

# Beer-Braised Sausages with Warm Potato Salad

From [Martha Stewart Living Omnimedia](#)

Beer, sausage, and potatoes are a classic combination. We simmer everything together to make a satisfying one-pot meal.



Serves: 4 [Edit](#)

Total Time: 1 hr 15 min

Prep Time: 35 min

## Ingredients

- 2 tablespoon(s) extra-virgin olive oil
- 1 1/2 pound(s) sweet Italian sausages
- 1 medium yellow onion, halved and thinly sliced
- 12 ounce(s) pale ale beer
- 1 1/2 pound(s) small red potatoes, halved
- Coarse salt
- Ground pepper
- 1 tablespoon(s) red-wine vinegar
- 2 tablespoon(s) fresh parsley, chopped

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## Directions

1. In a large Dutch oven or heavy pot, heat 1 tablespoon oil over medium-high. Add sausages and cook until brown on all sides, about 8 minutes. Add onion and cook until softened, about 7 minutes. Add beer, potatoes, and 2 cups water; season with salt and pepper and press to submerge potatoes in cooking liquid. Bring to a boil; cover, reduce heat to medium, and cook until potatoes are tender, about 20 minutes.
2. Transfer sausages to a serving platter and keep warm. In a large bowl, stir together 1 tablespoon oil, vinegar, and parsley. With a slotted spoon, transfer potato mixture to dressing (reserve cooking liquid) and toss to combine.
3. Return pot to high heat; boil cooking liquid until reduced to 1 cup, about 12 minutes. Return sausages to pot and cook until heated through, 2 minutes. Place sausages and dressed potatoes on serving platter; drizzle half the sauce over top. Serve sausages and potatoes with remaining sauce alongside.

# Beer-Battered Onion Rings

From [Martha Stewart Living Omnimedia](#)

The buttermilk-beer batter, seasoned with cayenne, yields a golden coating on the fried rings that gets even better when spritzed with lemon juice.



Serves: 6

Oven Temp: 200

## Ingredients

- 1 cup(s) all-purpose flour
- 1 teaspoon(s) coarse salt
- Cayenne pepper
- 3/4 cup(s) buttermilk
- 3/4 cup(s) beer, preferably lager or pilsner
- 1 large egg
- 1 teaspoon(s) finely grated lemon zest
- 4 cup(s) vegetable oil, or more as needed, for frying
- 2 large white onions, cut crosswise into 1/2-inch-thick slices, separated into rings
- Sea salt, preferably Maldon
- 1 lemon, cut into wedges, for serving

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## Directions

1. Combine flour, salt, and a pinch of cayenne in a medium bowl. Whisk in buttermilk, beer, egg, and lemon zest, and let stand for 20 minutes.
2. Preheat oven to 200 degrees. Place a baking sheet on middle rack of oven. Heat oil to 380 degrees in a large, heavy saucepan over medium-high heat. Dip a few slices of onion in batter, turning to coat. Gently drop slices into oil. Cook, turning once with a wire-mesh skimmer, until golden brown, about 2 minutes. Transfer rings to paper towels, season with salt immediately, then transfer onions to the baking sheet to keep warm. Repeat with remaining onions. (Adjust heat as necessary to keep oil at a steady temperature.) Serve with lemon wedges for squeezing.

# Irish Beef and Stout Stew

From [Martha Stewart Living Omnimedia](#)

Warm up with a comforting bowl of this easy freezer-friendly beef stew.



Serves: 10

Total Time: 3 hr

Prep Time: 25 min

Oven Temp: 350

## Ingredients

- 4 pound(s) beef chuck, cut into 1 1/2-inch cubes
- 1/4 cup(s) all-purpose flour
- 2 can(s) (6 ounces each) tomato paste
- 2 1/2 pound(s) new potatoes, scrubbed
- 2 medium onions, cut into 1-inch pieces
- 2 can(s) (14 1/2 ounces each) reduced-sodium beef broth
- 1 can(s) (14.9-ounce) Irish stout beer
- 10 clove(s) garlic, sliced
- Coarse salt
- Ground pepper
- 2 box(es) (10 ounces each) frozen baby peas, thawed

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## Directions

1. Preheat oven to 350 degrees F. In a 5-quart Dutch oven or heavy pot, toss beef with flour; stir in tomato paste. Add potatoes, onions, broth, beer, and garlic; season with salt and pepper. Cover, and bring to a boil over medium heat, stirring occasionally.
2. Transfer pot to oven, and cook, covered, until meat is fork-tender, 2 1/2 to 3 hours. Stir in peas, and season with salt and pepper.

# Pork Chops with Apples and Onions

From [Martha Stewart Living Omnimedia](#)

"This pork chop dish was one of the first my eldest son requested the recipe for when he got his own kitchen. Sometimes we replace the onion with leeks or add a sliced potato. We have deglazed the pan with beer, white wine, cider, chicken broth, and even water. Sautéed apples and onion combine with the pork for a tastiness that never disappoints."



