

HyVee®

WINE & SPIRITS



Your Guide to
*Cocktails, Wine
and Beer*

- recipes
- tricks of the trade
- mixology tips

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Dear Hy-Vee Customers,

At a wedding, we toast the bride and groom. When we gather around a barbecue, beer is often part of the scene. And when it's just the two of us, we may delight in glasses of red wine.

In *Wine & Spirits: Your Guide to Cocktails, Beer and Wine*, the wine and spirits experts on our staff are providing you with a remarkable collection of 26 recipes for drinks created with spirits, wines and beers. Our experts offer knowledge about everything from what tools you need for your bar to selecting the best wine to go with dinner. Here's what we cover.

Cocktails. There are recipes for traditional favorites—some dating back a century or more—and the latest drinks for adult fun.

Beer. Learn about the various types of beer and try an unusual beer cocktail. Also, discover our new line of craft beer, Baraboo.

Wine. We can help you find the right variety for any occasion.

From drinks with foamy heads to sophisticated liqueurs, the best of the best is here to enjoy. Twist a top, pop a cork or shake it up. As some say when they raise a glass: To life!

Jay Wilson

Assistant Vice President Wine & Spirits

Whether hosting a party or taking a moment to relax with a drink and some quiet conversation, turn to this guide for help mixing drinks or making selections. It's a gift to you from your friends at Hy-Vee. Please drink responsibly.

SPIRITS



Welcome to the new world
of cocktails and mixers.

It's still a place where the classic drinks endure. You've heard of them. They have such swanky names such as Old Fashioned, Martini and Sidecar. Their flavors are as robust as their formulas are simple: most include just spirits, liqueur and mixers. Add ice and they're ready to serve as refreshing, easy enhancements for any get-together. The classics have only gotten better over time.

Modern cocktails take a more complex yet playful approach than the classics. In recent years, mixologists have put the emphasis on freshness by adding ingredients such as infused spirits, fresh-squeezed juices and hand-crushed mint. Modern cocktails take advantage of newly-developed flavored spirits, such as cake-flavored vodka and mango-flavored rum. Discover such creative drinks as the White Peach & Jalapeño Margarita, *page 8*, and the Coconut-Mango Crème, *page 16*.

Today's cocktails offer the best of the classic and the new. Be prepared to entertain guests and make some magic. Cheers!



THE CLASSICS

These drinks have stayed popular for decades because they're delicious and easy to make.

The herb-spice flavor and aroma of vermouth adds roundness to the vodka.

Serves 1

2 oz. Ketel One Vodka

½ oz. dry vermouth

Blue-cheese-stuffed olives, for garnish

Pour vodka and dry vermouth into a shaker filled with ice; shake. Strain into a chilled martini glass. Garnish with blue-cheese-stuffed olives.

VODKA MARTINI

OLD FASHIONED

This drink can be served before or after a meal. Shown here is a double.

Serves 1

1 tsp. Hy-Vee sugar

2 dashes Angostura Bitters

2 slices orange, divided

Ice cubes

2 oz. Maker's Mark Bourbon

1 Hy-Vee maraschino cherry

1 orange slice

Muddle sugar, bitters and orange slice at the bottom of an Old Fashioned glass. Fill with ice and bourbon; stir. Garnish with a cherry and an orange slice.

Drink garnishes should be nothing less than scrumptious, like these blue-cheese-stuffed olives.



For citrus lovers: Take a ride on a sweet-sour classic from the 1920s.

Serves 1

Sugar

1½ oz. Hennessy Cognac

½ oz. Cointreau

½ oz. freshly squeezed lemon juice

Ice cubes

Lemon twist, for garnish

Rim a chilled martini glass with sugar. Pour cognac, Cointreau and lemon juice into a shaker filled with ice; shake. Strain into martini glass.

SIDECAR



**MAI
TAI**

Though tiki-themed bars are a rarity now, their quirky charm lives on in this drink.

Serves 1

1 oz. Bacardi light rum

½ oz. triple sec

½ oz. crème de almond

1 oz. pineapple juice

1 oz. orange juice

1 oz. lime juice

Splash cherry juice

Ice cubes

½ oz. Myers's dark rum

**Hy-Vee maraschino cherry,
an orange slice and ½ lime
slice, for garnish**

Pour light rum, triple sec, crème de almond, pineapple juice, orange juice, lime juice and cherry juice into a shaker filled with ice; shake. Strain into a hurricane glass with ice. Float dark rum on top. Garnish with a maraschino cherry and orange and lime slices.

"Hendrick's is a very smooth gin with a subtle hint of cucumber. It really takes the edge off of this '50s classic," says Glenn McDonald, Hy-Vee wine and spirits manager in Marion, Iowa.

