



HOPLINE

Newsletter of the Crescent City Homebrewers Club

March 2025

Next Meeting: Wednesday, April 2nd

Location: *Deutches Haus*

2025 Edition

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PRESIDENT'S CORNER – MARCH 2025

Greetings to Mashers, Extractors, and Imbibers!

Welcome to the March Edition of the Hopline in month 15 of my Glorious Reign! We're heading directly into festival season, so be sure to take a weekend or two to yourself to brew a beer before the schedule gets packed and the weather gets hot!

The next month's events include the April Brewoff, which will be on April 12 and hosted by Greg Hackenburg. Peter will be brewing an ESB. The April Meetup is tentatively scheduled for April 17 at Parleaux. Unfortunately, the Frank and Fish Memorial Crawfish Boil scheduled for April 26 has been canceled. Hopefully we will be able to hold it next year!

Non-club events include Basin Brewfest coming soon on April 5 in Morgan City. You can also see our cousin Hogs team Hogdiggity at Hogs for the Cause that same weekend, on April 4 & 5th. Also sharing that weekend will be Volksfest at the Deutsches Haus, on the 4, 5, & 6. The Haus always needs volunteers, so sign up if you can - and if you have the time! After a bit of a break, Boot Brew Fest will be held in Eunice on April 26. In May, we can look forward to the Biannual Pig Roast, hosted by Rick Mattei on the 10.

As always, reach out to Joel to volunteer as a brewmaster, host, or chef for any other 2025's Brewoffs.

So long, and thanks for all the beer,

Genevieve Mattei

CRESCENT CITY HOMEBREWERS – EXECUTIVE BOARD 2024

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BREWOFF SCHEDULE FOR 2025 (Subject to Change, Really)

Date	Style	Host	Location	Brewmaster
	<i>Winterfest Break</i>			
2/25/25	<i>Mardi Gras Break</i>	??	??	??
3/??/25	??	??	??	??
4/12/24	ESB	Greg Hackenberg		Peter Cadoo
5/10/24	Pig Roast	Rick and Genevieve Mattei	233 Labarre Drive Metairie, LA	
6/??/24	BIABS	Neil Barnett	5636 Hawthorne PI NOLA, 70124	
July	<i>Heat Break BUS TRIP</i>			
8/??/24	BIABS	Barney Ryan		
9/30/24	??	??	??	??
10/24	<i>Octoberfest Break</i>			
11/??/24	LTHBD	??	??	??
11/??/24	Oyster Stout	Charles Sule	6325 Perlito Dr NOLA	

*BIABS = brewing in a bathing suit

Standard Wort price \$30.00 Standard Lunch price\$10.00

For any new members, a Brewoff is a group event in which we make 50 gallons of beer with the Club equipment. The wort is then split up into ten, 5-gallon units. The units are given out to the Host(1), Brewmaster(1), Chef(1), Equipment Movers(2), and Grunts(5). Guests and Alternates are encouraged to sign up and join in the fun. Wort participants must bring their own 5-gallon fermenter, and yeast. If you are interested, email DUMBOS at jack.horne@gmail.com or sign up at the meetings. [Buy a truck](#)

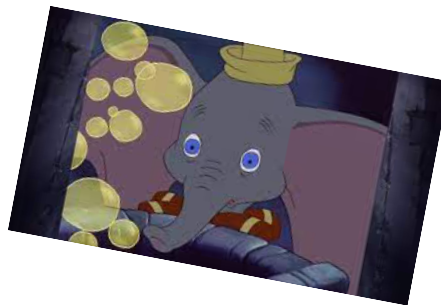
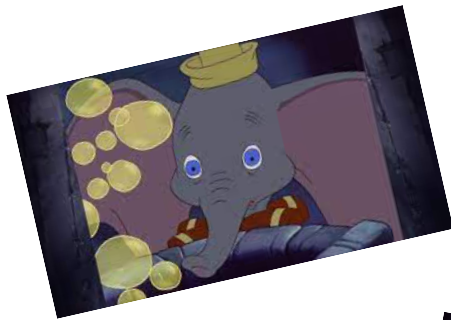
WINTERFEST NOTE

Hello good people,

Now is a good time to contemplate what you will brew for Winterfest 2026. Barrel age perhaps? A traditional lager? I know a true to style marzen! Whatever you decide I know it will be tasty! If you haven't volunteered in a few years, you really should consider helping out in some way. The club is what we make it!

