOT VEGETABLE CHIPS: Preheat deep fryer to 325° F. Place carrot strips in a small bowl and toss with half the cornstarch. Lightly fry carrot strips until golden brown. Place fried carrots onto paper towel, and season with sea salt. Repeat process with parsnip strips. Store at room temperature until needed.

SIRLOIN POPS: In a small bowl, toss sirloin pieces with salt and pepper. Skewer each piece and roll in Cookie dust. Dip each skewer into the beer batter and deep-fry at 325°F for 4 minutes. Allow to rest for 1 minute and serve immediately.