



Food Pairing Recipes

Exile ESB

Cheese

Buttery (triple Cream, Brie)

Recipe

Blackened Delmonico steak with an ESB infused California Style Scampi sauce

Ingredients

Steak

1. 5 16 oz. Ribeye Steak
2. 2 Tbsp Cajun Seasoning

California Scampi Sauce

1. Tablespoon chopped garlic
2. ¼ cup Pico de gallo
3. Pinch sea salt – pinch course black pepper
4. Juice from one lemon
5. 1 stick of butter
6. 1 cup Evolution ESB

Pico De Gallo

small plum tomato
¼ cup diced red onion
1 jalapenos, finely chopped
1 garlic clove, minced
1 cup cilantro, washed and chopped
1 tbsp extra virgin olive oil
1 tbsp red wine vinegar
pinch of salt and pepper

continued >

Directions

1. Mix tomato, onion, jalapeno, and garlic.
2. Add oil and vinegar.
3. Season to taste with salt and pepper.

Preparation

Melt butter and oil together in sauté pan.

Rub steak with Cajun seasoning

Sear both sides of steak – remove from sauté pan to a roasting pan - cook in oven at 350 degrees for 5 minutes (Medium Rare Temp)

Add garlic to original pan, sauté for one minute

Add Pico de gallo, sauté for one minute

Add wine, lemon juice, salt, and pepper, sauté quickly while sauce reduces and tomatoes begin to break down

Remove steak from oven and place on plate

Generously ladle scampi sauce on top of steak

Garnish with lemon wedges.

Make 5 servings

Evolution Brewing Company

501 N. Bi-State Blvd.

Delmar, DE 19940

Tel: 302.907.0377

Email: comments@evolutioncraftbrewing.com