Prost,

Chad VP.



UPCOMING EVENTS

HERE ARE SOME
GREAT EVENTS
THAT YOU MAY BE
INTERESTED IN:

Apr 2	General Meeting 7 PM – Deutsches Haus
Apr 4-5	Hogs for the Cause UNO Lakefront - https://hogsfest.org/
Apr 4-6	Volksfest Deutsches Haus
Apr 5	Basin Brewfest https://www.basinbrewfestmc.com/
Apr 7	National Beer Day
Apr 12	Brewoff - ESB 8 AM @ Greg Hackenberg's
Apr 18	CCH Meetup 7 PM - Parleaux Beer Lab
Apr 26	Boot Brewfest https://bootbrewfest.com/festival-information/
May 7	General Meeting 7 PM – Deutsches Haus
May 10	CCH Pig Roast Time TBD – Rick Mattei's

May 17	Metal and Beer Fest 12 PM – Gulfport Dragway - Details
May 23	CCH Meetup 7 PM – Ecology Beer Creative
Jun TBD	Brewoff - BIABS 8 AM – Neil Barnett's
Jun 4	General Meeting 7 PM – Deutsches Haus
Jun 21	Larry Fest 4 PM – https://www.northshorehumane.org/larryfest
Jul 2	General Meeting 7 PM – Deutsches Haus

We have many more events in the works for later in the year. Watch this space, or check out <https://crescentcityhomebrewers.org/calendar/>.

Know of any events going on that we might be interested in? Let us know at crescentcityhomebrewers@gmail.com



BREWSTOCK CORNER – MARCH 2025

Brewstock Update – Greg Hackenberg

As many of you know, Brewstock was purchased from Oliver in December by the Save Brewstock cooperative. Thirty-one individuals bought in to save the shop and keep a local source for brewing supplies. Craig Laginess and I bought in, and I am on the Board of Directors. The owners are a diverse group, with some professionals, and the North Shore, and Baton Rouge represented. Brewstock is currently the only homebrew shop operating in the state.



This is not Oliver's Brewstock anymore. The shop has been thoroughly cleaned and rearranged, and it is restocked. Yeast, hops and other items that never seemed to be available are in stock. Currently proceeds are going into expanding inventory and restocking parts and other items in short supply.

Prices are competitive or better than major online retailers, and we are working to stock better quality ingredients. We carry the range of Omega and White Labs liquid yeast, Lallemond and Fermentis dry yeast, and Red Star and Lalvin wine yeasts. Hops are still from BSG but we now also have Yakima Valley Hops. If you have not used them, they are much higher quality, with more consistent AA's, and are even a little less expensive, but the smallest quantity is 2oz packages. We offer Carbon Dioxide tax swaps of 20, 5 and 2.5 pound sizes.

If we don't have it, we are happy to add it to an order. We currently are placing two large orders per month. This is recommended, but not required, for whole sacks of grain. We will sell whole sacks off the shelf as inventory allows.

A few things:

The shop is currently being run by individual owners who volunteers to work one day a week. There is not a single point of contact who is there all the time. While we do communicate internally, if you call or email about something you will not be dealing with the same person on a different day.

Online orders are now a thing, and the website reflects current inventory. You can order and pick up from the shop sometime the same day. The one catch is the

software does not allow fractional units. For grain you will need to add the pounds as one item and the ounces as a second.

We understand that expanding the hours of operation is high on everyone's list. With all volunteer labor, this is problematic at this time, but we hope to do so in the near future.

If you are interested in buying in, please drop me an email gjhack34@gmail.com. We want to expand the ownership. The buy in is \$1000 and your contribution will go directly into the shop. It will give you a voice in the operation and direction of the business, a 15% discount on all items, and a potential payout from the proceeds at years end. In store amenities for owners and guests are in the works.

Finally, if you know anyone interested in a large JellyBelly dispenser, we've got one for sale.

