

The Whiskey Cookbook

167 Recipes

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Irish Bananas

Ingredients

1/2 cup butter
1/2 cup packed light brown sugar
1/2 cup Irish whiskey
4 large bananas, peeled and
halved lengthwise

Directions

Melt the butter in a skillet over medium heat. Stir in the brown sugar and whiskey. Bring to a boil and cook until sugar has dissolved. Add bananas to the skillet and simmer gently until bananas are tender and glazed with the syrup. Serve immediately with vanilla ice cream.

Whiskey Hamburgers

Ingredients

1 1/2 pounds ground beef
1/4 cup beer (such as Sam Adams®)
1 tablespoon Worcestershire sauce
1 (1.5 fluid ounce) jigger whiskey (such as Jack Daniels®)
2 teaspoons garlic powder
1 teaspoon onion powder
1 teaspoon salt
1 teaspoon ground black pepper

Directions

Preheat an outdoor grill for medium-high heat; lightly oil the grate.

Combine the ground beef, beer, Worcestershire sauce, whiskey, garlic powder, onion powder, salt, and pepper in a bowl; mix until evenly combined. Shape the mixture into 6 patties.

Cook on the preheated grill until the burgers are cooked to your desired degree of doneness, 5 to 8 minutes per side for well done. An instant-read thermometer inserted into the center should read 160 degrees F (70 degrees C).

Delicious O.J. Punch

Ingredients

1 (12 fluid ounce) can frozen
orange juice concentrate, thawed
1 1/2 cups bourbon whiskey
1 (2 liter) bottle chilled lemon-lime
soda
1 tray ice cubes

Directions

In a punch bowl or other large container, combine the orange juice concentrate, whiskey and lemon-lime soda. Stir until mixed, then throw in some ice before serving.

Irish Toast

Ingredients

1 (16 ounce) loaf French bread
4 large eggs
1 fluid ounce Irish whiskey
1 1/2 fluid ounces Irish cream
liqueur
1 teaspoon vanilla extract
1/4 cup butter
confectioners' sugar for dusting

Directions

Cut the bread into 12 slices. In a bowl, whisk together the eggs, Irish whiskey, Irish cream liqueur, and vanilla extract until well blended.

Heat some of the butter in a skillet over medium heat until the butter is hot and the foam has disappeared. Press each bread slice into the egg mixture, then fry in the hot skillet until nicely browned on both sides, about 2 minutes per side. Add more butter to skillet as needed. Brush each slice with butter, and sprinkle with confectioners' sugar.

New Orleans Chocolate Bourbon Pecan Pie

Ingredients

2/3 cup white sugar
1 cup corn syrup
2 tablespoons bourbon whiskey
3 eggs
1/3 cup melted butter
1/2 teaspoon salt
1 cup coarsely chopped pecans
1 cup semi-sweet chocolate chips
1 (9 inch) refrigerated pie crust

Directions

Preheat oven to 375 degrees F (190 degrees C).

Beat the sugar, corn syrup, bourbon, eggs, butter, and salt together in a mixing bowl until smooth and creamy. Fold in the pecans and chocolate chips. Pour the mixture into the prepared pie crust. If desired, cover the edges of the pie with aluminum foil strips to prevent excessive browning.

Bake in preheated oven until the center sets, about 50 minutes. Cool before serving.

Crab-Stuffed Filet Mignon with Whiskey

Ingredients

CRAB STUFFING:

- 2 tablespoons olive oil
- 1 teaspoon minced onion
- 1 teaspoon minced green onion
- 1 teaspoon minced garlic
- 1 teaspoon minced celery
- 1 teaspoon minced green bell pepper
- 2 tablespoons shrimp stock or water
- 1 (6 ounce) can crab meat, drained
- 2 tablespoons bread crumbs
- 1 teaspoon Cajun seasoning

PEPPERCORN SAUCE

- 1 1/4 cups beef broth
- 1 teaspoon cracked black pepper
- 1 fluid ounce whiskey
- 1 cup heavy cream

STEAKS:

- 4 (6 ounce) filet mignon steaks
- 4 slices bacon, cooked lightly
- salt and cracked black pepper to taste
- 1 tablespoon olive oil
- 1 clove garlic, minced
- 1 teaspoon minced shallot
- 1 cup crimini mushrooms, sliced
- 1 fluid ounce whiskey
- 1 teaspoon Dijon mustard

Directions

Make Crab Stuffing: Heat 2 tablespoons olive oil in a large skillet. Sauté onion, green onion, garlic, celery, and green pepper until tender. Stir in shrimp stock, crab meat, bread crumbs, and Cajun seasoning. Remove from heat, and set aside.

