

# BEER AND CHEESE MATCHES

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It's difficult to assign hard and fast rules to pairings. One person's heavenly contrast can be another's train wreck of flavors. The pairings below are recommended by a variety of local sources and are a good way to start.

<b>With</b>	<b>Try</b>	<b>Why</b>
Aged Cheddar	English stout	Sharp and tangy Cheddar can stand up to stout's coffee and chocolate flavors and the bitterness of hops.
Fresh chevre	Hefeweizen, or wheat beer	High carbonation level cuts through the sticky goat cheese.
Aged Gouda or Gruyere	Trappist Belgian brown ale	Maltier beers pick up the nut and caramel aromas.
Blue cheese	Lambic or other fruit beer; stout works too	Blue cheese needs a strong, sweet flavor to balance the salt.
Colby, Fontina, non-aged Gouda and other semi-soft cheeses	Brown ale	These earthy cheeses have delicate flavors. Brown ales pick up their nutty flavors and have roughly the same intensity.
A soft-ripened triple cream cheese like Brie or Camembert	A Belgian saison or tripel-style ale	More complex beers pick up the earthy, malty or sweet undertones in creamier cheeses.

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