Brewstock Homebrew Supplies
1300 S Broad Ave
New Orleans, LA 70125

Open Friday-Monday: 10AM - 4PM

(504) 380-9040

hello@brewstock.com

www.facebook.com/brewstock

Instagram at [brewstocknola](#)

BREW FOR THOUGHT – MARCH 2025

Brewing with Bath Water

By Brian Smith

I love hot springs. When I was 5 or 6 years old, my uncle Duncan, or Doc, as everyone called him, took me to a secret hot spring that he had discovered during one of his walk-a-bouts. “Now listen here, tub-a-guts” he said as we were hiking through the woods, “This here water is the oldest and purest water on earth, it ain’t seen the sunlight since God walked in the garden with Adam and Eve, and after thousands a’years of percolatin’ up through the rocks it comes out hot as hell, killin’ all the microbes and bacteria in it’s way. Just sittin’ in this water’ll fix you right up, may be even fix whatever’s gone sideways in that brain o’ yours.” After another mile or so, and learning about his “parabolic micro-wave gun” he had invented, we came to a place where two streams converged, one big one with cold water, and a tiny trickle of steaming hot water. We sat where they met, so the water was comfortably warm. I don’t know if it fixed whatever was wrong with me, but I remember sitting there listening to the rushing stream and watching the big fluffy clouds roll by and thinking that something this extraordinary must be good medicine, just like Doc had said.

Later, when I studied geology in college, I learned that my uncle was wrong about the hot water killing all of the bacteria, and there are in fact many organisms that thrive in hot water called extremophiles. There’s even life in near boiling hot alkaline water. I also learned later on that the hot spring we went to wasn’t actually a hot spring at all, but run off water from a nearby chemical refinery mingling with a



An extremophile called a Tardigrade

seasonal stream. I also learned that Doc killed his neighbor’s cat with his parabolic micro-wave gun, and the sheriff took it from him, and he was arrested trying to break into the jail house to get it back. It didn’t matter though, those 30 minutes of sitting in chemical plant run off, watching the chemical plant clouds, had turned me into a life long hot spring enthusiast.

For the last couple of years as a full-time wanderer, I’ve explored hot springs all over the country. The northwest quarter of the country is basically one giant caldera, and little hot springs come bubbling up

through fissures of various rocks and minerals all over the place. Some of them are too hot to get in. Some of them are too acidic. Many of them smell like eggs rotting in a festering armadillo corpse.

In Idaho, hundreds of little springs dot the Snake River and people build little bathing pools by moving the river rocks around, trying to get the right balance of scalding hot spring water and freezing river water. On the border of Oregon and Nevada I drove 20 miles down a dirt road to find a desert spring that some outstanding citizen had piped out of the source, down a hill, and into a smattering of haphazardly arranged old bath tubs.



Faver-Dyke Springs somewhere in northern Nevada

All of this just say: Of course, I made plans to check out Hot Springs National Park in Arkansas.



Filling up my water bottles with delicious hot spring water.

Back in 2019 I read an article that said Hot Springs would be a great place to view the 2024 total eclipse of the sun, and decided I would knock out two birds with one stone. A lot of National Parks are pretty straight forward. For instance, Glacier National Park is mountains covered in glaciers, Grand Canyon National Park is a grand canyon, and Yosemite National Park is where Yosemite Sam is from. Hot Springs National Park pulls a little trick on you; there are hot springs there, but you can't get in them. The waters there have been a federally protected natural resource ever since 1832, but the only way you can enjoy them is by filling up your canteen from one of the public filling stations, or staying in one of the federally protected bath houses that were built back in the heyday of the early 1900s. Don't get me wrong, it's neat being able to fill your water bottle up with hot, mineral laden water, but it really doesn't satisfy.

Also, unlike other National Parks, there isn't much nature there. There's a wooded area with some trails, but for the most part the park is located on a busy main street called "Bathhouse Row". Eight bathhouses that were built between 1892 and 1923 serve as the main attraction of Hot Springs National Park. One of the buildings is preserved as it was during the heyday of Hot Springs. Two of the buildings are still operating as bath houses. A couple of the buildings are hotels. Sadly, a couple of the buildings are just closed. There was a third place called Superior Bathhouse that closed in 1983 and sat empty for 30 years until Rose Schweikhart convinced the Department of the Interior to let her open a brewery in 2013, and Superior Bathhouse Brewery was born.