Serves: 6

## Ingredients

- 6 bone-in pork chops (loin or shoulder), cut 3/4 inch thick
- Coarse salt
- Freshly ground black pepper
- 1 tablespoon(s) extra-virgin olive oil or vegetable oil
- 2 tablespoon(s) unsalted butter
- 1 large white onion, sliced
- 3 cup(s) cored, sliced apples
- 1 cup(s) beer, white wine, cider, or chicken broth

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## Directions

1. Trim the chops of excess fat. Sprinkle generously with salt and pepper on both sides. Heat a 14-inch cast-iron skillet (if you have a smaller one, you'll need to work in batches) over high heat, and then swirl in the olive oil. Lay in the pork chops and don't move them for a few minutes, to assure a good golden sear forms. Turn and brown well on the second side for a total of about 10 minutes. Transfer the chops to a warm plate.
2. Swirl the butter into the pan. Add the onion and apples. Sauté until the onion slices are lightly caramelized and the apples have begun to soften, about 8 minutes. Stir in the beer or other liquid. Return chops to the pan.
3. Cook until the pork is tender, about 15 more minutes (depending on the size of the chops), turning halfway through and covering the chops with the apple mixture. If the apple mixture needs a little thickening, transfer the chops to the warm plate again and simmer the mixture on high for a few minutes to reduce. Serve the chops over rice or mashed potatoes with a large spoonful of the apple-onion mixture over the top.

# Barbecued Pork-Shoulder Chops

From [Martha Stewart Living Omnimedia](#)

Garlic and sage, rubbed into the pork ahead of time, impart an earthy, aromatic flavor. The meat is then moistened by a beer marinade. The pork chops are basted on the grill with a thick, tangy tomato-based sauce -- the signature of a Saint Louis-style barbecue -- resulting in a smoky taste and almost-candied edges.



Serves: 8

## Ingredients

- 8 (each 1/2 inch thick) pork-shoulder chops, excess fat trimmed
- 1 head(s) garlic, smashed and peeled
- 5 sprig(s) sage
- 1 teaspoon(s) coarse salt
- 1 bottle(s) (12-ounce) lager
- Maull's Genuine Barbecue sauce or any tomato-based barbecue sauce

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## Directions

1. Rub 8 pork-shoulder chops (each 1/2 inch thick; excess fat trimmed) with 1 head garlic, smashed and peeled; 5 sprigs sage; and 1 teaspoon coarse salt, and combine in a large dish. Cover, and refrigerate for 2 hours or up to overnight. One hour before grilling, pour 1 bottle (12 ounces) lager over pork; let stand.
2. Preheat grill to high. Grill pork chops for 7 minutes. Flip, brush grilled sides with Maull's Genuine Barbecue sauce ([maull.com](http://maull.com); or other tomato-based barbecue sauce), and grill for 8 minutes. Flip, brush opposite sides with sauce, and grill for 2 minutes more. Flip, and grill until sauce caramelizes, 2 to 3 minutes.

# Irish Lamb Stew

From [Martha Stewart Living Omnimedia](#)

This satisfying stew, filled with tender meat and vegetables, is just the cure for a chilly evening.



Serves: 8

Total Time: 2 hr 15 min

Prep Time: 30 min

## Ingredients

- 1/2 cup(s) all-purpose flour
- Coarse salt and ground pepper
- 3 pound(s) boneless lamb stew meat (preferably shoulder), trimmed of excess fat and cut into 2-inch cubes
- 3 tablespoon(s) canola oil
- 1 large onion, chopped
- 3/4 teaspoon(s) dried thyme
- 1 1/2 cup(s) dark beer
- 1 1/2 pound(s) medium new potatoes, peeled and quartered
- 1 pound(s) carrots, peeled and cut 1/2 inch thick diagonally
- 3 tablespoon(s) chopped fresh parsley

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## Directions

1. In a large bowl, season flour with salt and pepper. Dredge lamb in flour mixture, shaking off excess. In a Dutch oven, heat oil over medium heat. Working in batches, brown lamb on all sides, about 5 minutes per batch. Transfer to a plate.
2. Pour 1/4 cup water into pot, scraping up browned bits from bottom with a wooden spoon. Add onion; cook, stirring occasionally, until water has evaporated and onion is beginning to soften, about 5 minutes. Return lamb to pot; stir in thyme, beer, and 1 1/2 cups water. Cover; simmer until lamb is tender, 1 to 1 1/2 hours.
3. Add potatoes, carrots, and 1/2 cup water. Cook, covered, until vegetables are tender and stew has thickened, about 20 minutes. Season with salt and pepper. Let cool completely before storing. Stir in parsley just before serving.