Prepare Peppercorn Sauce: In a small saucepan over medium heat, combine beef broth and cracked black pepper. Simmer until reduced to 1 cup, stirring frequently. Add 1 ounce whiskey and 1 cup cream. Continue simmering until reduced to 1 cup. Remove from heat, and set aside.

Prepare Steaks: Slice a pocket into the side of each steak, and stuff generously with crab stuffing. Wrap bacon around side, and secure with toothpicks. Season to taste with salt and pepper; set aside. Heat olive oil in a large cast iron skillet over medium heat. Sauté garlic and shallot for 1 minute. Stir in mushrooms, and sauté until tender. Remove mushroom mixture, and set aside.

Place steaks in skillet, and cook to desired doneness. Remove from skillet, and keep warm. Deglaze skillet with 1 ounce whiskey. Reduce heat, and stir in peppercorn sauce and Dijon mustard. Add mushroom mixture, and reduce sauce until thickened. Remove toothpicks and bacon from steaks, and arrange steaks on a plate. Top with sauce.

Ingredients

1/4 cup blended Scotch whiskey
2 tablespoons sweet vermouth
4 ice cubes
2 dashes Angostura bitters
1 maraschino cherry

Directions

Pour Scotch and vermouth into a glass with ice cubes. Shake in bitters, stir, and garnish with a maraschino cherry.

Evil Turkey

Ingredients

1 onion, chopped
1 (12 ounce) jar roasted red peppers, drained and chopped
1 cup whiskey
1/2 cup minced garlic
1 (22 pound) whole turkey, neck and giblets removed
1 (7 ounce) can chipotle chilies in adobo sauce
roasting bag for a large turkey

Directions

Preheat an oven to 325 degrees F (165 degrees C).

Stir together the onion, roasted red peppers, whiskey, and garlic and place this mixture inside the cavity of the bird. Mince chipotle peppers in a food processor until about the consistency of spaghetti sauce. Rub half of the chipotles on the outside of the turkey, and place the rest inside the bird cavity. Place turkey in a roasting bag; close the bag according to the bag directions, and place onto a roasting pan.

Bake the turkey in the preheated oven until no longer pink at the bone and the juices run clear, about 3 1/2 hours. An instant-read thermometer inserted into the thickest part of the thigh, near the bone should read 180 degrees F (82 degrees C). Remove the turkey from the oven, and allow to rest in a warm area 10 to 15 minutes before slicing.

Happy Cherries

Ingredients

1 (10 ounce) jar maraschino cherries
3/4 cup bourbon whiskey

Directions

Drain the liquid from the jar of cherries. Replace it with bourbon. Close the lid and refrigerate for about 1 week for maximum flavor. After that, the cherries start to taste less like cherries.

Dirty Irishman

Ingredients

1 (1.5 fluid ounce) jigger Irish cream liqueur

1 (1.5 fluid ounce) jigger Irish whiskey

Directions

Fill a short glass with ice, and pour in the Irish cream liqueur, and Irish whiskey. Stir and serve.

Quick & Easy Ricotta Pie

Ingredients

1 (32 ounce) container ricotta cheese
2 eggs
6 tablespoons white sugar
1 (1.5 fluid ounce) jigger whiskey
1 pastry for a 9 inch double crust pie

Directions

Preheat oven to 375 degrees F (190 degrees C). On a lightly floured surface, roll out one crust, and place in a 9 inch pie plate. Roll out top crust, and cut into lattice strips; set aside.

In a large bowl, blend ricotta, eggs, sugar, and whiskey. Pour into pie crust. Top with lattice strips in a woven pattern. Seal and crimp edge.