Fordyce Bathhouse

It was a bold plan. While every other bathhouse on the street focusses on sitting in the spring water, Rose wanted to brew beer with it. It turns out it's actually a very good idea. The water comes out of the



The courtyard at Superior Bathhouse Brewery

tap at 143°F. The hottest they mash any of their beers at is 153°F, which takes a fraction of the time and energy that a normal brewery would use to heat their strike water. The pH is reliably 7, which makes water adjustments simple. Upon speaking with one of the brewers, I found out that the water actually comes from 23 different springs in the area and is mixed together, checked for modern water purity standards, and then pumped into the buildings on bathhouse row, losing a couple degrees of heat in the process.

Not only is Superior Bathhouse Brewery the only brewery in the world using hot spring water, it's also the only brewery inside of a national park. The bathhouse is leased directly from the Department of the

Interior. I asked if there were any additional fees or caveats that come with that and I was told that they offered very long-term leases, and there's a list of things they are not allowed to do that would result in immediate termination of the lease. I asked what kind of things and they said "open a strip club, or a casino, stuff like that" which seems reasonable to me.

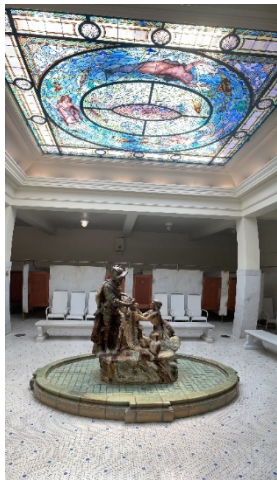
So, it's a neat brewery, but how are the beers? I am happy to report that the beers are very good. While I personally liked all of the beers I sampled (and I think I tried all of them), you may not have the same taste in beers that I do, but even so I think you'll find something that you like because they had a wide variety of styles of beers and they were all true to style.

It seems like so many breweries these days just have 6 beers on tap and 4 of them are IPAs, but Superior Bathhouse always has 18 beers in rotation, plus a secret "brewer's choice" tap that can be anything fermented including beers, ciders, sparkling wine or kombucha. My favorite beers were the Czech Yo' Self Czech Pils, the Killer Irish red, the Foul Play Oatmeal Stout, and the Bubbles Belgian wit. The beers do rotate, so those beers may not be available when you go, but just order a style you like and I'm sure you'll enjoy it.



1/6 of the beers I consumed

As I mentioned before, Superior Bathhouse Brewery is in an historical building that well situated for watching the happening downtown Hot Springs, Arkansas scene. It's their (much tamer) version of Bourbon or Beale Street. The building is 3 stories, but you can't access the top floor. There are hundreds of tables and chairs to accommodate a party of any size, but there isn't a bar, so if you drink alone (like me), try to grab one of the rocking chairs at the entrance. There's also a very nice courtyard that you may like to sit at if the weather is nice.



The cooling room at Fordyce Bathhouse. We can't have nice things anymore.

If you've made it this far then allow me to recommend a good schedule for visiting Hot Springs National Park. Start your day by filling up a canteen with natural hot water and let it cool as you hike along Gulpha creek, which is set in a beautiful old growth forest. Drive up to the Hot Springs tower and take the tour to see the interesting history of Hot Springs and head to the top for a 360° vista of the area. After that head over to Bathhouse Row and walk the street, do some shopping, get a bite to eat, and enjoy the quirkiness of Arkansas. Next take a tour of Fordyce Bathhouse, which is a beautiful place that has been preserved by the park services. Next, take a bath at the Quapaw Bathhouse. Once you are relaxed and feeling good, take a stroll over to Superior Bathhouse Brewery and order some beers. Sit outside and smoke a cigar if that's something you're in to. Go home and sleep well, secure in the knowledge that these hot springs are not actually chemical refinery run off.

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 MARCH 18, 2025

What's behind the 'pop and slosh' when opening a swing-top bottle of beer?

by American Institute of Physics



A frame of the group's high-speed recording after popping a homebrewed bottle of beer. Credit: Max Koch

In a fun experiment, Max Koch, a researcher at the University of Göttingen in Germany—who also happens to be passionate about homebrewing—decided to use a high-speed camera to capture what occurs while opening a swing-top bottle of homebrew.

