



Misoyaki and Gordon Biersch SommerBrau Marinated Grilled Chicken

4 lbs butterfish (Black Cod), or 6 lbs chicken breasts, legs and thighs

1 lb Shiro miso paste (use high quality)

2 bottles Gordon Biersch SommerBrau

1 cup sugar

Mix miso, beer and sugar until smooth and pourable.

Cover butterfish or chicken with the marinade for 2 days.

BBQ over grill 5 minutes per side (fish) or 20 minutes for chicken.

Sausages marinated in Gordon Biersch FestBier

Gordon Biersch Czech Style Pilsner Mustard (see Gordon Biersch Czech Style Pilsner)

3 lbs assorted sausages (Bratwurst, Bockwurst and Knackwurst)

3 bottles Gordon Biersch FestBier

1 large yellow onion, diced

1 tbsp cilantro, chopped

pinch of salt and pepper

Arrange sausages in a baking dish or pan. Mix beer, onion, cilantro and seasoning. Pour over sausages. Cover and marinate overnight in the refrigerator.

Prepare barbecue or grill and cook sausages until browned on all sides and heated through.

Serve with crunchy bread and Gordon Czech Style Pilsner Mustard.