



**LARRY MEYER,  
EXECUTIVE CHEF**

Chef Larry Meyer is the executive chef of Big Buck Brewery & Steakhouse in Gaylord. Chef Meyer has enhanced his academic culinary education with more than 28 years of professional experience. He enjoys the creativity of his profession and takes great pleasure in the challenge of creating flavorful and eye appealing dishes from raw ingredients. His far-reaching understanding of wine pairings

**MESQUITE-GRILLED  
DELMONICO WITH  
FOREST MUSHROOMS**

Paired with Big Buck's High Gravity Imperial Porter. Serves 4

**BIG BUCK BREWERY &  
STEAKHOUSE, GAYLORD**

**INGREDIENTS**

- 2 cups Big Buck beer
- 2 green onions, chopped
- ¼ cup Heinz 57 sauce
- 4-12 ounce Delmonico steaks

**DIRECTIONS**

Mix beer, onions and Heinz 57 sauce in shallow pan. Add steaks and marinate 1 hour, turn steaks over after 30 minutes.

**INGREDIENTS**

- 2 ounces butter
- 1 ounce each of dried morel, chanterelle and porcini mushrooms, rehydrated in water.
- 1 clove garlic, minced
- 1 small shallot, minced

**DIRECTIONS**

Melt butter in sauté pan over medium heat. Sauté garlic and shallots for 1 minute and add mushrooms. Sauté until mushrooms are done. Hold until steaks are cooked.

**INGREDIENTS**

- 4 Portabella mushrooms, gills removed
- 4 ounces Big Buck Rauchbier
- 1 garlic clove, minced
- 1 shallot, minced
- 1 ounce vegetable oil

**DIRECTIONS**

Place all ingredients in shallow oven-proof pan and roast in 400-degree oven for 15 to 20 minutes. Soak 2 pounds mesquite wood chips in water. Place wood chips in grill, season steaks with salt and pepper, and cook to desired doneness. Slice portabella and place on plate. Top with steak and garnish with sautéed forest mushrooms.

has well-prepared him for the current challenge of creating culinary pairings for Big Buck's extensive array of brewery, distillery, winery and other artisan refreshment products. He has a unique and discriminating ability to distinguish flavors and aromas, and he has been instrumental in taste testing and critiquing the flavor characteristics of Big Buck's extensive line of liquid products during the formula development process.

Chef Meyer's ability to create new, unique, and original dishes, provide distinctive dining experiences, and his ability to train and manage a superior staff, brings Big Buck the extra special touch needed for a superior dining experience.

Chef Meyer has developed many recipes with a Michigan focus and he has paired those recipes with Big Buck's own Michigan brewery products. Chef Meyer provided the recipes for his mesquite grilled Delmonico with forest mushrooms, paired with Big Buck's High Gravity Imperial Porter, and pretzel encrusted walleye with dunkel mustard sauce, paired with Big Buck's Raspberry Wheat Beer.

**PRETZEL ENCRUSTED WALLEYE  
WITH DUNKEL MUSTARD SAUCE**

Paired with Big Buck's Raspberry Wheat Beer. Serves 4



**INGREDIENTS**

- 4 Michigan Walleye fillets, 8-10 ounces each, skinned and deboned
- 3 cups mustard pretzels, crushed
- ¾ cup Big Buck's Antler Ale
- 1 cup Drake's Fry Mix

**DIRECTIONS**

Prepare beer batter by mixing fry mix and ale. Coat fillets in beer batter, draining excess. Coat both sides of fillets with crushed pretzels and place on slightly greased sheet pan. Bake at 400 degrees for 20 to 25 minutes until fish is done.

**SAUCE INGREDIENTS**

- ½ cup Big Buck's Dunkel
- ½ cup whole grain mustard
- ½ cup heavy cream

**DIRECTIONS**

Heat beer and mustard over medium heat in saucepan; bring to simmer. Add cream and increase heat to reduce. Serve sauce under fillets.