Serves 1

1½ oz. Hendrick's Gin

Ice cubes

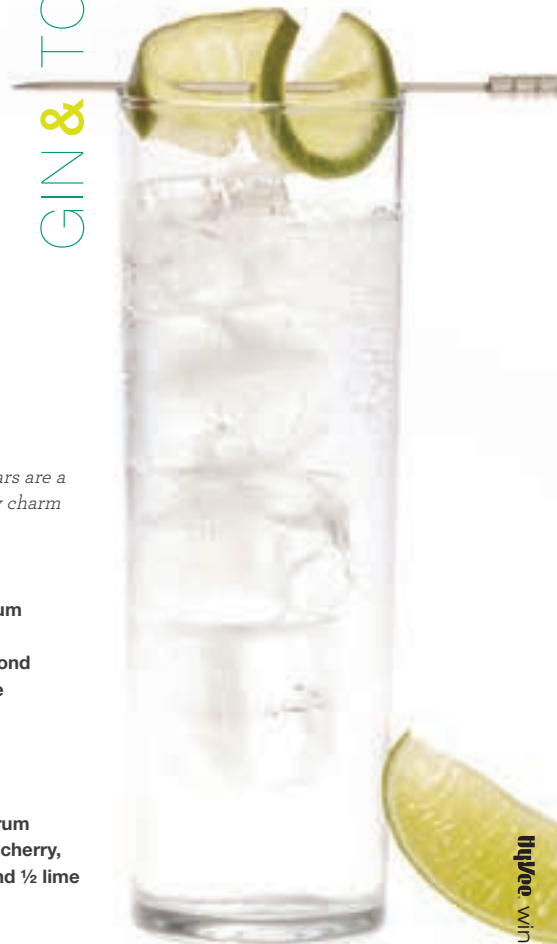
4 oz. tonic water

Lime slice, for garnish

Cucumber slice, optional

Pour gin into a tumbler. Top with ice and tonic water. Garnish with lime and, if desired cucumber slice.

GIN & TONIC



WELL-STOCKED BAR

Small touches can turn a run-of-the-mill party into a memorable night. Here's how to make any gathering a success.

When stocking a home bar, include two or three types of spirits. This cache will allow you to create an array of cocktails. A good starting point is vodka, silver rum and bourbon. Vodka opens up a world of martinis and such standards as the Bloody Mary. Rum lets you explore mojitos and Daiquiris. And bourbon is the base for the Mint Julep and Old Fashioned. Once you have the basics, liqueurs open up more possibilities. The three most useful are Baileys Irish Cream; a hazelnut liqueur, such as Frangelico; and an orange-based liqueur such as Cointreau, Grand Marnier or triple sec.



*Give drinks a snap by squeezing in some **lime or lemon**. It doesn't take much, the tart flavor cuts through most drinks. Citrus also adds a colorful garnish.*

*The simplest accompaniment—a bowl of **almonds or peanuts**—is still the best.*

*Fresh **ice** makes every drink better, particularly those served in a slushy form, such as a margarita or Daiquiri.*

3 WAYS TO IMPROVE YOUR SERVE

1. **Prepare a glass.** Make sure glasses are sparkling clean and not still hot from the dishwasher. If you have time, chill cocktail glasses.

2. **Add salt or sugar to a rim.** Into a wide bowl, pour a ring-shaped pile of sugar or salt. Run the glass rim under a faucet, then dip immediately into the coating. Gently twist and lift glass from coating.

3. **Use a martini shaker.** Fill the shaker half-full of cubes and shake for exactly 30 seconds. Serve immediately. If you overshake, you'll dilute the drink; undershake and you won't have ice crystals.

LEMON CHIFFON MARTINI

"It's very sweet, but very refreshing," says Sue Navratil, Hy-Vee wine specialist in Ankeny, Iowa. "You could serve this instead of a dessert. The Limoncello is a little bit tart and it comes through to balance out the sweetness."

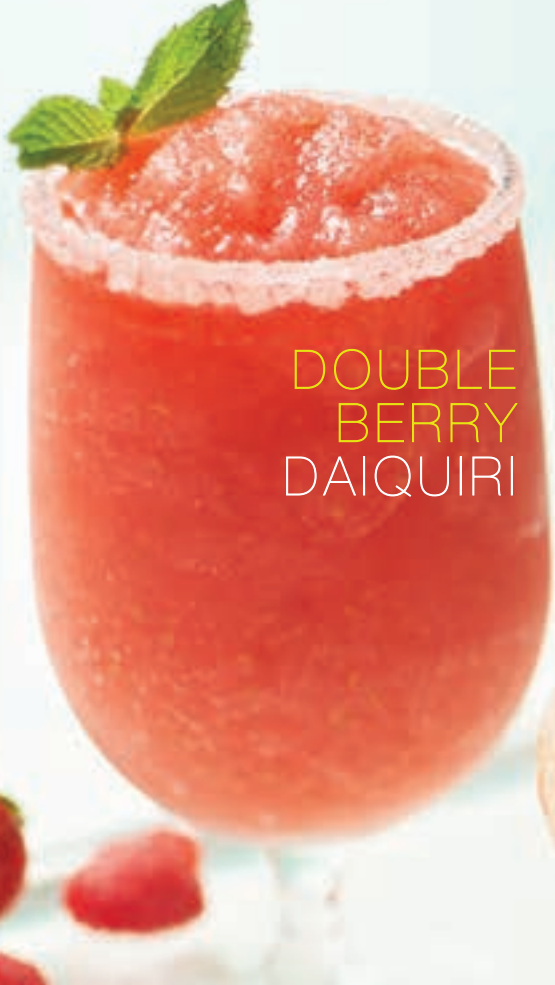
Serves 1

1½ oz. Pinnacle Whipped Vodka

1½ oz. Caravella Limoncello

Lemon twist, for garnish

Combine vodka and Limoncello in a shaker filled with ice. Shake and strain into a martini glass. Garnish with lemon twist.



DOUBLE BERRY DAIQUIRI

Daiquiris were a popular party drink in the 1940s because rum was relatively easy to get from Caribbean nations during World War II.

Serves 2 (16 oz. each)

3 oz. light rum

6 oz. fresh strawberries and raspberries

6 tbsp. Hy-Vee sugar

1 tbsp. Hy-Vee honey

4 cups ice

Fresh mint leaves, for garnish

Combine rum, berries, sugar, honey and ice in a blender and blend until smooth.

Pour into two glasses. Garnish with fresh mint leaves.



WHITE PEACH & JALAPEÑO MARGARITA

Peaches and peppers are surprisingly good companions, and in this drink, the jalapeños contribute just a hint of heat.

