



NATIONAL BOURBON HERITAGE MONTH

BOURBON MENU

Celebrate National Bourbon Heritage Month this year with a bourbon-inspired meal. Together with deSha's Restaurant & Bar in Lexington, Ky., Jim Beam® Kentucky Straight Bourbon and Knob Creek® Straight Bourbon Whiskey have created a one-of-a-kind menu that is sure to whet your appetite and have you calling for more.

COCKTAIL:

Knob Creek® Bourbon Harvest Cocktail

1 ¼ parts apple-infused Knob Creek® Bourbon
¾ part vanilla bean simple syrup
¾ part apple-lemon puree
Splash of soda water

Combine ingredients with ice in a Boston shaker, shake vigorously and strain into a highball glass. Top with a splash of soda and garnish with sliced apples.

APPETIZER:

Jim Beam® Bourbon and Cola Barbecued Pulled Pork with Caramelized Onions

Pulled Pork Marinade

Makes 6 servings

4 cups cola
1 cup Worcestershire sauce
2 tbsp. cider vinegar
12 cloves garlic, chopped
1 tbsp. celery salt

Combine marinade ingredients in a bowl, pan, or pot large enough to hold pork. Add pork, turn to coat. Cover and refrigerate for 24 hours.

Jim Beam® Bourbon and Cola Barbecue Sauce

Makes 6 servings

1 cup ketchup
⅔ cup cola
⅓ cup Jim Beam® Black Bourbon

¼ cup hot sauce
2 tbsp. honey
1 tbsp. soy sauce
Salt to taste

Combine ingredients for the barbecue sauce.

Preheat oven to 350 degrees.

Place the marinated pork in roasting pan. Cover with aluminum foil and cook the pork for 1 ½ hours. Pour off ⅔ liquid from pork. Cover with barbecue sauce. Return to oven, uncovered for another 1 ½ hours. Shred pork and serve over cornbread.

DeSha's Cornbread

3 cups self-rising Weisenberger Mills Cornmeal
⅓ cup sugar
6 eggs
1 ½ cups vegetable oil
3 cups sour cream
2 ⅔ cups cream style corn

Combine ingredients. Pour into greased 9x13 pan. Bake at 350 degrees for 30 minutes or until done.

Caramelized Onions

Makes 6 servings

3 large onions
1 tbsp. butter
1 tbsp. oil
1 tsp. salt
1 tsp. pepper

Thinly slice onions. Heat a large sauce pan over medium heat. Add butter and oil. Add onions, salt and pepper and sauté onions approximately 30 minutes, until soft and caramelized.

SALAD:

Shrimp and Calamari Salad in Lettuce Cups

Makes 6 servings

1 lb. shrimp
1 lb. calamari, cleaned
2 qt. water
1 lemon
1 bay leaf
5 peppercorns

2 large red and green bell peppers, diced

2 stalks celery, diced
1 medium purple onion, diced

Bring water, lemon, bay leaf and peppercorn to a boil. Reduce to simmer. Add shrimp and calamari and simmer until tender and calamari is opaque. Drain, cool and add to vegetables. Toss with vinaigrette. Spoon into lettuce cups.

Basil Hayden's® Bourbon Basil Vinaigrette

Makes 6 servings.

¼ cup scallion, chopped
¼ cup oil
½ cup Basil Hayden's Bourbon
1 tbsp. fresh parsley, chopped
1 tsp. fresh basil, chiffonade
3 tbsp. cider vinegar
½ tsp. sugar
salt & pepper to taste

Heat 1 tbsp. oil over medium heat in small sauce pan, cook green onions. Add ½ cup Basil Hayden Bourbon to pan and flame carefully. Cook about 5 minutes until reduced to a glaze. Add parsley. Remove from heat and bring to room temperature. Add remaining oil, vinegar, fresh basil, sugar, salt and pepper. Mix ingredients well.

ENTRÉE:

Booker's® Bourbon Marinated Char-grilled Beef Tenderloin

Makes 8 servings

1 cup Booker's Bourbon
1 cup brown sugar
⅔ cup soy sauce
1 bunch fresh rosemary
½ cup fresh lemon juice
1 tbsp. Worcestershire sauce
2 cups water
2 sprigs fresh thyme
1 5 lb. beef tenderloin

Prepare marinade by combining bourbon, brown sugar, rosemary, lemon juice and Worcestershire sauce. Trim tenderloin. Pour marinade over tenderloin. Cover and refrigerate for 8-12 hours. Prepare grill. When grill is heated place tenderloin on grill. With lid closed and basting occasionally, grill tenderloin for 30-45 minutes for rare or longer for desired temperature.

Hunter's Sauce

2 cups water
½ tsp. chicken base
½ tsp. beef base

1 tbsp. tomato paste
6 tbsp. diced carrots
6 tbsp. diced celery
6 tbsp. diced onions
½ cup quartered medium mushrooms
½ cup diced tomatoes
2 tbsp. red wine
⅛ tsp. rosemary
½ tsp. thyme
½ tsp. roasted garlic
¼ tsp. black pepper
1 tbsp. butter

Heat butter in a thick bottom pan until smoking. Sauté onions, celery and carrots until they become tender. Add garlic, rosemary thyme, and tomatoes, cook for two minutes. Add tomato paste and cook for an additional two minutes. Deglaze with red wine. Cover with water and add chicken and beef base. Bring to a boil; reduce to a simmer for three minutes. Add mushrooms and black pepper and let simmer an additional fifteen minutes. Thicken with cornstarch slurry if needed.

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