

Eli's

beverage pairings & recipes for St. Patrick's Day



With Eli's Irish Cream Cheesecake: Serve Eli's Irish Cream Cheesecake with an Oatmeal Stout. These stouts are generally thicker and darker with bitter, chocolaty notes that balance the richness of the cheesecake. The chocolaty accent of the Oatmeal Stout will bring out the flavor of the chocolate ganache that the Irish Cream Cheesecake sits on, without overwhelming the palate or skewing the flavor. A Black and Tan would also be a fun, Irish-themed beverage to serve with this cheesecake.



With Eli's Original Plain Cheesecake: A plain cheesecake has a plethora of beverage options that can go with it. The simple, classic flavor of our Original Cheesecake is the most versatile in its pairings. Beers on the lighter side pair the best with the light taste of Eli's Original Plain Cheesecake. The key to a good beer pairing with this is a fruity brew. Most people enjoy topping their plain cheesecake with fruit, so why not add a fruity beer instead! A pale apricot ale will boost the flavor and amplify the rich, creaminess associated with our Original Plain Cheesecake.



With Eli's Chocolate Fudge Cheesecake: A Porter will be able to stand up to this rich cheesecake well, without either one overpowering the other. Porters are naturally thick and bitter, which will offset the sweet cheesecake without changing the flavor of the chocolate. Also, a bitter India Pale Ale will compliment this sweet cheesecake by offsetting the rich chocolaty flavor with a bitter, bubbly libation.



With Eli's Key Lime Pie Cheesecake: A Hefeweizen is a great beer to pair with the sweetness of the Key Lime Pie Cheesecake. This is a German wheat beer that will give a crisp, refreshing flavor with the dessert. This tasty brew shows a complimentary golden honey color against the Key Lime Pie Cheesecake, which look as beautiful as it tastes.



Eli's Irish Cream Cheesecake Shooter:

For each shooter:

- 2 scoops Eli's Irish Cream Cheesecake
- 1 scoop vanilla or chocolate ice cream
- 1 ounce Irish Cream Liqueur

1. Using a small #100 scoop or melon baller, add 1 scoop of cold cheesecake into a shot glass.
 2. Layer with a scoop of ice cream, then another scoop of cheesecake.
 3. Top off with the Irish Cream liqueur. Serve with a teaspoon or demitasse spoon.
- Optional: Finish with fresh mint leaves and/or dark chocolate.*

Eli's Luck 'o the Irish Grasshopper Shake:

Ingredients for one milkshake:

- ½ slice Eli's Original Plain or Chocolate Chip Cheesecake
- ¼ cup milk
- Fresh mint

- 2 scoops mint or mint chocolate chip ice cream
- Whipped Cream
- 1 oz. Crème de Menthe (optional)

Directions:

1. Blend all ingredients in blender until smooth.
2. Pour into a chilled glass and garnish with whipped cream and a sprig of fresh mint.