Serves 2 (7 oz. each)

1½ oz. agave nectar

1½ oz. peach nectar

1 oz. Jose Cuervo Silver Tequila

1½ oz. Grand Marnier orange liqueur

1 ripe white peach, pitted

1¼-inch slice of jalapeño pepper, without seeds

1 cup ice

White peach slices

Place all ingredients except white peach slices in blender. Blend until smooth. Pour into margarita glasses to serve. Garnish with white peach slices.

GARNISHES

Garnishes are more than just decoration for a drink, they're an important part of the flavor and appeal. Take the twist of lemon peel on a Sidecar, for instance. Not only is the color beautiful, but oils released by the peel surround the glass with citrusy perfume. Forgo the temptation to skip the garnish and, instead, stock up on these staples.

SUGARS The hottest trend in cocktails is coating glass rims with flavored sugar. Look for sugar varieties such as coconut, lemon and vanilla.

SALTS It started with margaritas, but now other drinks, such as our Bacon Bloody Mary, *page 19*, include them as well. Plain kosher or margarita salt is the standby, but consider seasoned salt like the one in our Bloody Mary recipe.

SYRUPS Add a smidge of flavor to the rim of a glass by dipping it in chocolate, maple or ginger syrup.

FRUIT WHEELS & WEDGES Swipe citrus wheels or wedges around glass rims before serving.

OLIVES The best all-around choices are queen-size olives stuffed with pimientos, blue cheese or garlic. Black olives tend to make a drink sour and can sometimes cause cloudiness.

MARASCHINO CHERRIES These old favorites are perfect when you need an attention-grabbing bright color and sweetly neutral flavor.

FLOWERS AND HERBS Use edible flowers or a short section of fresh rosemary or lavender as an alternative garnish for drinks such as martinis.

SNOWDRIFT

Serves 1

2 cups (5 scoops) Hy-Vee

Vanilla Ice Cream

1 oz. Rum Chata

1 oz. Mt. Gay Eclipse Rum

Freshly grated nutmeg

Candy cane

Place 5 scoops of ice cream and rum in blender. Blend until smooth. Pour into a glass. Garnish with a sprinkle of freshly grated nutmeg and add a candy cane.

The creamy texture and vanilla flavor of this dessert drink are enhanced by the nutmeg and peppermint. It's a memorable choice for a long winter's night.

GLASSWARE EXPLAINED

When purchasing glassware for cocktails, favor those of smaller capacity. These allow guests to pace themselves, as well as finish a drink while it's still icy cold.



MARTINI GLASS

The long stem on a martini glass keeps a chilled drink and warm hands away from each other, ensuring a drink stays cold. Large-sized martini glasses can do double duty for desserts.

CHAMPAGNE FLUTE

The tall narrow shape of a flute slows the escape of bubbles from sparkling wines. A 6- or 7-ounce glass allows you to pour six servings from a 750ml bottle.

TUMBLER

Though there are no size limitations, most bar tumblers hold 12 to 20 ounces. Often called beer glasses, they are also a good choice for many mixed drinks.

OLD FASHIONED GLASS

Old Fashioneds require crushing ingredients in the bottom of the glass (see “Muddling,” *page 21*). This sturdy vessel is made with an extra-heavy base to take the pressure in stride.

MARGARITA GLASS

The wide rims on these stemmed glasses allow enough salt on the rim to last through the entire drink.

KANSAS CITY ICE WATER

Here's a sly devil of a drink. It comes on with a clean, refreshing taste that can pass for bottled spring water. You'll be tempted to have several on a hot day. Don't fall for it. This one is high-octane.

Serves 1

1 oz. Bombay Sapphire Gin

1 oz. Grey Goose Vodka

Juice of 1 lime

4 oz. Hy-Vee Lemon-Lime soda

Ice cubes

Pour gin, vodka and lime juice into a tall tumbler. Fill with lemon-lime soda pop and ice.



This is a favorite of Andrea Reed, Hy-Vee wine and spirits manager in Omaha. She says, "It's light, the ingredients aren't too expensive and people really love it. Because it's cold and creamy, I like to serve this at parties as an alternative to eggnog."

CAPTAIN'S ORANGE CREAM

Serves 12 (1 cup each)

½ gallon Hy-Vee Orange Juice, divided
1 (3.4 oz.) box Hy-Vee Instant Vanilla Pudding and Pie Filling
1 (8 oz.) container Hy-Vee Whipped Topping, thawed
1½ cups Captain Morgan Spiced Rum
Ice
Cinnamon stick, for garnish

In a blender, combine 1 cup orange juice and pudding mix. Blend until pudding mix is dissolved. Add whipped topping, rum and remaining orange juice to blender; blend until smooth. Serve in a glass over ice. Garnish with a cinnamon stick.

POMEGRANATE-APPLE HARD CIDER

Serves 3 (1 cup each)

**1 cup Midwest Country Fare
apple cider**

1 cup pomegranate juice

2 oz. Svedka Vodka

1 oz. Cointreau

1 cup Hy-Vee ginger ale

Ice cubes

Pomegranate seeds, optional

Combine all ingredients except pomegranate seeds in a pitcher; stir. Serve in tumblers over ice. Garnish with pomegranate seeds, if desired.

*The recipe calls for generous amounts of
apple cider and pomegranate
juice, plus ginger ale and the distinct
orange flavor of Cointreau. No surprise
that it's a sweetie!*

COCKTAILS FOR EVERY SEASON

In winter, you need solace. In spring, joy. Come summer, time for quenching. And fall? A good drink.

WINTER

Old Fashioned, page 4. This mix of bourbon, sugar, bitters and fruit is one of the first cocktails ever conjured by a friendly barkeep. Recipes for this classic date back to 1806. It's the perfect cocktail for when you settle by a fire during a long winter chat.