Bake in preheated oven for 1 hour, or until crust is golden brown and filling is set.

Original Irish Cream

Ingredients

1 cup heavy cream
1 (14 ounce) can sweetened condensed milk
1 2/3 cups Irish whiskey
1 teaspoon instant coffee granules
2 tablespoons chocolate syrup
1 teaspoon vanilla extract
1 teaspoon almond extract

Directions

In a blender, combine heavy cream, sweetened condensed milk, Irish whiskey, instant coffee, chocolate syrup, vanilla extract, and almond extract. Blend on high for 20 to 30 seconds. Store in a tightly sealed container in the refrigerator. Shake well before serving.

Smokin' Jack BBQ Sauce

Ingredients

8 cups ketchup
6 ounces chipotle peppers in adobo sauce
1/2 cup apple cider vinegar
1/2 cup molasses
1 1/2 teaspoons onion powder
1 1/2 teaspoons garlic powder
1 1/2 teaspoons ground mustard
1 1/2 teaspoons smoked paprika
1 1/2 teaspoons ground coriander
1 tablespoon kosher salt
1 1/2 teaspoons freshly cracked black pepper
1 cup dark brown sugar
1 cup whiskey (such as Jack Daniels®)
2 tablespoons liquid hickory smoke flavoring

Directions

Combine the ketchup, chipotle peppers in their sauce, apple cider vinegar, molasses, onion powder, garlic powder, ground mustard, smoked paprika, coriander, salt, black pepper, brown sugar, whiskey, and liquid smoke flavoring in a large pot, and bring to a gentle boil over medium heat, stirring frequently. Cook the sauce for 15 minutes, then reduce heat to low and simmer 15 more minutes, stirring often. Use immediately or refrigerate.

Hazelnut Irish Cream

Ingredients

2 (14 ounce) cans can sweetened condensed milk (save the can)
1 (13 ounce) jar chocolate hazelnut spread
1 tablespoon vanilla extract
1 (12 fluid ounce) can evaporated milk
2 cups heavy cream
2 cups half-and-half cream
1 (750 milliliter) bottle Irish whiskey

Directions

In a large bowl, whisk together the sweetened condensed milk and hazelnut spread until well blended. Gradually whisk in the vanilla, evaporated milk, cream, half-and-half and Irish whiskey. Pour into containers and store in the refrigerator for at least 1 day before serving. Shake or stir before serving.

Red Apple Martini

Ingredients

1 (1.5 fluid ounce) jigger sour
apple schnapps

1 (1.5 fluid ounce) jigger Canadian
whiskey

1 (1.5 fluid ounce) jigger cranberry
juice

Directions

Fill a drink shaker with ice, and pour in the sour apple schnapps, whiskey, and cranberry juice. Shake well, then strain into a martini glass.

Bourbon Street Rib-Eye Steak

Ingredients

1 cup water
2/3 cup bourbon whiskey
1/2 cup soy sauce
1/4 cup packed brown sugar
3 tablespoons Worcestershire sauce
2 tablespoons lemon juice
4 (6 ounce) beef rib-eye steaks

Directions

Whisk together the water, bourbon whiskey, soy sauce, brown sugar, Worcestershire sauce, and lemon juice in a bowl, and pour into a plastic zipper bag. Add the rib-eye steaks, coat with the marinade, squeeze out excess air, and seal the bag. Marinate in the refrigerator for 8 hours or overnight.

Preheat an outdoor grill for high heat, and lightly oil the grate.

Remove the rib-eye steaks from the marinade, and shake off excess. Discard the remaining marinade. Grill the steaks on high, 1 to 2 minutes per side, to sear the meat. Move the steaks to a cooler part of the grill and cook for an additional 2 to 3 minutes per side, if desired.

