

# BACON, GRILLED PEACH LIGHT LAGER 99 BEER BREAD FLATBREAD



## INGREDIENTS

10 slices bacon, cooked then chopped  
8 peaches, sliced then grilled  
4 Tbsp. balsamic glaze  
¼ cup basil leaves  
2 cups arugula  
2 cups fresh mozzarella

## FLATBREAD

8 ounces Light Lager 99  
½ cup warm water  
1 packet (2 ¼ teaspoons) active dry yeast  
2 Tbsp. sugar  
4 cups flour, plus more as needed  
2 tsp. salt  
¼ cup extra-virgin olive oil, plus more as needed

## INSTRUCTIONS

Warm the beer slightly then combine with warm water, yeast and sugar in the bowl of a stand mixer fitted with a dough-hook attachment. Stir and let stand for 5 to 10 minutes until foam forms. Add flour and salt then beat on low speed until incorporated and a ball of dough forms around the hook, this should take about 5 minutes.

Divide the dough into 10 balls portions, then stretch each one into 6-inch ovals flatbreads. Drizzle olive oil over baking sheets then evenly place flatbreads on sheet trays. Brush the tops of them with more of the oil then cover with plastic wrap or a tea towel and let rise 45 minutes. Once proofed, evenly disperse mozzarella then bake at 450 degrees for 10-15 minutes, or until golden. Top with remaining ingredients and serve immediately.



FROM THE KITCHEN OF:

**KELSEY BARNARD CLARK**

[WWW.YUENGLING.COM/FOOD](http://WWW.YUENGLING.COM/FOOD)

★ LIGHT ★  
**LAGER**  
99  
CALORIES