Apple Tree Toddy, page 17. British sailors were the first to embrace this chill-chasing blend of whiskey, sugar, boiling water and spices more than 300 years ago. Landlubbers took to them, too, and Toddies have stayed popular ever since.

Mulled Wine, page 37. Nothing says "welcome" better on a snowy night than a cup of wine gently simmered with spices and sugar. The drink was written about as far back as the Middle Ages and was popular at New England taverns in the 1830s.

SUMMER

Gin & Tonic, page 5. This is a refreshing cooler that's best when served with a lime twist to give it a hint of citrus tang. This was one of President John Kennedy's favorite drinks, according to the *Wall Street Journal*.

Kansas City Ice Water, page 12. At first, this really does taste like ice water, but as you sip you'll notice subtle hints of juniper and herbs from the gin. It also gets a zing from lemon-lime soda.

Coconut-Mango Crème, page 16. Created especially for this cocktail collection, this drink is an example of how fresh ingredients—mangoes, in this case—have helped revive interest in cocktails.

SPRING

Mai Tai, page 5. Some claim it was created in 1944 by "Trader Vic" Bergeron, a one-legged, tall-tale-telling San Francisco restaurateur. Others say it was in 1933 by Donn Beach, founder of Don the Beachcomber restaurants. In either case, this blend of rums and citrus conjures South Seas visions. Vic said that when he served this then-unnamed drink to friends from Tahiti, they shouted "maitai roa," which means "very good" in Tahitian.

Mojito, page 21. If winter isn't ending fast enough, chase away the gray with this bubbly blend of rum, mint, lime and sugar.

Pineapple Orange Slush, page 23. As sunshine returns, you may find yourself on the deck with one of these fruity slushes. The coconut- and vanilla-flavored vodkas smooth the naturally tart natures of orange and pineapple.

FALL

Fireside Coffee, page 17. Hot coffee drinks are appealing as the leaves begin to shift from green to reds, oranges and yellows. Chocolate and liqueur add to the rich, deep flavor.

Bacon Bloody Mary, page 19. Invented by a French mixologist in the 1920s, the ingredient list was shorter then. It was made with vodka, tomato juice, salt, pepper, Worcestershire sauce and a little lemon juice. Now we add a variety of savory and spicy ingredients.

Irish Wedding, page 27. Also called a Black Velvet, this mix of sparkling wine and Guinness Stout is another time-tested favorite—it was created in England in 1861.

COCONUT-MANGO CRÈME

Serves 1

¼ cup pureed fresh mango

¾ oz. coconut cream

1 oz. coconut water

1½ oz. Malibu Mango Rum

1 cup ice

Hy-Vee shredded coconut, toasted

In a blender, puree fresh, peeled mango pieces until smooth; set aside. In a blender, combine coconut cream, coconut water, rum and ice. Blend until frothy. Pour half of blended mixture into a hurricane glass, add mango puree and top with remaining blended mixture. Garnish with toasted coconut.

Toasted Coconut—Spread shredded coconut on cookie sheet and bake in 350°F oven until browned, about 5 to 10 minutes.

*Two flavors that just keep gaining in popularity—
fresh mango and coconut—
meet in an eye-catching drink suitable for
brunch or as an after-dinner drink.*

APPLE TREE TODDY

To go with a Midwestern brandy, try Cedar Ridge Apple brand, which is made in Swisher, Iowa.

Serves 1

1¼ oz. apple brandy
½ oz. Grand Marnier
**½ oz. freshly squeezed
lemon juice**
**Very hot, not quite
boiling water**
**Cinnamon stick,
for garnish**

Combine brandy, Grand Marnier and lemon juice in a footed mug. Fill with very hot, not quite boiling water. Garnish with cinnamon stick.

FIRESIDE COFFEE

The inside of the cup is coated with crème de cacao. As you drink, the liqueur slowly blends into the tasty mix of hot coffee, Baileys Irish Cream and schnapps.

Serves 1

¾ oz. Baileys
¾ oz. crème de cacao
¾ oz. butterscotch schnapps
1 oz. chocolate syrup
4 oz. coffee
Whipped cream, optional
Chocolate fan, optional

Pour Baileys, crème de cacao, butterscotch schnapps and syrup in 8-ounce mug together. Gently stir to blend syrup. Pour in hot coffee. Garnish with whipped cream and chocolate fan, if desired.

THE COOPERSMITH

Oak chips add a mellow flavor to the bourbon, making a \$12 bottle taste more like a \$50 bottle.

Serves 2 (4 oz. each)

1 cup dry oak chips

2 oz. sweet vermouth

6 dashes Angostura Aromatic Bitters

3 slices orange peel

**6 Hy-Vee maraschino cherries,
divided**

$\frac{3}{4}$ cup Evan Williams Bourbon

Ice cube

Fill a 16-ounce Mason jar with oak chips. Add sweet vermouth, angostura bitters, orange peel and 4 cherries to jar. Fill jar with bourbon and secure lid. Allow 5 days to condition the cocktail. Strain mixture into a shaker and fill with ice. Shake and strain into chilled tumblers. Garnish with remaining maraschino cherries.

GET CREATIVE WITH ICE CUBES

One of the least expensive trends for cocktails is having fun with ice cubes. Trays are available to make every shape from hearts to tiki figures, as well as oversized and round cubes. Want to avoid watered-down drinks? Use large chunks of ice—their melt rate is slower.

BACON BLOODY MARY

There's a range of Bloody Mary mixes from mild to spicy, so it's easy to create a drink that suits your personality. Bacon-flavored vodka adds a smoky, meaty note to this brunch-time classic.

