

PRIVATE RESERVE

Talk about pairings made easy, Private Reserve pairs well with basically everything. From grilled chicken to seafood to steak, its simple, earthy flavors complement most dishes without overpowering them.

STEAK. JUST STEAK.

INGREDIENTS

12 oz. Steak
Salt and pepper

DIRECTIONS

1. The key to steak is to just get out of the steak's way. Nature already made it great. All you have to do is keep it simple.
2. Go get a steak. Any steak. New York Strip and Ribeye work particularly well, but they're all good.
3. Lightly salt and pepper those bad boys, and grill 'em over medium heat for 3-4 minutes a side to medium-rare.
4. Give the steak a poke. The firmness should be about equal to the fat part of your palm just below your thumb.
5. Rest steak at least 5 minutes before eating.
6. Serve with a bottle of Henry Weinhard's Private Reserve for maximum enjoyment.


HENRY WEINHARD'S
GOOD BEER MADE EASY.™