When Robert Mettin, who leads the Ultrasound and Cavitation group at the university's Third Institute of Physics, Biophysics, suggested that Koch should submit the findings to the special

"kitchen flows" issue of *Physics of Fluids*, Koch and his colleagues chose to expand on the home experiment and delve into the novel acoustics and physics at play.

The group found that the sound emitted by opening a pressurized bottle with a swing-top lid isn't a single shockwave, but rather a very quick "ah" sound. Their high-speed video recordings captured condensation within the bottleneck that vibrated up and down in a standing wave.

These recordings, along with high-fidelity audio recordings and computational fluid dynamics simulations, confirmed that this wave is the origin of the "ah" sound.

"The pop's frequency is much lower than the resonance if you blow on the full bottle like a whistle," said Koch.

"This is caused by the sudden expansion of the carbon dioxide and air mixture in the bottle, as well as a strong cooling effect to about minus 50 degrees Celsius, which reduces sound speed. The decibels it emits are high—inside the bottleneck it's as loud, or even louder, than a turbine of an airplane within 1 meter, but it doesn't last long."

After opening the bottle, the dissolved carbon dioxide starts to form inside the beer and triggers the liquid level to rise. The motion of the bottle also causes the liquid to slosh, and the group's high-speed recordings captured this wave within the bottleneck.

Additionally, they noticed that the momentum transfer of the lid hitting the glass with its sharp edge after popping might also trigger gushing, due to the enhanced formation of bubbles.

"It was a challenge to explain the low frequency of the 'ah' sound emitted by the opening and find a simple model to explain the values," Koch said. "One thing we didn't resolve is that our numerical simulations showed an initial strong peak in the acoustic emission before the short 'ah' resonance, but this peak was absent in the experimentation."

Simulations aside, Koch joked that another great challenge was drinking the homebrewed beverages and still maintaining clarity during the experiment.

More information: On the popping sound and liquid sloshing when opening a beer, *Physics of Fluids* (2025). DOI: [10.1063/5.0248739](https://doi.org/10.1063/5.0248739)

Journal information: [Physics of Fluids](#)

Provided by [American Institute of Physics](#)

Citation: What's behind the 'pop and slosh' when opening a swing-top bottle of beer? (2025, March 18) retrieved 1 April 2025 from <https://phys.org/news/2025-03-slosh-bottle-beer.html>

BEER SERVING TEMPERATURES

By Mike Retzlaff

There are all sorts of beer styles available to us. Some folks always drink their beer directly from the refrigerator, some from an ice chest, while others serve from the tap of a kegerator. At the pub, you are at the mercy of whatever temperature the publican maintains his “cellar.” Many styles can benefit from being served from a particularly shaped glass. Chilled glasses can be a plus, but frozen mugs are a definite no-no; we’ll get into that shortly.

Just as with carbonation levels, every style of beer has a “sweet spot” for the serving temperature level which brings out the best flavor and aroma for that style. Within each style, there are a few examples which seem better when served above or below that serving “standard.” There is nothing absolute about any of this as it’s subjective but can make quite a bit of difference. The following is just a basic guideline.

Very Cold (32 – 39° F / 0 – 4° C)

North American Lagers (Mexican, US, or Canadian), Cream Ale, or other styles which don’t have a lot of flavor and usually require the stunning of your taste buds to consume. This manipulation of your taste buds is aided by the frozen or frosted mug.

Cold (39 – 45° F / 4 – 7° C)

Most European lagers and ales. German Weissbier, Belgian Wit.

Cool (45 – 54° F / 7 – 12° C)

Most Belgian Ales, Stout, Porter, Helles, Czech Pils, Schwarzbier, Rauchbier, Altbier.

Cellar (54 – 57° F / 12 – 14° C)

Most English cask or keg beer such as Bitter, Mild, Pale Ale, Brown Ale, India Pale Ale, English Strong Ale, Old Ale, plus Saison, Bock, Foreign Stout, Scotch Ale, and American Strong Ale.

