

beachcomber



FORGET the MILK



Local breweries share
their best matches
with Girl Scout cookies



A lineup of local craft brews and Girl Scout cookies. STAFF PHOTOS BY JON BLEIWEIS

Cookies and brew?

The adult way
to wash down those
Girl Scout cookies

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MILTON — It's Girl Scout cookie season, and we're sure you've bought several boxes of Thin Mints, Tag-alongs and Samoas for yourself and your friends. Now if you're looking for a beverage to go with your cookies

— and you're of age, of course — it's time to think beyond milk.

We checked in with some of Delmarva's local craft breweries to give you the firsthand scoop on what bottles of local beer best complement some of your favorite Girl Scout cookies.



Samoas paired up with Palo Santo Marron by Dogfish Head. STAFF PHOTOS BY JON BLEIWEIS



Lemonades, or Savannah Smiles, paired with Sprung by Evolution.

Tagalongs and Lucky 7 Porter: The Lucky 7 porter is full-flavored with chocolate and smoke notes that complement the chocolate and sweet peanut butter in the cookie.

Thin Mints and Rise Up Stout: The Rise Up Stout is a Caribbean-style stout that's strong and full-bodied and infused with Rise Up Coffee. Being rich, dark and roast-y, with hints of chocolate, it pairs nicely with the mint and chocolate of the Thin Mint cookie. It's been said that if you like peppermint mocha lattes, this is a great pairing.

Trefoils and Exile Red Ale: The firm malt character and lightly sweet hops are a great complement to the sweet bread-y character of the cookie.

*Lemonades are also sold as Savannah Smiles.

Evolution

Lemonades* and Sprung: Sprung is brewed with chamomile, hibiscus and honey, offering a subtle fruit flavor that pairs nicely with the zesty lemon icing on the cookie.

Samoas and Lot 6 Double IPA: The hop character of the Lot 6 is pretty tropical, so the coconut in the Samoa may work really well with that cookie. And even though the cookie has chocolate, the sweetness is cut by the coconut and shortbread part of the cookie.

Dogfish Head

Lemonades* and Noble Rot: The freshness of the lemon is lifted by the lively carbonation and fruit notes of Noble Rot.

Samoas and Palo Santo Marron: The caramel flavor in each complements the other and helps mellow out some of the heat of the alcohol. A bold pairing.

Tagalongs and Burton Baton: Whoa! The smooth peanut butter plays well with the oak aging, but the vanilla notes of the beer quickly become the star.

Thin Mints and Indian Brown: The chocolate in the Thin Mint tones down IBA's roastiness and allows the mint to really shine.

Trefoils and Shelter Pale Ale: This pairing is for those without an overwhelming sweet tooth. (Are they out there?) It's a nice subtle, biscuit-y match. Playin' it cool.



Trefoils paired with Blues Golden Ale by 16 Mile.

16 Mile

Lemonades* and Responders: The lemon cookies are the most delicate of the bunch. Because of that you will want to go with a beer that won't overwhelm the flavor of the cookie. Responders Ale has a lighter body and crisp taste that will do the trick.

Samoas and Old Court Ale: Just as Samoas combine caramel, chocolate and coconut, the Old Court Ale combines a hint of sweetness with a touch of hops. The mixture of the cookie and the beer will leave you wanting for more.

Tagalongs and Amber Sun Ale: Tagalongs have a sweetness that is almost over-the-top. What most people don't know is that when you pair a sweet drink with a sweeter food, the pair almost cancels each other out and makes it taste less sweet. Amber Sun's inherent sweetness will taste fantastic with the chocolate, while the malt backbone of the beer will match up nicely with the peanut butter.

Thin Mints and Tiller Brown Ale: Tiller Brown has a nice chocolate and coffee taste. The chocolate of the beer will pair nicely with the chocolate coating of Thin Mints, while the roast-y flavors match up well with the interior cookie. Think of a peppermint mocha latte.

Trefoils and Blues Golden Ale: Trefoils have a rich, buttery flavor that is just calling out for a malty smooth beer. Blues Golden certainly fits that bill.