



Impress Guests by Pairing Premium Beer with Cheese

While beer is often overlooked in favor of cheese's more mainstream mate, wine, the centuries-old relationship between beer and cheese is one worth revisiting. The mouth-coating qualities of cheese coupled with the palate-cleansing powers of beer make for the perfect match, certain to please any guest. Hosts looking to offer a polished soiree can depend on this perfect pair to impress.

To create the perfect beer and cheese pairing, follow these guidelines:

- Pair delicate beers with young, fresh delicate cheeses
- Pair nutty, malty beers with nutty, earthy, aged cheeses
- Pair high-hopped, bitter beers with tart, sharp cheeses- especially white cheddars
- Pair strong, sweet, malty beers with strong, sweet, triple crèmes and blue cheeses

To appeal to the discerning beer drinker, offer Pilsner Urquell, the original clear, golden beer, with carefully selected cheeses:

- Lighter, younger goat's milk cheese
- Fresh white cheddar
- Sweet, buttery sheep's milk cheese

To ensure a flawless beer and cheese tasting, follow these tips:

- Cheese should always be cut fresh; use a separate knife or spoon for each cheese
- Cheeses should always be served at room temperature; cold temperatures weaken the aroma and flavor
- Serve each sample cheese as a 1/3-1/2 oz. wedge, coupled with a 2 oz. beer sample
- Use bread as a palate cleanser between cheeses

For additional information on Pilsner Urquell, visit www.PilsnerUrquell.com.

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