

The IMPROPER BOSTONIAN

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The Summer Dining Issue

Metro Boston's
Sizzling Guide to
Entertainment, Culture
and Clam Shacks

**BEAT
THE HEAT**
THE MOST
DELICIOUS
RAW DISHES
IN TOWN

Sea CHANGE

**Chefs
are
shaking
up the
seafood
scene**

Plus
**Summer
Beer Pairings
for Every
Palate**



Imperatives



CRACKING THE CASE

CHEFS DISH ON THEIR FAVORITE SUMMER BREWS)))

Brew Stories

When **Narragansett** announced its new **Del's Shandy**, a collaboration with Del's Lemonade that's the second release in its "Hi Neighbor Mash-Up" series, people across New England (and people across our office) were buzzing. The summer beer can be found at a limited number of stores and bars; we tracked it down at **Tavern Road**, where we asked chef **Louie DiBiccari** what he'd serve with the shandy, if he were throwing a backyard BBQ. That got us thinking: What other local beers are chefs in this town drinking this summer? We tapped just a few for their recommendations—plus their favorite summer jams to drink to. / *Alexandra Cavallo*

Louie DiBiccari | Tavern Road

The Beer: Narragansett Del's Shandy

The BBQ: "Sweet pork sausage, cherry peppers, fennel, onions and a soft potato roll. And Doritos."

The Jam: "Damn It Feels Good to Be a Gangsta' by Geto Boys and Scarface."

Jeff Pond | Area Four

The Beer: "Jack's Abby's Berliner Weisse. It's crisp, tart and relatively low alcohol."

The BBQ: "Yakitori. Beer goes great with chicken wings, and I like a chicken wing with a twist. I don't have everything to prep in the most traditional manner, but you can fake it with a marinade, smoke and glaze."

The Jam: "Anything by Ray Charles."

Steve "Nookie" Postal | Commonwealth

The Beer: "We have the Whirlpool on draft from Night Shift right now. It's one of our favorite summer beers—refreshing and bright, with notes of citrus and ripe peaches."

The BBQ: "All you need is super fresh fish, classic clam bake spices and a bowl of buttermilk. And a lemon."

The Jam: "Summer-time' by Will Smith."

Joe Cassinelli | The Painted Burro

The Beer: "This one is a tossup between Night Shift and Slumbrew. Night Shift makes an amazing wheat ale called Bee Tea.... My other all-time favorite beer come sum-

mer time is the Lobstah Killah from Slumbrew. It's a full-flavored imperial red ale that clocks in at eight percent ABV, so it's a sipper certainly, not a chugger."

The BBQ: "Wood-fired steak tips and grilled summer vegetables."

The Jam: "Unquestionably—Beastie Boys!"

Brian Poe | The Tip Tap Room

The Beer: "Newburyport Brewing Green Head IPA, either on draft at Tip Tap or in a can in the backyard. It reminds me of summer days spent on Plum Island Beach Reserve, swatting greenheads off my sunscreen, with a little tiny saltwater buzz at the end of the day of fishing, with clams as



the sun sets. I [also] love Baxter Summer Swelter because it's like an effervescent, hoppy sauvignon blanc in a beer can, and it's a refreshing beer that goes with summer tomato salads or grilled or raw oysters. I've even gone as far as using it in a vinaigrette. (I swear I was sober when I made it.)"

The BBQ: "I would do a grilled or seared flaky white fish rubbed with fresh garlic, ginger and basil, and topped with

my favorite summer go-to: a peach, jalapeno and basil salsa (with a little Baxter mixed in for fun). Serve with a side of beer-boiled potato, celery leaf and basil salad."

The Jam: "For a chill

evening sunset, while cooking, it would be Otis Redding's '[Sittin' on] The Dock of the Bay.' It's that nice 'left my home in Georgia, headed for the Frisco Bay' verse that gets me every time."