Warm (57 – 61° F / 14 – 16° C)

Heavy duty beers such as Barley Wine, Wheat Wine, Imperial Stout, Quadruple, Imperial or Double IPA, Eisbock.

English beers are brewed to be served at cellar temperature and the claim that the English drink their beer “warm” is erroneous. As you can see from the above chart, cellar temp is quite cooler than “warm” or “room temperature.”

To develop a better understanding of how serving temperature affects the overall enjoyment of beer, do a little experiment. Pour a beer (any beer) from your fridge into a glass. Check the temp with an instant-read thermometer and taste the beer. Allow the beer to warm up a little and taste it again. Keep going until the beer has warmed up to about 60° F. Your notes should reflect the temp at which the flavor of the beer peaked and when it started losing its allure. Repeat the experiment with another style of beer and see what results you get. I suspect that taste vs. temperature, even by your own standards, will surprise you.

Experiment with one of your favorite pedestrian beers which are designed to be “thirst quenchers”. Pour a really cold light beer into a glass. As it warms up to ambient temp, keep tasting it. Does it start tasting a bit heinous as it warms? This is my favorite technique for evaluating a beer to find if it has any off flavors – especially my own homebrew.

Thought for self Improvement

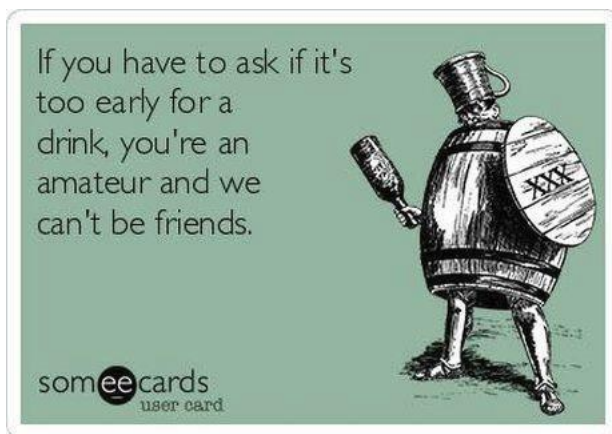
Every since I took the Evelyn Woodhead speede reeding corse, my spelin has moor beter and my comprehshun improovd.

NOLA Hot Tub



From Rockin' Ron

[The Jackson Brewing Company of New Orleans, Louisiana, USA - Tavern Trove](#)





THE GULF COAST METAL ALLIANCE AND COLD COMFORT BREWING PRESENT

METAL AND BEER FEST

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ROTTING WORLD
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SILVER
DOSE

XSCAPE
GÖTE

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SATURDAY, MAY 17

11 BANDS + 15 BEERS + Gates @ Noon + Bands @ 1 p.m. + ALL AGES

GULFPORT DRAGWAY 17085 Racetrack Road Gulfport, Mississippi

FOOD AND WHINE – MARCH 2025



Irish Beef Stew

Total Time Prep: 40 min. Cook: 3-1/4 hours

Contest Winner

Test Kitchen Approved

Rich and hearty, this Irish beef stew is my husband's favorite. The beef is incredibly tender. Served with crusty bread, it's an ideal cool-weather meal and perfect for any Irish holiday. —Carrie Karleen, St. Nicolas, Quebec

Ingredients

- 8 bacon strips, diced
- 1/3 cup all-purpose flour
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 3 pounds beef stew meat, cut into 1-inch cubes
- 1 pound whole fresh mushrooms, quartered
- 3 medium leeks (white portion only), chopped
- 2 medium carrots, chopped
- 1/4 cup chopped celery
- 1 tablespoon canola oil
- 4 garlic cloves, minced
- 1 tablespoon tomato paste
- 4 cups reduced-sodium beef broth
- 1 cup dark stout beer or additional reduced-sodium beef broth
- 2 bay leaves
- 1 teaspoon dried thyme
- 1 teaspoon dried parsley flakes
- 1 teaspoon dried rosemary, crushed
- 2 pounds Yukon Gold potatoes, cut into 1-inch cubes
- 2 tablespoons cornstarch
- 2 tablespoons cold water
- 1 cup frozen peas

