

AUGUST 2022

WWW.THEBREWERYOFBROKENDREAMS.COM

TEARS! NEWSLETTER



BEER BIOS

Maibock (mā-bä'k)

This malty amber-colored lager is a perfect beer for a Bavarian springtime (Mai = May in German) or anytime you're looking for something delicious to drink. Lighter in color than other wintertime bocks, another name for brew is Helles Bock (Pale Bock). Where and how the beer style originated is debated, though we do know it was somewhere in Bavaria and that it was often brewed in April to be ready for the short spring.

Our **Hop on Maibock** is on tap now. Stop in for a pint today!



**PLEASANT VALLEY
ROAD LAGER** IS BACK
ON TAP!



DID YOU KNOW
EVERY 22ND DAY OF
2022 YOU CAN DRINK
A 22OZ MUG OF BEER
AT THE BREWERY OF
BROKEN DREAMS?

SMALL-BATCH SUMMER

Our brewer, Douglass, has several small-batch, experimental, and limited time beers for us to try this summer.

What are we sampling this week?

Available Now:

2nd Runnings of Trisk – English Ale
Try This – Belgian Pale Ale

Summer Beer & Food Pairing

The subtle maltiness of our easy drinking **Pleasant Valley Road** pairs perfectly with the warming spices of a delicious curry.

For a quick and easy weeknight meal option, check out the recipe on page two and don't forget to stop and grab a growler of **PVR Lager** on your way home.



THE BREWERY
OF BROKEN DREAMS
HAMMONDSPORT, NY

TEARS! NEWSLETTER VOL 1

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Thai Red Curry

Ingredients

1 ¼ cups jasmine rice, rinsed
1 tablespoon coconut oil
1 small white onion, chopped
1 tablespoon finely grated fresh ginger
3 cloves minced garlic
1 ½ cups packed thinly sliced kale - remove tough ribs
2 bell peppers - any color, sliced into thin strips
1 can chick peas or 1 1/2 cups prepared chick peas
3 tablespoons Thai red curry paste*
1 can (14 ounces) coconut milk**
½ cup water
1 ½ teaspoons coconut sugar or brown sugar
1 tablespoon soy sauce***
2 teaspoons rice vinegar or fresh lime juice



Image from <https://codeandkate.com/thai-red-curry-recipe/>

Instructions

Cook rice according to instructions.
Warm a deep-sided skillet or wok on medium heat.
Add coconut oil to the hot skillet.
Add the onion and cook for about 5 minutes, until the onion is soft and turning translucent.
Add the ginger and garlic and stir continuously for about 30 seconds, until fragrant.
Add kale and cook, stirring continuously, until it begins to wilt, about 2 minutes.
Add the bell peppers and chick peas, cook for 3 to 5 minutes, until bell peppers are fork-tender.
Add the curry paste. Stir often, and cook for about 2 minutes.
Add coconut milk, water, and sugar. Stir to mix well.
Bring the mixture to a simmer over medium heat, stirring often. Reduce heat to gentle simmer.
Cook for 7 to 10 minutes, test peppers and kale for texture, until done to your liking.
Remove the skillet from the heat and season with soy sauce and rice vinegar.
Salt & pepper to taste.
Garnish with chopped cilantro, sesame seeds, sriracha, or chili sauce.

**Pair with Pleasant Valley Road Lager
from The Brewery of Broken Dreams and enjoy!**

* VEGAN NOTICE- not all curry paste is vegan, some contain fish or shrimp paste

**CALORIE REDUCTION - for the creamiest curry, use regular full-fat coconut milk, to reduce calories and fat content, lite coconut milk can be used

***GLUTEN WARNING - to make it gluten-free, use tamari instead of soy sauce