

DOG CHOW

A RECIPE COLLAB PROJECT WITH
DC CENTRAL KITCHEN AND FLYING DOG





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INTRODUCTION

Hello there, beautiful people! If you love food and beer and food made with beer, you have come to the right place. Currently you hold in your hands a piece of art. At Flying Dog, we truly believe the process of brewing beer and the skill of creating a dish are similar to painting a Picasso or composing a Mozart — there is passion, skill, and patience behind what both brewers and chefs do.

Flying Dog and DC Central Kitchen teamed up on this collab project to feature some of DC's finest chefs and the recipes they created, inspired by Flying Dog's greatest hits. In a time where food (and beer) have become a renewed source of comfort and pride during a pandemic - we hope these recipes will fill your bellies, bring joy to your family, and make it on your Instagram page. And while you are deciding which recipe to start with first, know that by purchasing this book, you've also made an awesome contribution to DC Central Kitchen. 100% of all the proceeds from this cookbook are going directly back to them.

Ongoing food insecurity issues in the Washington, DC area have worsened during the global health crisis COVID-19 has caused in 2020. Many families and individuals who were already struggling with access to healthy, affordable food are unable to feed their families, and people who may not have needed the organization's services in the past are now relying on the help of DCCK and other nonprofits due

to lost jobs and wages. So far during the global health crisis, DCCK has sourced, prepared and delivered almost 1 million meals for our city's children, families and elderly in need of healthy food. So thank you, for choosing to support these families during this time.

You will be exposed to a variety of dishes, from make-it-yourself rye sourdough bread with Partner and Executive Chef, Johanna Hellrigl, to mouthwatering entrees like Colletti's Smokehouse Burger with Snake Dog IPA created

by Spike Mendelsohn. And we just can't resist a bomb dessert; Pastry-Chefs Willa Pelini and Claire Miller, created a mouth-watering Tropical Porter Bundt Cake made with Gonzo

Imperial Porter to end it all off. We warned you it would be hard to pick a starting point.

Now - it's time to get to work. Grab a beer or two (highly recommended), read the stories behind these incredible chefs, let your mouth water as you take in the pictures, and perhaps, open another bottle... because the first one never lasts long enough. We are excited to hear about your adventures in the kitchen and look forward to seeing your posts - don't forget to tag both @flyingdog and @dccentralkitchen.

We love you all!

The Teams at Flying Dog and DC Central Kitchen

**DCCK HAS SOURCED, PREPARED
AND DELIVERED ALMOST**

1 MILLION MEALS

**FOR OUR CITY'S CHILDREN, FAMILIES AND
ELDERLY IN NEED OF HEALTHY FOOD.**



DAVID GUAS

CHEF / OWNER



New Orleans-born TV personality and chef, David Guas, is widely familiar from his frequent appearances on “The Today Show,” “The Talk,” “Food Network,” and his role as host and co-judge of Travel Channel’s summer competition series, “American Grilled.” In 2019, Chef David Guas was named the Wild American Shrimp Chef of the Year. With no battle for attention, Guas has garnered national praise in publications like Food & Wine, Southern Living, Garden & Gun, Saveur and Bon Appétit for showcasing the soul of the South in his sinfully delicious, Louisiana-style favorites and signature desserts at his neighborhood spot in Arlington, Virginia, Bayou Bakery, Coffee Bar & Eatery. Not with a moment to spare, Guas completed his second cookbook with Oxmoor House, Grill Nation: 200 Surefire Recipes, Tips, and Techniques to Grill like a Pro, released April 2015. His first cookbook, DamGoodSweet: Desserts to Satisfy Your Sweet Tooth, New Orleans Style [Taunton Press 2009] was a James Beard Award finalist and was named one of Food & Wine’s “Best New Dessert Cookbooks.” This hunting, fishing, Harley-riding chef, and father of two sons, is a long-term member of Southern Foodways Alliance; Slow Food USA; Share Our Strength; Chefs for Equality; Real Food for Kids; U.S. State Department and the James Beard Foundation’s Culinary Diplomacy Initiative; a former spokesperson for the National Honey Board; a former board member of Best Buddies in Virginia; and is a founding member of District Hogs, a group of DC-area restaurant professionals who ride motorcycles for fun, adventure, food, and charity.

Bayou Bakery / 1515 N Courthouse Rd, Arlington, VA 22201 / bayoubakerydc.com



HEAD-ON NEW ORLEANS STYLE BARBECUE SHRIMP

WITH

DEAD RISE OLD BAY® GOSE

5 pounds gulf shrimp, head on
1/4 cup Creole seasoning
1 1/2 tablespoon olive oil
1/2 cup garlic, chopped
1/4 cup fresh rosemary, chopped
1/2 cup Worcestershire sauce
Hot sauce, to taste
5 lemons, juiced, reserve skin and quarter
1 12oz bottle of Flying Dog Old Bay® Dead Rise Gose
1/2 pound butter, unsalted
Salt, to taste
Pepper, to taste

Toss the shrimp in a bowl with half the creole seasoning. Heat a large skillet on a high heat with olive oil (should begin to smoke a bit). Add the garlic and rosemary in the pan, stir barely brown the garlic (do not burn-creates a bitter flavor). Add the shrimp and stir carefully. Add the Worcestershire sauce, hot sauce, lemon juice and quartered lemons.

Add the beer to deglaze the pan. Allow the shrimp to cook for 2 minutes (depends of size) and add the remaining seasoning and salt and pepper. When the shrimp have finished cooking remove them from the pan, reduce the liquid on medium-high heat and add butter, one tablespoon at a time until the liquid become a slightly thickened sauce. Taste to adjust seasoning.

Return the shrimp to the sauce, stir for just a quick second and then portion the shrimp into large (shallow) bowls and spoon sauce over the top.

Serve with warm French bread and, as a recommendation, use dish towels - not fancy napkins.



THANK YOU!

Well here is the end - the end of the book that is. Thank you from the bottom of our hearts for purchasing this collab recipe book and assisting in the fight to end food insecurity issues in our Washington, DC community. If you were inspired as we were working on this project and want to do more, check out dcentralkitchen.org and subscribe to their newsletter to find other ways you can be a part of this movement. Financial donations are still a top priority as DCKK strives to meet the growing demands during this uncertain time. Please feel free to also share the link where you purchased this cookbook so others can get in on these feel good fuzzies!

Thank you again beer and food lovers!

PEACE OUT



Look for more innovative and community-based projects with Flying Dog by following us on [@flyingdogbrewery](https://www.instagram.com/flyingdogbrewery) on Instagram or by signing up for our newsletter on flyingdog.com