Directions

1. In a stockpot, cook bacon over medium heat until crisp. Using a slotted spoon, remove to paper towels. In a large shallow dish, combine flour, salt and pepper. Add beef, a few pieces at a time, and turn to coat. Brown beef in the bacon drippings. Remove and set aside.
2. In the same pot, saute the mushrooms, leeks, carrots and celery in oil until tender. Add garlic; cook 1 minute longer. Stir in tomato paste until blended. Add the broth, beer, bay leaves, thyme, parsley and rosemary. Return beef and bacon to pot. Bring to a boil. Reduce heat; cover and simmer until beef is tender, about 2 hours.
3. Add potatoes. Return to a boil. Reduce heat; cover and simmer until potatoes are tender, about 1 hour longer. Combine cornstarch and water until smooth; stir into stew. Bring to a boil; cook and stir until thickened, about 2 minutes. Add peas; heat through. Discard bay leaves.

Nutrition Facts

1 cup: 301 calories, 13g fat (4g saturated fat), 66mg cholesterol, 441mg sodium, 21g carbohydrate (3g sugars, 2g fiber), 23g protein.

Rich and hearty, this Irish beef stew is my husband's favorite. The beef is incredibly tender. Served with crusty bread, it's an ideal cool-weather meal and perfect for any Irish holiday. —Carrie Karleen, St. Nicolas, Quebec



White Ale Potato Salad

Total Time Prep: 15 min. Cook: 20 min + chilling

Test Kitchen Approved

Take this one outside! My grown-up recipe uses beer instead of mayo, so you don't need to worry about keeping it cool. It's a really popular recipe on my blog, girllikestoeat.com. —Jenny MacBeth, Pittsburgh, Pennsylvania

Ingredients

- 2 pounds fingerling or small red potatoes, cut into 1-inch pieces
- **DRESSING:**
- 1/2 cup white ale
- 3 tablespoons olive oil
- 2 tablespoons balsamic vinegar
- 2 tablespoons Dijon mustard
- 1 package Italian salad dressing mix
- **SALAD:**
- 4 cups fresh arugula (about 2-1/2 ounces) or chopped fresh kale
- 1-1/2 cups grape tomatoes
- 6 green onions, chopped
- 10 bacon strips, cooked and crumbled
- 1 cup crumbled Gorgonzola or feta cheese
- 1/4 cup minced fresh chives

Directions

1. Place potatoes in a large saucepan; add water to cover. Bring to a boil. Reduce heat; cook, uncovered, 12-15 minutes or until tender. Drain; transfer to a large bowl.
2. In a small bowl, whisk dressing ingredients until blended. Pour over warm potatoes and toss to coat. Cool slightly. Refrigerate, covered, until cold, about 1 hour.
3. To serve, add arugula, tomatoes, green onions and bacon to potatoes; toss gently to combine. Sprinkle with cheese and chives. Serve immediately.

Nutrition Facts

3/4 cup: 185 calories, 9g fat (3g saturated fat), 15mg cholesterol, 536mg sodium, 19g carbohydrate (4g sugars, 2g fiber), 7g protein.

Take this one outside! My grown-up recipe uses beer instead of mayo, so you don't need to worry about keeping it cool. It's a really popular recipe on my blog, girllikestoeat.com. —Jenny MacBeth,
Pittsburgh, Pennsylvania

SITES OF INTEREST

Crescent City Homebrewers:

[Crescent City Homebrewers](#)

[CCH Member Application](#)

Local Brewing Supply:

[Brewstock](#)

Louisiana Craft Beer Info:

[Louisiana Craft Brewers Guild](#)

Breweries:

[Big Easy Bucha](#)

[Brewery Saint X](#)

[Bayou Teche Brewing Company](#)

[Brieux Carre Brewing Company](#)

[Broad Street Cider & Ale](#)

[Bywater Brew Pub](#)

[Chafunkta Brewing Company](#)

[Courtyard Brewery](#)

[Crescent City Brewhouse](#)

[Deadbeat Brewing](#)

[Deutsches Haus](#)

[Ecology Beer Creative and Taproom](#)

[German Coast](#)

[Gnarly Barley Brewing Company](#)

[Kingfisher Cider](#)

[Miel Brewery and Taproom](#)

[New Orleans Lager and Ale Brewing Company](#)

[Oak Street Brewery](#)

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