

## Ale-Almond Roasted Apples

*Serve apples roasted in ale and brown sugar as a dessert with ice cream or as a side dish to roast pork.*

Prep Time: 20 minutes

Cook Time: 55 minutes

- 1 cup pale ale
- 1/2 cup packed light brown sugar
- 1/4 cup golden raisins
- 2 tablespoons butter
- 1/2 teaspoon **McCormick® Ground Cinnamon**
- 4 red apples, such as Gala or Honey Crisp, cored and halved
- 1/2 teaspoon **McCormick® Pure Almond Extract**

1. Mix ale, sugar, raisins, butter and cinnamon in small saucepan. Bring to boil. Reduce heat to medium; cook 10 minutes or until slightly reduced, stirring occasionally. Place apples, cut-sides down, in 13x9-inch baking dish. Pour ale mixture over apples.
2. Bake in preheated 400°F oven 40 to 45 minutes or until apples are tender when pierced with a knife. Place apples, cut-sides up, on serving platter or 8 dessert plates. Stir extract into sauce in baking dish. Spoon sauce over apples to serve.

Makes 8 servings.

**Nutrition Information Per Serving:** 178 Calories, Fat 3g, Protein 1g, Carbohydrates 35g, Cholesterol 8mg, Sodium 28mg, Fiber 3g

## Almond-Ale Spritzer

*Almond extract and pale ale join cilantro in a cocktail brightened with fresh squeezed lemon juice - perfect any time of year.*

Prep Time: 5 minutes

2/3 cup sugar

2 tablespoons fresh cilantro leaves

1/2 cup fresh lemon juice

2 cups ice cubes

1 teaspoon **McCormick® Pure Almond Extract**

2 cups seltzer water

1 bottle (12 ounces) pale ale\*

1. Mix sugar and cilantro in 2-quart pitcher with wooden spoon until cilantro is crushed. Add lemon juice, ice and extract; stir until most of the sugar is dissolved.
2. Stir in seltzer and ale; mix well. Pour into beverage glasses. Serve immediately.

Makes 6 (1-cup) servings.

**\*Test Kitchen Tip:** Prepare as directed, using 1 bottle (12 ounces) micro-brewed ginger ale in place of the ale.

## Sloppy Joe Sliders

*The classic beef, onion and tomato favorite is updated for adult tastes with the addition of almond and ale, giving this sweet meat sandwich new depth.*

Prep Time: 10 minutes

Cook Time: 25 minutes

1/2 cup chopped dried apricots

1/2 cup chopped onion

1 cup pale ale, divided

1 teaspoon **McCormick® Garlic Powder**

1 teaspoon **McCormick® Ground Ginger**

2 pounds lean ground beef

1 can (14 1/2 ounces) petite diced tomatoes, undrained

1 can (6 ounces) tomato paste

1 tablespoon brown sugar

1 teaspoon salt

1/2 teaspoon **McCormick® Pure Almond Extract**

16 slider sandwich rolls

1. Place apricots, onion, 1/2 cup of the ale, garlic powder and ginger in large skillet. Cook on low heat 3 minutes or until liquid is absorbed. Add ground beef; cook and stir on medium-high heat 5 minutes or until meat is browned.
2. Stir in tomatoes, tomato paste, remaining 1/2 cup ale, sugar and salt. Cook on medium heat 15 minutes or until meat mixture is thickened, stirring occasionally. Remove from heat.
3. Stir in extract. Serve meat mixture on rolls.

Makes 8 (2 slider) servings.

**Nutrition Information Per Serving:** 468 Calories, Fat 13g, Protein 32g, Carbohydrates 54g, Cholesterol 69mg, Sodium 807mg, Fiber 5g