Serves 1

Seasoned Salt (recipe below)

Ice cubes

1½ oz. Absolut Peppar Vodka

½ oz. Bacon Vodka

Bloody Mary mix

Celery stalk, for garnish

Rim a chilled pint glass with seasoned salt and fill $\frac{3}{4}$ full with ice cubes. Add vodkas. Top with Bloody Mary mix. Garnish with a celery stalk.

Homemade Seasoned Salt—In a small bowl stir together equal amounts of hickory-flavored bacon salt, kosher salt and Hy-Vee seasoned salt. Store tightly covered up to 2 weeks.

BLUEBERRY PANCAKE MARTINI

Change your idea about what a martini can be. "This has everything I love in it," said one gent at the bar. "Pass me a fork."

Serves 1

2 oz. Pearl Blueberry Vodka

1½ oz. butterscotch schnapps

1½ oz. Frangelico liqueur

Ice

Vodka-Infused Blueberries (recipe below)

Pour vodka, schnapps and liqueur into a shaker filled with ice; shake. Strain into a chilled martini glass. Garnish with a spoonful of infused blueberries.

Vodka-Infused Blueberries—Place fresh blueberries in a small bowl and pour in enough vodka to cover the fruit. Soak for 2 hours. Cover a baking sheet with parchment or wax paper, and spread out the infused berries. The berries should not touch each other. Place sheet in freezer until fruit is frozen, 2 to 3 hours.



Send a message with a garnish skewer. Show that you love the holidays by spearing a cherry with a metallic lance topped with a Christmas tree. Or pick another pick with personality—an American flag, a penguin, an umbrella or the logo of a favorite sports team.

DRINK PICKS AND SKEWERS

THE GRINCH

"A fruity drink that's a little more sophisticated; it's enjoyed equally by men and women," says Justin Spiehs, wine and spirits manager in Grand Island, Nebraska.
"See the cherry? That's the Grinch's heart after it grew."

Serves 1

1½ oz. Midori Melon Liqueur

½ oz. Grey Goose Vodka

½ oz. triple sec

1 oz. pineapple juice

½ oz. lemon juice

Ice cubes

1 Hy-Vee Maraschino Cherry

Shake all ingredients except the cherry in a shaker filled with ice. Strain the drink into a martini glass. Garnish with a cherry (the Grinch's heart).

MOJITO

Some of the best drinks start with a trip to the produce section. Fresh mint and juicy limes combine for a refreshing background to white rum.

Serves 1

½ lime

10 mint leaves

1 tbsp. raw sugar

Crushed ice

1½ oz. Bacardi Light Rum

Hy-Vee lemon-lime soda

Mint leaves, for garnish

Muddle lime and mint leaves with raw sugar in a chilled glass. Fill with crushed ice and pour in rum. Stir gently. Top with soda and garnish with mint leaves.

MUDDLING

The appeal of drinks such as the Old Fashioned or mojito is their intense fruit and herb flavors. To get that intensity requires an old technique called muddling, which is mashing food ingredients for mixing into a drink.

A tool called a muddler makes quick work of mashing. It's like using a mortar and pestle, only in this case the mortar is a cocktail glass instead of a bowl; and a muddler replaces the pestle that does the work.

To muddle, place herbs, fruit or peel in the bottom of a clean, dry, heavy-bottomed glass. Using a light grinding motion with the tool, crush the ingredient into tiny pieces. Add remaining drink ingredients as directed in the recipe, and serve.



GADGET TIPS

Equipping a bar requires only a few tools that aren't already in your kitchen. Here are drink-making essentials you should have.

JIGGER MEASURE Consistent measurement is the key to deliciousness. Jiggers are generally 1½ ounces.

BAR SPOON Be prepared for mixing drinks in tall glasses.

COCKTAIL (OR HAWTHORN) STRAINER The spiral spring on the front edge catches ice, seeds and pulp.

CUTTING BOARD & SMALL SHARP KNIFE For slicing garnishes.

LEMON REAMER Fresh juice improves drink flavor. Reamers work well, whether made of wood, metal or plastic.

TOOTHPICKS OR BAR PICKS Choose picks long enough to stick above the rim of a drink. This makes garnishes easy to remove.

DOUBLE-HINGED WAITER'S CORKSCREW The double-hinged versions make corks easier to remove. They turn pulling into a two-step process; the first step breaks the bond between cork and glass, the second pulls it out.

COCKTAIL SHAKER (*not shown*) The 16–20 ounce sizes are the most useful.

LEMON STRIPPER/ZESTER (*not shown*) This tool makes decorative citrus zest strips in a flash.



The image shows two glasses of Pineapple Orange Slush. The slush is a pale yellow color and is topped with a fresh pineapple wedge. The glasses are set against a solid pink background. The slush appears to be a blend of orange juice, coconut vodka, vanilla vodka, and condensed milk, with ice cubes visible at the bottom.

PINEAPPLE ORANGE SLUSH

Sail away the day with a drink that will leave you feeling like you've visited the islands.

Serves 2 (1½ cups each)

