

Recipes

Old-Fashioned



2 oz bourbon whiskey
2 dashes Angostura® bitters
1 splash water
1 tsp sugar
1 maraschino cherry
1 orange wedge

Mix sugar, water and angostura bitters in an old-fashioned glass. Drop in a cherry and an orange wedge. Muddle into a paste using a muddler or the back end of a spoon. Pour in bourbon, fill with ice cubes, stir and serve.

Rusty Nail



1 ¼ ounce scotch whiskey
¾ ounce drambuie

Fill a 6 ounce rocks glass with ice. Add ingredients, stir and serve.



The Godfather

1 1/2 oz scotch whisky
1/2 oz almond liqueur

Build the ingredients in an old-fashioned glass with ice cubes. Stir well and serve.

Whiskey Smash



2 pieces lemons
2 - 3 mint leaves
3/4 oz simple syrup
1 1/2 oz bourbon whiskey
1 oz water

Muddle the lemon, mint, water and simply syrup in the bottom of a mixing glass. Add bourbon, shake, and strain into an old-fashioned glass filled with crushed ice. Garnish with a sprig of mint, and serve.

Blue Cheese & Shallot Dip

1 tbsp vegetable oil
1 ¼ cups shallots, thinly sliced (~4 oz)
¾ mayonnaise
¾ cup sour cream
4 oz. blue cheese, room temperature

Heat the oil in a medium saucepan over medium-low heat. Add the shallots, cover and cook until deep golden brown, stirring occasionally, ~20 minutes. Cool. Whisk together mayo and sour cream in a medium bowl to blend. Add blue cheese. Mash the mixture until smooth. Stir in shallots. Season to taste with salt and pepper. Cover and refrigerate until flavors blend, about 2 hours. Service chilled or at room temperature with raw vegetables and toasted baguette slices.

Maple Spiced Nuts

4 tbsp butter
½ cup maple syrup
1 1/2 tsp kosher salt
1 tsp cayenne pepper
5 cups mixed nuts (e.g. almonds, pecan halves, cashews, macadamia nuts)

Preheat oven to 350F. Melt the butter with the maple syrup, salt and pepper in a saucepan over low heat. In a large bowl, place the nuts and pour the melted mixture over top. Mix well to ensure that all of the nuts are covered and spread the nuts on a baking sheet in a single layer (you will most likely need to use 2 or more sheets). Bake for 12-14 minutes, stirring 3-4 times. Let cool.

Hot Pepper Jelly Tarts

2 cups grated old cheddar cheese
½ cup butter, softened
¼ tsp cayenne
1 cup all-purpose flour
2/3 cup hot pepper jelly

Preheat oven to 400F. Using an electric mixer or food processor, beat together the first three ingredients until blended. Add in the flour and stir just until the mixture forms into a dough. Shape the dough into 36 balls and press into mini muffin tins to form tart shells. Spoon 1 teaspoon of the jelly into each shell. Bake for 10 minutes. Can be served warm, room temperature or cold.

Bacon Wrapped Scallops

¾ cup maple syrup
¼ cup soya sauce
1 tbsp Dijon mustard
12 large sea scallops, halved
12 slices bacon, halved
2 tbsp brown sugar

Stir the first three ingredients together in a bowl, add the scallops, and let marinate for at least an hour. Preheat oven to 375F and line a baking sheet with aluminum foil. Arrange the bacon slices on the baking sheet so they do not overlap and bake in the oven for ~8 minutes. (you want the bacon fat rendered, but the bacon still pliable). Remove the bacon from the baking sheet and pat with paper towels to remove excess grease. Wrap each scallop piece with a piece of bacon, and secure with a toothpick. Place onto a baking sheet. Sprinkle the scallops with the brown sugar and bake in the preheated oven until the scallops are opaque and the bacon is crisp, 10 to 15 minutes, turning once.