Mint Julep Sauce

Ingredients

2 tablespoons butter
2 tablespoons minced shallot
1 1/2 cups white balsamic vinegar
1 cup water
3 tablespoons bourbon whiskey
2 cups chopped fresh mint leaves
1/4 cup white sugar
1 tablespoon bourbon whiskey

Directions

Melt the butter in a saucepan over medium heat; cook the shallot in the melted butter until softened, about 5 minutes. Pour the vinegar, water, and 3 tablespoons of the bourbon into the saucepan; stir the mint and sugar into the liquid until the sugar is dissolved. Increase the heat to high and bring to a boil; immediately remove from heat and allow the mixture to steep for about 15 minutes. Strain through a fine mesh strainer. Stir 1 tablespoon bourbon into the sauce to finish.

Orange Braised Bourbon Chicken

Ingredients

4 skinless, boneless chicken breast halves
1/2 teaspoon salt
1/8 teaspoon ground black pepper
1/4 cup all-purpose flour
3 tablespoons butter
2 tablespoons brown sugar
2 tablespoons cornstarch
1/8 teaspoon ground allspice
1 cup hot water
1/4 cup orange juice
2 tablespoons bourbon whiskey
1/4 cup chopped raisins
4 slices orange

Directions

Sprinkle chicken with salt and pepper, then dredge in flour. Melt butter in a large deep skillet over medium heat and brown on both sides. Remove chicken from skillet and set aside.

Stir brown sugar, cornstarch and allspice into skillet; gradually stir in water. Reduce heat to low and simmer, stirring constantly, for about 5 minutes or until mixture is smooth and thick. Stir in orange juice, bourbon and raisins.

Return chicken to skillet and top each breast with an orange slice. Cover skillet and simmer for about 35 minutes, or until chicken is cooked through and no longer pink inside. Serve chicken with sauce.

Date and Whisky Cake

Ingredients

3/4 cup finely chopped dates
1/4 cup whiskey
3/4 cup butter, softened
3/4 cup packed brown sugar
1/3 cup golden syrup
2 eggs
1/3 pound almond meal
1 cup milk
2 cups all-purpose flour
2 teaspoons baking powder
1 tablespoon confectioners' sugar
for dusting

Directions

Preheat the oven to 325 degrees F (165 degrees C). Grease 10 inch round cake pan, and line with parchment paper. Combine the dates and whiskey in a small saucepan over medium heat. Simmer for 1 minute, then set aside.

In a large bowl, beat the butter, sugar, and golden syrup until smooth. Stir in the eggs one at a time, then mix in the almond meal. Combine the flour and baking powder; stir into the batter alternately with the milk, and beat until smooth. Blend in the date mixture, mixing only as much as necessary. Pour into the prepared pan, and spread evenly.

Bake for 1 hour in the preheated oven, or until a toothpick inserted into the cake comes out clean. Let the cake cool in the pan for about 10 minutes, then invert onto a plate and dust with confectioners' sugar.

Suicide Smoothie

Ingredients

1 cup strawberries
1/2 cup bananas, sliced
1/2 cup fresh raspberries
1/2 cup strawberry yogurt
1 tablespoon powdered lemonade mix
1/2 cup ice cubes
2 fluid ounces vodka
2 fluid ounces rum
2 fluid ounces whiskey, (such as Black Velvet[®])
2 fluid ounces cherry vodka (such as UV Red[®])

Directions

Place the strawberries, bananas, raspberries, yogurt, lemonade mix, and ice cubes into a blender. Pour in the vodka, rum, whiskey, cherry vodka. Puree until smooth, and pour into two large glasses to serve.

Slow Cooker Barbequed Pork for Sandwiches

Ingredients

2 1/2 pounds boneless pork roast
salt and ground black pepper to taste
2 cups strong brewed coffee
2 tablespoons Worcestershire sauce
2 tablespoons bourbon whiskey
10 cloves garlic
3 cups beef broth
1 cup water
1 small onion, diced
1 pinch crushed red pepper flakes
2 (12 ounce) bottles barbeque sauce

Directions

Season the roast with salt and pepper. Place the seasoned roast, coffee, Worcestershire sauce, bourbon whiskey, garlic, beef broth, water, onion, and red pepper flakes in a slow cooker set to LOW. Cook 3 to 4 hours. Scoop garlic cloves out of the cooker and mash with a fork; return the mashed garlic to the slow cooker. Cook another 3 to 4 hours.