1 cup fresh or frozen pineapple chunks

½ cup Hy-Vee Orange Juice

1 oz. UV Coconut Vodka

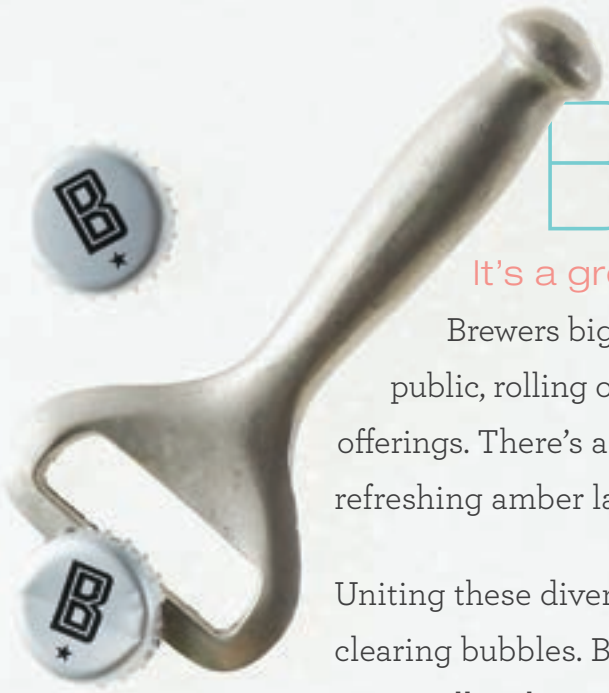
2 oz. UV Vanilla Vodka

1 oz. Hy-Vee Sweetened Condensed Milk

2 cups ice

Fresh pineapple wedges

Combine all ingredients except pineapple wedges in a blender. Blend until smooth. Garnish with fresh pineapple wedges.



BEER

It's a great time to explore the world of beer.

Brewers big and small are competing for the taste buds of the public, rolling out seemingly endless—and endlessly wonderful—offerings. There's a beer for every palate, with styles ranging from refreshing amber lagers to hearty deep-brown porters and stouts.

Uniting these diverse beverage styles are crisp flavors and taste-bud-clearing bubbles. Beer is perfect for parties because the flavor qualities mate well with spicy dips, flavorful cheeses and bold finger foods. Dinner doesn't mean an automatic switch to wine anymore, especially with the simpler cooking we love today. Try pairing a steak with a dry stout, or a plate of pasta with an American wheat beer.

For the bonanza of choices, thank the craft beer boom of the last two decades. Small, independent craft breweries are reintroducing traditional flavors and styles so successfully that there are now more than 1,900 breweries operating in the U.S.—more than at any time since the 1920s. Big brewers have introduced their own craft brews as well, making innovative beers accessible in virtually every market.





KINKYMOSA

Having discovered that orange juice and champagne mix well, someone decided to try blending beer and the bubbly. It works—they are a light, breezy match. Brian Hoppe, Hy-Vee wine and spirits manager in Iowa City, recommends this drink.

Serves 1

1 oz. Kinky Liqueur

1½ oz. Hy-Vee orange juice

3 oz. Baraboo IPA

Ice

Agave nectar

Fresh orange twist, for garnish

Combine all ingredients except agave nectar and orange twist in a shaker filled with ice. Shake gently. Swirl agave into the bottom of a champagne flute. Pour contents of shaker into the flute. Garnish with fresh orange twist.

FRUIT GARNISHES

To make a citrus twist, use a zester tool with a channel knife, which is a small hole with a sharp edge. Hold the fruit tightly and draw the zester around the fruit at a point where the orange, lime or lemon starts to widen. The piece you cut off will form a twist. To give it more spring, roll it up and let it go.



IRISH WEDDING

They may seem an odd couple, but it's a good marriage. The dry, fruity champagne has a way of taming the bitterness in the stout.

Serves 1

Extra-dry champagne
Guinness beer

Slowly fill two-thirds of champagne flute with champagne. Fill remaining one-third with Guinness beer.

BEER BREAKDOWN

Hops and malted barley (often shortened to just “malt”) are the two ingredients responsible for most of the flavor in beer. Hops are the flower clusters of the hop vine, giving beer its bracing bitterness. Depending on the type of hops, they can provide beer with notes of citrus, spice, wood, flower and fruit. Malt contributes flavors described by beer lovers as toastlike, chocolatey, nutty and toffeelike, says Hy-Vee wine and spirits manager Brian Hoppe.

Classic Lagers These are still by far the most popular beers in America thanks to their light, crisp flavor. They have abundant palate-clearing bubbles and balanced notes of hops and malt.

English, Irish and Scottish Ales These imports tend to be sweeter and have less hop bitterness than their American cousins. The beers that fall into this category include IPA, brown ale, porter, stout and Russian imperial stout.

American Ales These brews are often described as having lots of biscuity-toasty flavors from the malt, and bitterness plus floral-spicy flavors from the hops.

Belgian and French Ales Some of these beers are flavored with orange peel, fruit or spices such as cardamom. They are intriguing because the yeast used to ferment this style imparts aromas of fruit and spices.

BARABOO BEER

Celebrations often call for tossing back a cold one, and now there are three new beers to celebrate at your gatherings. This trio of malted beverages, now available exclusively at your local Hy-Vee, are sold under the Baraboo Beer label.

Baraboo brews are produced by the 155-year-old Stevens Point Brewery in Wisconsin. More than two years in development, the beers are designed to satisfy a growing customer demand for personality-rich beers from small- and medium-sized breweries.

"The craft beer movement is very strong right now, so the time was right for Baraboo," says Jay Wilson, Hy-Vee assistant vice president for wine and spirits.

Stevens Point brewmasters created all-new recipes for Hy-Vee and spent months fine-tuning them. In addition to the three year-round Baraboo beers, three seasonal brews will also be available—one in fall, one in winter and one coming next spring/summer.

The beers were named after distinctive features in Wisconsin. Baraboo is a central river, lumberjacks and woodpeckers are part of the culture of this heavily wooded state. Red granite is the state rock.

WOODPECKER WHEAT

The lightest of the three year-round beers, Woodpecker Wheat is an ale created to pair with fare like chicken and fish. The beer gets crisp flavor from Yakima hops, spring wheat and specialty malts.

BONFIRE MÄRZEN

Rich, Märzen-style brew handcrafted with toasted caramel malts, German hops add a smoky undertone. This is Baraboo's seasonal beer for fall.

LUMBERJACK IPA

Bold hops are the first thing you'll notice about this India pale ale. The crisp and citrusy trio of Magnum, Perle and Cascade hops invest this frothy brew with a complex, delicious taste.

