

## John Henry Bootlegger Stir Fry

2 pounds beef tenderloin, cut into ¼ inch thick slices,  
then ¼ inch wide strips  
1 teaspoon pepper  
1 teaspoon ground cumin  
¼ cup soy sauce  
2 teaspoons corn oil  
3 garlic cloves, finely chopped

2 medium onions, halved length wise & cross cut into ½ inch slices  
4 jalapenos, seeded and thinly sliced  
1½ pounds plum tomatoes, halved, seeded & cut into eighths  
¼ cup John Henry 3 Lick Spiker Ale  
¼ cup beef stock  
2 tablespoons chopped cilantro

(1) In a large bowl, toss the beef tenderloin with the pepper, cumin, and 1 tablespoon of soy sauce. In a large skillet or wok, heat the oil until shimmering. Working in batches, add the beef strips and stir fry over high heat until lightly browned, about 3 minutes per batch. Transfer the beef to a bowl with a slotted spoon.

(2) Add the garlic to the skillet and cook over moderate heat, stirring, until golden, about 30 seconds. Add the onion and stir fry until softened, about 5 minutes. Add the jalapenos and cook, stirring for 1 minute. Using a slotted spoon, add the vegetables to the beef in the bowl. Add the tomatoes to the skillet and cook, stirring occasionally, until slightly softened, about 2 minutes.

(3) Increase the heat to high and return the beef and vegetables to the skillet. Add the John Henry 3 Lick Spiker Ale, beef stock, and the remaining 3 tablespoons of soy sauce and stir fry for about 3 minutes. Add the cilantro and the oven fried potatoes and toss gently. Transfer to a platter and serve.

---

## Oven Fried Potatoes

2 pounds russet potatoes, peeled and cut lengthwise into  
¼ inch strips

¼ cup corn oil  
Kosher salt

(1) Preheat oven to 450°F. In a large bowl, cover the potatoes with cold water and let stand for 20 minutes.

(2) Heat 2 large rimmed baking sheets in the oven for 5 minutes. Drain the potatoes and pat dry with paper towels. Return to a dry bowl, add the oil and toss to coat.

(3) Spread the oiled potatoes on the hot baking sheets and bake for about 35 minutes, or until they are golden brown and crisp, stirring every 10 minutes. Season the potatoes with salt.

Serve with a snifter of John Henry 3 Lick Spiker Ale.