Coconut Shrimp and Rice Pilaf

- ¼ cup vegetable oil
- 1 teaspoon brown mustard seeds
- ½ onion, sliced vertically
- 1 teaspoon salt
- 1 teaspoon ground coriander
- ¾ teaspoon ground turmeric
- ½ teaspoon red chili powder
- 1 pound peeled shrimp, with tails on
- 1 cup uncooked basmati rice
- 1 cup water
- 1 cup coconut milk
- ¼ cup chopped fresh cilantro

Heat oil in a large saucepan over medium-high heat; add mustard seeds, and sauté 1 minute or until seeds begin to pop. Add onion and next 4 ingredients, and sauté 3 minutes. Add shrimp; sauté 2 to 3 minutes or just until they begin to turn pink.

Remove shrimp; cover and keep warm. Add rice to the pan, and sauté 1 minute. Stir in water and coconut milk; bring to a boil. Cover, reduce heat, and simmer 20 minutes or until liquid is absorbed and rice is tender.

Serve shrimp over rice. Sprinkle with cilantro before serving. Makes 4 servings.

Serve *Schneider Weisse or Weihenstephan Hefeweizen, traditional German beers that have notes of clove and banana and a moderate acidity to balance the sweet coconut milk.*

Calamari with Shallots and Tamarind

Tamarind paste is available in Asian and Middle Eastern grocery stores. In this recipe, you can substitute ¼ cup tamarind nectar or 1 teaspoon light brown sugar dissolved in ¼ cup hot water.

- 1 pound calamari tubes, cut into ¼-inch rings
- 3 tablespoons fresh lemon juice
- 2 teaspoons minced garlic
- ½ teaspoon ground cumin
- ½ teaspoon ground red pepper
- ¼ teaspoon salt
- ¼ teaspoon ground turmeric
- ½ teaspoon tamarind paste
- ¼ cup hot water
- 2 tablespoons vegetable oil
- 2 shallots, minced
- Hot cooked basmati rice

Combine calamari and next 6 ingredients in a medium bowl; set aside.

Combine tamarind paste and ¼ cup hot water. Strain out any fibers; set paste aside.

Heat oil in a large skillet over medium-high heat. Add shallots, and cook 2 to 3 minutes or until tender. Add the calamari mixture and tamarind mixture; cook 3 to 5 minutes or until calamari is opaque. Serve calamari and broth over hot cooked basmati rice. Makes 4 servings.

Serve *Belgian wheat beers such as Blue Moon, Hoegaarden, and Allagash White. Their herbal and citrus notes will counter the tart tamarind.*

Halibut Steaks with Cilantro and Mint

- 1 cup packed fresh cilantro leaves
- ½ cup packed fresh mint leaves
- 1 serrano chile pepper, seeded
- 3 tablespoons fresh lemon juice
- 1 tablespoon water
- ½ teaspoon salt
- 4 (1-inch-thick) halibut steaks
- 1 lemon, thinly sliced

Combine first 6 ingredients in a food processor, and pulse until a smooth paste forms, stopping to scrape down sides. Set aside.

Recipe continues on page 200.

Cut 4 (12- x 12-inch) pieces of heavy-duty aluminum foil. Place 1 halibut steak in center of each; spread each steak with 1 tablespoon cilantro mixture. Top steaks evenly with lemon slices. Fold foil to seal.

Place foil packets on a baking sheet. Bake at 400° for 15 minutes or until fish flakes easily with a fork. Makes 4 servings.

Serve *Saison-style beers from Belgium (such as Saison Dupont) or the similar French* bière de garde *style (such as Jenlain from Brasserie Duyck). Their earthy, herbal qualities marry nicely with the cilantro and mint.*

Salmon Tikki

1¼ pounds salmon fillet, skinned
2 shallots, minced
1 serrano chile, seeded and minced
¼ cup minced fresh cilantro
1 teaspoon cumin seeds, toasted
1½ tablespoons minced fresh ginger
¾ teaspoon salt
¼ teaspoon curry powder
¼ cup vegetable oil, divided
Yogurt-Cucumber Sauce

Cut salmon into large chunks; place in a food processor. Pulse several times or until minced. Place salmon in a large bowl; add shallots and next 6 ingredients, stirring to combine. Shape salmon mixture into 8 small patties, cover, and chill at least 30 minutes or until ready to cook.

Heat 2 tablespoons oil in a large skillet over medium-high heat; add 4 patties. Cook 3 minutes on each side or until golden. Repeat procedure with remaining oil and salmon patties. Serve with Yogurt-Cucumber Sauce. Makes 4 servings.

Yogurt-Cucumber Sauce

½ cup plain yogurt
½ cup peeled, chopped cucumber
1½ teaspoons fresh lemon juice
¼ teaspoon ground cumin
⅛ teaspoon salt

Combine all ingredients in a small bowl; stir well. Cover and chill until ready to serve. Makes about 1 cup.

Serve *India pale ales for their assertive bitterness, which balances traditional Indian spices and cuts through salmon's oiliness and strong flavor.*