Transfer roast to a large cutting board, and discard liquid. Shred the roast into strands using two forks, and return meat to the slow cooker. Stir in the barbeque sauce, and continue cooking on LOW for 1 to 3 hours.

Fig Filling for Pastry

Ingredients

1 pound dried figs
1 orange, zested
1/2 cup semisweet chocolate chips
1/4 cup whiskey
1/2 cup chopped walnuts
1 teaspoon cinnamon
1/4 cup maple sugar

Directions

Remove stems from figs with scissors. Chop in food processor in batches.

In a non-stick pan, combine chopped figs with orange zest, chocolate chips, whiskey, walnuts, maple syrup, and cinnamon. Heat over medium heat until chocolate melts, stirring frequently. Cool completely.

Irish Cream Liqueur I

Ingredients

1 (14 ounce) can sweetened condensed milk
1/4 cup liquid non-dairy creamer
3 eggs
1 drop vanilla extract
1 1/2 tablespoons chocolate syrup
1 cup whiskey

Directions

Pour all ingredients into a blender and blend on high until mixed. Pour into a sealable container and store in the refrigerator. Serve in shot glasses.

Thanksgiving Turkey

Ingredients

1 (1.5 fluid ounce) jigger bourbon whiskey
1/2 cup orange juice
1 teaspoon frozen lemonade concentrate
1 teaspoon frozen limeade concentrate
1/3 cup ginger ale

Directions

Fill a tall glass with ice. Pour in the bourbon whiskey, orange juice, lemonade concentrate and limeade concentrate. Fill to the top with ginger ale. Stir and serve.

Mom's Apple Pie I

Ingredients

1 recipe pastry for a 9 inch double
crust pie
3/4 cup white sugar
2 tablespoons all-purpose flour
1/8 teaspoon salt
1 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
6 tart apples - peeled, cored and
sliced
2 tablespoons butter
2 tablespoons whiskey

Directions

Preheat oven to 450 degrees F (225 degrees C). Fit bottom crust into a 9 inch pie plate.

In a small bowl, mix together sugar, flour, salt, cinnamon, and nutmeg. Place sliced apples in a large bowl and sprinkle with sugar mixture. Toss until apples are thoroughly coated. Spoon apples into pan.

Dot apples with butter or margarine, then sprinkle with whiskey. Cover with top crust. Seal edges and cut steam vents in top.

Bake in preheated oven for 10 minutes. Lower temperature to 350 degrees F (175 degrees C) and bake an additional 40 minutes. Serve warm.

Lucky's Lucky Corned Beef and Cabbage

Ingredients

1 (3 pound) corned beef brisket
with spice packet
1 head cabbage, cored and
coarsely chopped
6 medium potatoes, peeled and
cubed
1 (1.5 fluid ounce) jigger Irish
whiskey

Directions

Place the beef brisket and contents of the spice packet into a pot and fill with enough water to cover. Bring to a boil, cover, and cook over low heat for about 2 hours. Add the cabbage and potatoes, and simmer over low heat for 2 more hours. Stir in the whiskey when it is almost done. Check the water level occasionally and replace as needed.

Belgian Iron Cookies

Ingredients

5 pounds all-purpose flour
4 1/2 cups brown sugar
12 eggs
2 cups butter
1 teaspoon vanilla extract
1 teaspoon salt
2 tablespoons whiskey

Directions

Cream butter and brown sugar. Add eggs, vanilla, salt, and liquor (if desired). Blend in.

Now it gets to be fun. You have to work in all five pounds of flour little by little by hand. It will work in but it takes a while. You'll wind up with a BIG mixing bowl of dough.

Refrigerate dough overnight.

Have plenty of people to help with the cooking. Lightly grease and heat the empty cookie iron over a gas burner. Start with a tablespoon and a half of dough rolled into a little "cigar" shape and vary amount to fit the size of your cookie iron. It takes from one to one and a half minutes to cook each cookie - it's a trial and error process at first till you get a handle on the temperature of the gas burner and the heat retaining capabilities of your iron. A properly cooked cookie will be golden and after cooled, crisp.