SNOWDRIFT BLACK IPA

Fragrant India pale ale made with a blend of caramel and chocolate malts with bold German hops. Available at Hy-Vee during the winter.

RED GRANITE LAGER

German hops create a floral aroma and pronounced bite in this heady beer. Malted barley contributes a caramelly sweetness. You'll be pleased with this well-balanced, copper-colored lager.

In addition to Bonfire and Snowdrift, a third Baraboo seasonal beer will be in Hy-Vee Wine & Spirits departments for spring/summer.







WINE

It's easy to find a wine you'll love, thanks to the folks who run the Wine and Spirits Department at your local Hy-Vee. Managers choose the wines they know customers will enjoy with a meal or with a friend. Your only decision is whether you want a delicate white, a full-bodied red or something in between.



You'll find varieties from all over the world here. For example there are bold, ruby-hued Malbecs from Argentina and Chile; subtle whites and reds from France; luscious, fruity Chardonnays from California; refined Chiantis from Italy; and thirst-quenching Sauvignon Blancs from New Zealand.

A glass of wine is the quintessential accompaniment to food. Wine is also a pleasing base for a wide variety of cocktails—from goblets of icy sangrias to mugs of hot mulled wine.

Read on to expand your enjoyment of the grape. And keep in mind that many Hy-Vee stores feature wine tastings to help you expand your wine knowledge. Check with your local store for details on these events.



BY THE GLASS

Recommendations from Michael Johnson, manager of Hy-Vee Wine & Spirits in West Des Moines, Iowa.

CHARDONNAY

\$ Eden Valley

\$\$ Charles Krug Carneros

RIESLING/MOSCATO

\$ Chateau Ste. Michelle

\$\$ Joh. Jos. Prüm

SAUVIGNON BLANC

\$ Simi

\$\$ Kim Crawford

PINOT GRIGIO

\$ Montevina

\$\$ King Estate

*Light and
crisp,
whites
pair well with
lighter fare,
including fish
and salads.*

Recommendations of lower-price wines are \$10-13 (\$), higher-price wines range from \$18 to upper \$20s (\$\$).

Chardonnay

The best of this breed is oaky, buttery and fruity. Chardonnay flourishes in California and also makes its way into the production of French Champagne.

Sauvignon Blanc

The aroma is a mix of citrus and tropical fruits, while the flavors recall pineapples and peaches with a hint of fresh herbs.

Pinot Grigio

Pinot Grigio and Pinot Gris are produced from the same grape variety. The former is a little dry, crisper and lighter, while the latter has an aroma with hints of jasmine, apple and pear.

Riesling/Moscato

Crisp, rich flavors of ripe pears and peaches are balanced by an acidity that keeps the wine in harmony. Tastes range from citrusy to super sweet, depending on style.

*Bold and fruity, **reds** are perfect companions to heartier meals such as steak and marinara pasta.*



Cabernet Sauvignon

More Cabernet red grapes are planted than any other in the world. Aromas of blackberries, black cherries, spices and toast are accompanied by flavors of berries and cloves.

Merlot

The taste is fruity, like a lighter Cabernet. Merlot has aromas of caramelized sugar and vanilla, and offers flavors of blackberries, dark cherries and plums.

Pinot Noir

This medium-bodied wine has a flavor that varies from one growing environment to another. A sip may reveal aromas of bright cherries, lilacs, raspberries and in some cases, an almost leathery earthiness.

Malbec

Pop the cork and a black-cherry aroma spills forth. Take a sip and you'll be reminded of black raspberries and chocolate.

Red Blend

Blends are made by mixing a variety of grapes to achieve a desired taste. One blend may yield a fruity, grapey taste and another may have a tart bite.



*This may be the best party drink of all.
Make sangria a day in
advance, so all you have to do
when guests arrive is pour the drinks.*

MELON SANGRIA COCKTAIL

Serves 9 (6 oz. each)

6 oz. Hypnotiq liqueur

1 750 ml. bottle Chateau

Ste. Michelle Riesling

1 cup watermelon balls

1 cup cubed cantaloupe

1 cup cubed honeydew

1/3 cup fresh mint leaves

Ice

**Garnish with mint leaves, balled
watermelon and cubed cantaloupe
and honeydew**

In a pitcher, stir Hypnotic liqueur, Riesling, watermelon, cantaloupe, honeydew and mint. Refrigerate for up to one day. Strain and discard fruit and mint. Serve sangria over ice. Garnish with fresh mint leaves and watermelon, cantaloupe and honeydew.



CHAMPAGNE COCKTAIL

"Holidays are a great time to serve this beautiful garnet-color cocktail," says Sue Navratil, Hy-Vee wine specialist. "During the rest of the year I sometimes have one with my best friend on Saturday morning... in honor of our friendship."

Serves 1

1 oz. Patron

Citronage liqueur

**1 oz. Pom Wonderful
pomegranate juice**

4 oz. Chandon Brut

Mix Patron and pomegranate juice in a champagne glass. Top with dry sparkling wine.

MIMOSA

Those who favor this drink don't just enjoy it—they adore it. You will, too.

