

Christmas Dinner Pairings

PRIME RIB

Pair with: Pale Ale or Rye Ale

The lightly-hopped, bready or spicy malt body enhances the savory quality of the beef.

HAM

Pair with: Belgian Dubbel or Strong Ale

Belgian beers can offer up rich flavors of dried fruits and spices that are a delicious accompaniment to succulent ham.

CORNISH GAME HENS

Pair with: Scotch Ale or Brown Ale

Malty and/or nutty flavors play well with poultry and can even draw out a spicy sweetness.

VEGETABLE LASAGNA

Pair with: IPA or Imperial IPA

A rich dish such as a lasagna calls for a floral, hoppy IPA to cut through the richness and cleanse the palate.



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