This a family holiday tradition for us and we spend a whole day cooking cookies with lots of testing to make sure they're as good as last year's. The cast iron cookie irons work best, but I have seen people make them with the aluminum pizelle "irons". Ask for a krumkokie (croom cockie) iron at a gourmet cooking shop. We put them in tins and store till next Christmas, eating last year's cookies.

Bread Pudding with Whiskey Sauce III

Ingredients

6 eggs, lightly beaten
1 1/2 cups white sugar
4 cups milk
1 cup heavy cream
1 tablespoon vanilla extract
1/2 tablespoon ground cinnamon
1 (1 pound) loaf bread, cut into 1 inch cubes
1/2 cup golden raisins

1 1/2 cups white sugar
3/4 cup butter
3/4 cup corn syrup
1/2 cup whiskey

Directions

Preheat oven to 300 degrees F (150 degrees C).

In a medium bowl, whip together eggs and sugar. Mix in milk, heavy cream, vanilla extract and cinnamon. Whip until smooth.

Arrange bread cubes in a medium baking dish, and top with golden raisins. Cover with the whipped mixture. Allow the bread to become saturated with the mixture.

Bake 45 minutes in the preheated oven, until lightly browned.

To make the sauce, mix sugar, butter and corn syrup in a medium saucepan over low heat. Remove from heat when thoroughly blended, and whisk in the whiskey. Serve warm over bread pudding.

Bourbon Barbecue Slow Cooker Beans

Ingredients

1 (16 ounce) package dry 15 bean mix for soup
1 bay leaf
1 pound bacon
1 pound ground beef
1 pound kielbasa sausage, sliced
1 onion, chopped
1 green bell pepper, chopped
1 red bell pepper, chopped
2 (10.5 ounce) cans chicken broth
1 (16 ounce) bottle hickory flavored barbeque sauce (such as Open Pit®)
1 1/2 teaspoons Worcestershire sauce
1/3 cup honey
1/4 cup real maple syrup
2/3 cup bourbon whiskey
3 tablespoons coarse-grain mustard

Directions

Rinse the beans, and place in a very large pot. Cover beans with water, add the bay leaf, and bring to a boil. Simmer until all of the water is absorbed, 45 minutes to 1 hour. Remove the bay leaf.

Place the chopped bacon in a large, deep skillet; cook over medium-high heat, stirring, until evenly browned, about 5 minutes. Drain the bacon on a paper towel-lined plate. Return the skillet to the heat, and add the ground beef; cook until the beef is cooked through and browned, about 5 minutes. Drain fat.

Combine the beans, bacon, ground beef, sliced kielbasa, onion, green pepper, red pepper, chicken broth, barbeque sauce, Worcestershire sauce, honey, maple syrup, bourbon, and mustard in the crock of a slow cooker, and stir well to combine. Turn the slow cooker to Low heat, and cook until the beans are tender, 8 to 10 hours.

Salsa Rosa

Ingredients

3 tablespoons mayonnaise
1 teaspoon ketchup
2 teaspoons tomato sauce
1 tablespoon whiskey

Directions

In a small bowl, whisk together the mayonnaise, ketchup, tomato sauce and whiskey until blended. Refrigerate until using. This dressing is great served with prawn salads!

Twisted Stripper

Ingredients

1/2 fluid ounce Canadian whiskey
1/2 fluid ounce tequila
1/2 fluid ounce 151 proof rum
1/2 fluid ounce vodka
1/2 fluid ounce raspberry flavored
liqueur
1/2 fluid ounce coconut-flavored
rum
1/2 fluid ounce triple sec
1 fluid ounce sweet and sour mix
1 fluid ounce lemon-lime soda
1 fluid ounce pineapple juice
1 cup ice cubes
1 dash grenadine syrup

Directions

Combine the whisky, tequila, 151 proof rum, vodka, raspberry liqueur, coconut rum, triple sec, sweet and sour mix, lemon-lime soda, pineapple juice and ice in a cocktail shaker; shake. Strain into a glass filled with ice. Top with dash of grenadine syrup.

Northern Comfort

Ingredients

2 (1.5 fluid ounce) jiggers apple
schnapps
1 (1.5 fluid ounce) jigger bourbon
whiskey
ice

Directions

Combine apple schnapps and bourbon in a shaker with ice. Shake, and pour into a glass.