Serves 1

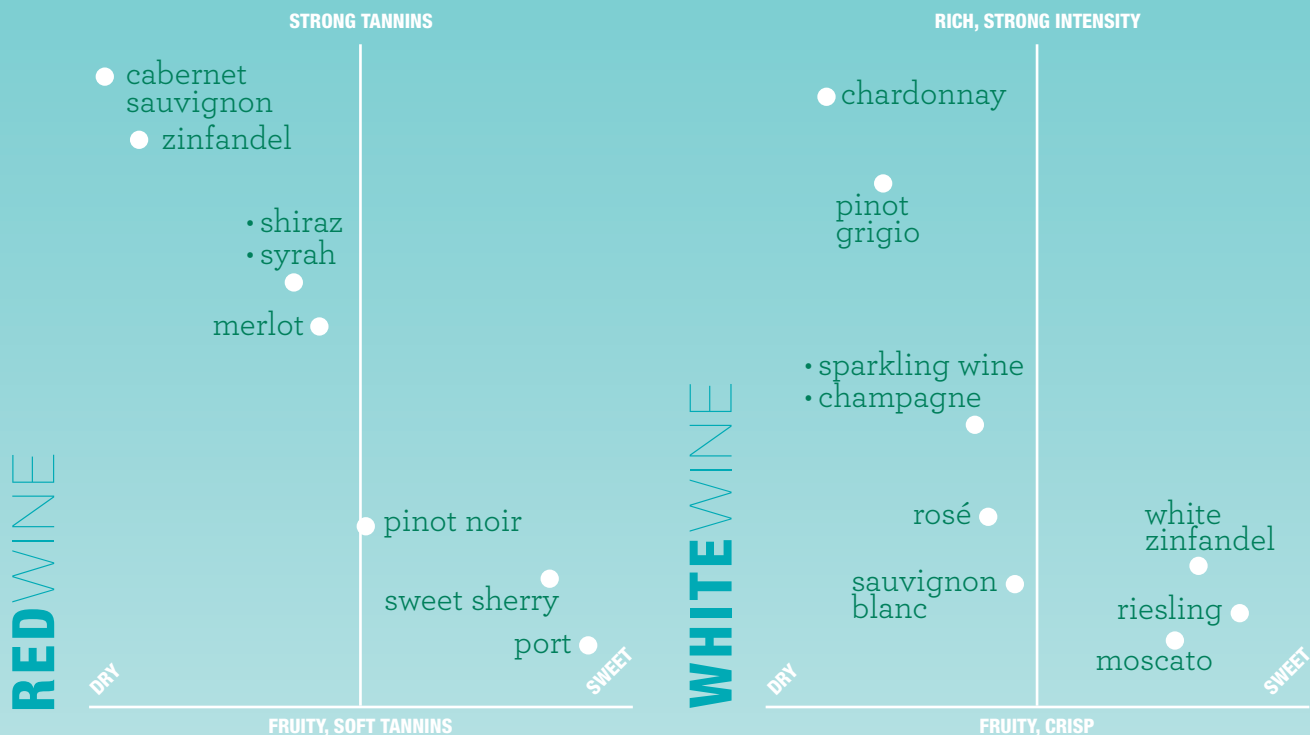
**1½ oz. Hy-Vee orange
juice**

**4½ oz. Korbel Extra Dry
Champagne**

Pour orange juice into a champagne flute and top with the champagne.

For each guest set out at least one cocktail glass plus one all-purpose glass, for water or other nonalcoholic drinks. Plastic or glass? Plastic is acceptable for a lighthearted, casual event. Will your evening be on the formal side? Go with glassware.

SET OUT ENOUGH DRINKWARE



This chart will help in wine selection. Tannins give wine a slightly bitter, dry sensation. While that may sound like the opposite of delicious, it's a good thing because it stimulates taste buds, letting you better sense the complexity of a wine. In a dry wine, natural sugars in grapes have been converted to alcohol during fermentation. With a sweet wine, some of the sugar remains.

THE WORLD OF WINES

Part of the fun of wine drinking is that it can be a world tour for your taste buds. Every locality has wines that capture the spirit of the place where they're made, whether it is lively Chardonnay from California, soulful Malbec from Argentina, bold Shiraz from Australia or any other.

Some of the local character comes from the fact that each area has an environment best suited to particular varieties of grape. For instance, Riesling grapes thrive in Germany's Rhine region and Cabernet Sauvignon grapes in California's Napa Valley.

The soil—sandy, rocky, loamy—plus the balance of rain and sunshine help determine how a crop will taste after it is processed into wine.

For the utmost in local flavor, try a Midwest wine. They are blessed with sprightly crisp acidity and a minerally back note.

Whether you want your adventure in local flavor to focus on your own state or the other side of the globe, start with selections at your local Hy-Vee wine and spirits department.

MULLED WINE

Serves 9 (6 oz. each)

1.5 liter Woodbridge Cabernet Sauvignon

1 orange, sliced

10–15 whole cloves

9 star anise

½ cup Hy-Vee honey

3–4 cinnamon sticks

5 slices peeled, fresh ginger

Additional orange slices, for garnish

Additional cinnamon sticks, for garnish

Combine all ingredients except garnishes in a slow-cooker. Heat on LOW heat 30 minutes or up to 3 hours. Strain and pour into a mug to serve. Garnish each mug with a star anise and, if desired, orange slices and cinnamon sticks.

*Mulled wine welcomes everyone at your party. Arriving guests will be enveloped in an **aroma of gently simmering wine**, cinnamon, citrus and star anise.*



3-6-9

WINES

When you want a great wine but are watching your budget, look for the “Always a Wine for \$3, \$6 and \$9” displays at your local Hy-Vee store.

Hy-Vee has joined with wine producers to exclusively offer wines for \$3, \$6 and \$9 a bottle. All are delicious. Here’s what you get at each price point:

- \$3** These California wines are best for everyday drinking and cooking. They are also good for making wine-based cocktails.
- \$6** From California, Spain, Chile, France and Italy. These wines are a low-cost way to explore tastes from around the world.
- \$9** Wines in this group are from Italy, California and Argentina. They are priced sensibly enough to have with dinner at home, but so full of flavor that you’ll be proud to serve them on special occasions, such as hosting and toasting friends.

