



# STRAWBERRY SHANDY

**2 cups strawberries, hulled & chopped**

**½ cup golden sugar, granulated**

**½ cup lemon juice**

**12oz Six Foot Strawberry Blonde**

1. Add the berries, sugar and lemon juice to a pitcher. Allow to stand at room temperature for 10 minutes for the sugar to dissolve and the berries to begin to break down.
2. Add the beer and ice, stir to combine.
3. Adjust the lemon and sugar to taste.
4. Garnish a pint glass with a sugar rim and a lemon slice, and transfer cocktail to glass.



# SWEET STRAWBERRY MUFFINS

**1½ cup all-purpose flour**

**1 cup flaxseed meal**

**1½ tsp baking powder**

**1 tsp ground cinnamon**

**½ tsp salt**

**1 egg**

**12oz Six Foot Strawberry Blonde**

**⅔ cup brown sugar, packed**

**¼ cup canola oil**

**1 tsp vanilla extract**

**1 ½ cup strawberries, chopped**

**2 tbsp sugar, powdered**

1. Spray a 12-cup muffin pan with non-stick spray. Set aside.
2. Combine flour, flaxseed meal, baking powder, cinnamon, and salt in a large bowl. Set aside.
3. Whisk together egg, beer, sugar, oil, and vanilla in a medium bowl.
4. Add wet ingredients to dry ingredients. Mix until moistened.
5. Gently stir in 1 cup strawberries.
6. Divide batter among 12 muffin pan cups. Top each with remaining ½ cup of strawberries.
7. Bake in a 375° F oven for 30 minutes, or until a toothpick inserted in the center of a muffin comes out clean.
8. Remove muffins from pan and let cool on a wire rack.