

Title:

Pairings That Go Beyond the Grape: Beer and Cheese Please

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309

Summary:

As small, local artisan creameries across the country continue to gain popularity, many cheese

Keywords:

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Article Body:

As small, local artisan creameries across the country continue to gain popularity, many cheese

"A flight of cheese served with a flight of lagers or ales can be infinitely more interesting

A few simple rules when pairing beer and cheese compiled by cheese artisans throughout the cou

Contrast: It's all about the texture

&#8226; Light beers contrast the richness of soft, bloomy-rind cheeses such as a triple-cream

&#8226; The lift comes from beer's natural carbonation and delicate, balanced hopping.

&#8226; Best paired with a light lager such as Michelob Light.

Complement: It's all about the harmony

&#8226; Complement more flavorful and complex cheeses such as aged cheddar with full-flavored

&#8226; These beers will play off the nutty character of the cheese and the elegant hopping wi

&#8226; Best paired with American lagers such as Michelob or Budweiser Select.

Balance: It's all about stability

&#8226; Balance is important. The cheese should not overpower the beer or vice versa.

&#8226; Ales and some darker lagers can be fruity, malty sweet, robust and hoppy. Their substa

&#8226; Best paired with a stout or a bock, such as Michelob AmberBock.

Don't forget to add wheat crackers, rustic breads, roasted hazelnuts, almonds, green apples, p

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