Irish Whiskey Flat Iron Steak

Ingredients

2/3 cup extra-virgin olive oil
3 tablespoons Irish whiskey
3 tablespoons soy sauce
1 tablespoon minced green onion
1 tablespoon minced garlic
1 tablespoon ground black pepper
1 tablespoon chopped fresh parsley
1/2 teaspoon dried thyme
1/8 teaspoon crushed dried rosemary
4 (8 ounce) flat iron steaks

Directions

Combine the olive oil, whiskey, soy sauce, green onion, garlic, pepper, parsley, thyme, and rosemary in a large, sealable plastic bag; seal and shake to mix. Add the steaks to the marinade. Seal the bag, squeezing out as much air as possible. Refrigerate at least 1 hour. Remove steaks from marinade; discard the marinade. Allow the steaks to come to room temperature before cooking.

Preheat an outdoor grill for medium-high heat and lightly oil the grate.

Cook the steaks until they are beginning to firm and are hot and slightly pink in the center, 6 to 7 minutes per side. An instant-read thermometer inserted into the center should read 140 degrees F (60 degrees C). Cover the meat with two layers of aluminum foil and allow to rest in a warm area for 10 minutes before serving.

Twisty Cookies

Ingredients

1/2 cup white sugar
1 cup packed brown sugar
1/2 cup butter, softened
2 eggs
2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1 cup chopped almonds
3 cups semi-sweet chocolate chips
2 teaspoons rum
1/2 teaspoon whiskey

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease cookie sheets.

Combine white and brown sugar, butter and eggs. Stir in flour, baking soda and salt. The dough will be stiff.

Stir in nuts, chocolate chips, rum and whiskey. Drop dough by tablespoonful onto cookie sheet. Bake 8 to 10 minutes.

Whiskey Slush

Ingredients

1 (12 fluid ounce) can frozen lemonade concentrate
1 (6 ounce) can frozen orange juice concentrate
2 cups strong brewed black tea
1 cup white sugar
2 cups whiskey
7 cups water
1 liter ginger ale soda
2 lemons - cut into wedges, for garnish

Directions

In a large plastic container combine lemonade concentrate, orange juice concentrate, tea, sugar, whiskey and water. Mix well and freeze for 24 hours.

Scoop into a tall glass, 3/4 full, and pour ginger ale to fill the glass. Stir and garnish with lemon wedges.

Eggnog Blend

Ingredients

4 cups half-and-half
1 cup white sugar
11 egg yolks, beaten
1 teaspoon vanilla extract
2 cups heavy cream
2/3 cup dark rum
1/2 cup Scotch whiskey
1 pint vanilla ice cream

Directions

In a saucepan over low heat, stir together the half-and-half and sugar. Whisk in egg yolks and cook until light custard forms; do not boil. Remove from heat and cool, then place in refrigerator and chill overnight.

Into the chilled mixture, stir in vanilla, cream, dark rum, scotch, and vanilla ice cream. Serve cold.

Tipsy Peaches

Ingredients

1 tablespoon butter
4 cups sliced fresh peaches
2 tablespoons brown sugar
1 teaspoon vanilla extract
1 (1.5 fluid ounce) jigger whiskey

Directions

Melt butter in a skillet over medium heat. Add the peaches, and cook for about 10 minutes, stirring occasionally. Mix in the brown sugar, vanilla, and whiskey; simmer over medium heat for about 20 minutes, until peaches are soft and the sauce has darkened. Serve as a side dish or over ice cream.

Mustard and Whiskey Sauce

Ingredients

1 tablespoon butter
1 shallot, chopped
1/4 cup whiskey
1 cup chicken stock
2 tablespoons coarse grained mustard

Directions

Melt butter in a small saucepan over medium heat. Add the shallot; cook and stir until tender, about 2 minutes. Stir in the whiskey, scraping any browned bits from the bottom of the pan. Simmer until the mixture has reduced by half. Stir in the chicken stock and simmer until reduced by half again. Mix in mustard and remove from the heat.

