

HELLO, NANO!

At nanobreweries the size of your garage, home brewers gone pro are handcrafting beers. Here we cheer all-veg nanos for saying no to animal-sourced clarifying agents such as gelatin and isinglass.

—OLIVIA M. HALL



BAELTANE BREWING
Novato, Calif.
baeltanebrewing.com

For a taste of Europe just north of San Francisco, visit this cozy community café—board games provided. Artisanal Belgian-style and West Coast ales and French-style saisons flow from the small tasting room's 12 taps, brews that owner Alan Atha describes as traditionalist with a twist. On weekends, live bands entertain with Celtic tunes.

Signature Suds: Mon Coeur Sauvage (Chocolate Ale), featuring Ecuadorian cacao nibs and raspberries



PIPEWORKS BREWING
Chicago

pipeworksbrewing.net
RateBeer's 2012 Top New Brewer in the World is a prolific beer crafter, with 40 different brews bottled in the first year alone. "Nothing we make is supertraditional or really crazy, either," says co-owner Gerrit Lewis. Find the newest creations, and some favorites on rotation, in more than 100 Chicago-area taverns and stores. Look for a tasting room and bottle shop to open later this year.

Signature Suds: Ninja vs. Unicorn (Double IPA), unfiltered and brewed with 5 pounds of hops per barrel



BURNT HICKORY BREWERY
Kennesaw, Ga.

burnthickorybrewery.com
References to punk bands adorn Burnt Hickory's bottles, which fits with the high-gravity and occasionally barrel-aged ales from owner Scott Hedeem, who likens his craft to the DIY

ethos of a garage band. Try his beers on taps nearby, or attend a tasting room open house on the second Saturday of each month.

Signature Suds: Didjits (IPA), brewed with blood oranges and citrus-like aroma hops



NIGHT SHIFT BREWING
Everett, Mass.

nightshiftbrewing.com
Night Shift beers break with tradition in favor of (sometimes unbridled) experimentation. "Our style is off-style," says co-founder Rob Burns. "We also highly encourage drinking our beers with meals, so we put suggested pairings on our labels." Brews are available in the tiny tasting room and at a few dozen stores plus a handful of bars in and around Boston.

Signature Suds: Somer Weisse (Berliner Weisse), brewed with lemongrass and ginger

Goodness, Gracious.

Cashew Tartle Brownies

Find Once Again products at your local co-op or natural products store.

- 10 discs (1 1/2 sticks) unsalt butter, sliced
- 1 cup + 1/2 cup semi-sweet chocolate chips
- 2 medium unrefined almond meal flour
- 1/4 cup granulated sugar
- 1 tsp vanilla extract
- 2 large eggs
- 1/2 cup flour
- 1/2 tsp salt
- Pan spray
- 1/2 cup cornstarch
- 1/2 cup heavy cream
- 1/2 tsp salt
- 1/2 cup Once Again Organic Cashew Butter
- 1/2 cup chopped Once Again Roasted Salted Cashews

Preheat the oven to 350°F. Unsalt 8 or 9 inch square glass baking dish. Melt the butter over the stove by about 10 inch. Sprinkle the flour liberally with pan spray. Heat the butter, 1 cup of chocolate chips, and occasional almond meal flour in a double boiler over medium heat. Stir until the chocolate and butter are melted. Carefully remove the bowl from the double boiler. Stir in the eggs and vanilla, then whisk liberally for 1 minute. Slowly add in the eggs in a steady stream. Stir in the flour and salt until incorporated, then whisk liberally for 1 minute. Pour half of the batter into the lined baking dish. Reserve the remaining half. Place the pan in the oven and bake for 10-12 minutes, until butter is just set. While the brownies are baking, place the cashews in a microwave safe bowl and microwave on high for 1-2 to 2 minutes to melt. Remove from the microwave and stir in the heavy cream. After 20 minutes, remove the brownies from the oven. Once the cashews have fully incorporated on top of the brownies, then sprinkle with the chopped cashews and microwave 15 top of chocolate chips. Remove from the oven. Drop the reserved brownie batter evenly on top of the chocolate. Use a metal spatula to gently spread the batter to the edges, covering the brownies as much as possible. Bake for 10-12 minutes in the oven and continue baking for another 10-15 minutes or until the brownies pull away from the dish. Remove from the oven and cool to store in a separate, then place in the fridge to cool completely. Use the foil marking to remove the brownies from the pan. Cover the top. Trim the edges and store in 1/2 quart jars.

INGREDIENTS: 1/2 cup (113g) unsalt butter, sliced; 1/2 cup (113g) heavy cream; 1/2 tsp salt; 1/2 cup (113g) Once Again Organic Cashew Butter; 1/2 cup (113g) Once Again Organic Roasted Salted Cashews; 10 discs (1 1/2 sticks) unsalt butter, sliced; 1 cup + 1/2 cup semi-sweet chocolate chips; 2 medium unrefined almond meal flour; 1/4 cup granulated sugar; 1 tsp vanilla extract; 2 large eggs; 1/2 cup flour; 1/2 tsp salt; Pan spray.

all ingredients are Non-GMO and Gluten-Free. All-vegan.

www.OnceAgainVeg.com

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CLOCKWISE FROM TOP: PIPEWORKS BREWING: BJ PICHMAN; NIGHT SHIFT BREWING: HANNAH COHEN; BURNT HICKORY BREWERY; BAELTANE BREWING