



Mint Julep

makes 4 drinks

1/3 cup mint leaves
4 oz simple syrup
crushed ice
12 oz Kentucky Bourbon
club soda, optional

***** Preparation ******

Fill a pitcher about 1/2 way with crushed ice. (NOTE: To crush ice, place it into a food processor with a SMALL splash of water and pulse until crushed. OR place into a plastic bag and pound until crushed.)

Add the mint and simple syrup to the ice and muddle until the mint is broken and fragrant.

Add bourbon and stir vigorously until very cold.

Pour into 4 glasses (being sure to get the ice into the glasses, too) and top with soda water, if desired.



Rosemary, Roquefort, Honey and Walnut Puff Pastry Pinwheels

makes 25-30 pieces

1 sheet puff pastry

1 tablespoon chopped fresh rosemary

1 cup Crumbled Roquefort cheese

1 cup walnut pieces

1/4 cup honey

***** Preparation ******

Preheat oven to 375 degrees.

Lay out the puff pastry onto a piece of parchment paper. Sprinkle the rosemary, cheese and walnuts evenly on top of the pastry. Drizzle with honey.

Cut the pastry sheet in half and roll each half into a tight log. Use a sharp knife to cut the log into 1/4-inch thick slices. Place the slices onto a lined baking sheets.

Bake pinwheels until golden. Serve Warm. (NOTE: If not baking immediately, refrigerate pinwheels until ready to bake.)

Creamy Bourbon Chicken

serves 4 people

4 each boneless, skinless chicken breasts

salt and pepper

olive oil

1 shallot, chopped

1/2 cup bourbon

1 tbl grainy Dijon mustard

pinch cinnamon

2 tbl brown sugar

1/4 cup soy sauce

1 tbl tomato paste

1/4 cup cream

***** Preparation ******

Heat a grill pan over high heat.

Toss the chicken breasts in olive oil and season with salt and pepper. Place them onto a hot grill and cook on both sides until well-marked -- about 3 minutes per side.

Meanwhile, heat a large skillet over high heat. Add olive oil to lightly coat the bottom of the pan. Add the shallot and cook for a minute -- until soft but not browned. In a large measuring cup, whisk together the bourbon, mustard, cinnamon, brown sugar, soy sauce and tomato paste. Add them to the skillet and simmer for 5 minutes.

Add the cream and whisk. Add the chicken into the pan and simmer for about 5 minutes until chicken is cooked though and sauce is slightly thickened. Taste and season the sauce as needed before serving.

Flambéed Prawns with Apricots & Bourbon

serves 4-6

2 shallots, thinly slices

2 tbl butter

1 garlic clove, peeled and left whole

1 lb medium prawns, peeled and cleaned

1 cup dried apricots, halved

1/4 cup bourbon

salt and pepper

1 orange, zested and juiced

*** Preparation ****

Heat a large skillet over high heat. Add the butter. When melted, add the shallots and garlic clove and cook until shallots are soft. Add the prawns and cook until they are mostly pink but NOT curled tightly. Add the apricots and remove the pan from the heat. Add the bourbon and light the pan with a long lighter. Place back onto high heat and swirl the pan until the flame dies. Add the orange zest and juice. Season with salt and pepper. Serve immediately.

Dirty Rice & Beans

serves 6

2 tbl butter
1 red or yellow bell peppers, finely diced
1 small white onion, finely diced
1 rib celery, finely diced
4 cloves garlic, finely chopped
1 tbl paprika
1/2 tsp cayenne
1 tbl dried thyme
1 tsp salt
2 cups long grain rice
1 can kidney beans, rinsed and drained very well
3-4 cups chicken stock

***** Preparation ******

Heat a saucepan over medium-high heat. Add the butter. When melted, add the peppers, onions, celery and garlic. Cook until soft and fragrant -- about 3-5 minutes. Add the spices and salt -- cook for 1 minute. Add the rice and beans and stir to combine. Add the stock until it reached about 1-inch above the rice mixture. Stir once very well. Increase the heat to high. Once it's boiling, reduce the heat to low and cover with a lid. Cook for 15 minutes or until water is absorbed. Remove from heat and let sit, covered for 10 minutes.

Fluff and serve.



Bourbon-Vanilla Milkshake Shots

makes 2 cups

3 large scoops vanilla ice cream

2-3 oz bourbon

1 tsp vanilla extract

1-2 cups milk , as needed

***** Preparation ******

Combine the ice cream, bourbon and vanilla in a blender. Pulse until mixed, adding a little milk at a time as you go.

Blend until smooth, being careful not to add too much milk.

Serve immediately in small glasses with a spoon or straw.