Classic Whiskey Sour

Ingredients

1 fluid ounce simple syrup
2 fluid ounces fresh lemon juice
5 fluid ounces whiskey
ice cubes
3 maraschino cherries for garnish

Directions

Combine the simple syrup, lemon juice and whiskey in a shaker. Fill with ice. Cover and shake for about 30 seconds, until the shaker is frosty. Strain into martini glasses and garnish with a maraschino cherry. This can also be served in tumblers full of ice.

Whiskey Cake II

Ingredients

1 (18.25 ounce) package yellow cake mix
1 (3.4 ounce) package instant vanilla pudding mix
5 eggs
1/2 cup milk
1/2 cup whiskey
3/4 cup butter, cut into pieces
1 (11 ounce) package butterscotch chips
1 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.

In a large bowl, stir together cake mix and pudding mix. Make a well in the center and pour in eggs, milk, whiskey and butter. Beat on low speed until blended. Scrape bowl, and beat 4 minutes on medium speed. Reserve a 1/4 cup each of the butterscotch chips and walnuts for the top of the cake. Stir in the remaining butterscotch chips and walnuts to the batter. Pour batter into prepared pan and sprinkle with reserved chips and nuts.

Pour batter into prepared pan. Bake in the preheated oven for 50 to 60 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Bourbon Pecan Chicken

Ingredients

1/2 cup finely chopped pecans
1/2 cup dry bread crumbs
8 skinless, boneless chicken breast halves
1/4 cup clarified butter, melted
1/4 cup Dijon mustard
1/4 cup dark brown sugar
2 2/3 tablespoons bourbon whiskey
2 tablespoons soy sauce
1 teaspoon Worcestershire sauce
3/4 cup unsalted butter, chilled and cut into small cubes
1/2 cup sliced green onions

Directions

Stir together the pecans, bread crumbs, and 2 tablespoons of clarified butter. Spread the mixture out on a plate. Press the chicken breasts into the mixture to coat on both sides. Heat the remaining 2 tablespoons of clarified butter in a large skillet over medium heat. Place the coated chicken breasts in the pan, and fry on both sides until nicely browned and chicken meat is cooked through, about 10 minutes per side.

In a small saucepan, whisk together the Dijon mustard, brown sugar, bourbon, soy sauce, and Worcestershire sauce until smooth. Bring to a simmer over medium-low heat, then remove from the burner, and whisk in the 3/4 cup of unsalted butter one piece at a time. Do not return to the heat.

Arrange the chicken breasts on a large serving plate. Pour the sauce over the chicken, and sprinkle with green onion.

Rye Manhattan

Ingredients

1/4 cup rye whiskey
2 tablespoons sweet vermouth
2 dashes Angostura bitters
1 maraschino cherry

Directions

Fill a cocktail shaker with ice cubes. Pour in the whiskey, vermouth and bitters. Shake until frosty, about 15 seconds then strain into a Manhattan glass and garnish with a maraschino cherry.

Banana Cream Pie with Chocolate Lining

Ingredients

1 1/2 cups graham cracker crumbs
1/4 cup butter, melted
2 tablespoons brown sugar
2 (1 ounce) squares bittersweet chocolate
2 tablespoons heavy whipping cream
3 cups low-fat milk
3/4 cup white sugar
2 eggs
1/2 cup all-purpose flour
2 tablespoons Irish whiskey
4 bananas
2 tablespoons lemon juice
1 cup heavy whipping cream
2 tablespoons Irish whiskey

Directions

Preheat the oven to 375 degrees F. Combine the graham-cracker crumbs with the butter and brown sugar in a medium bowl, and stir well. Transfer the mixture to a 10 inch pie plate, and pat it evenly along the bottom and sides.

Bake the crust for 7 to 9 minutes, or until edges darken slightly. Let the crust cool.

Melt the chocolate with the 2 tablespoons cream over simmering water in the top of a double broiler or in a heat proof bowl set on top of a saucepan. Whisk the chocolate and cream until they form a smooth liquid. Take the pan off the heat, and spoon the chocolate mixture onto the graham-cracker crust. Let the chocolate cool for at least 15 minutes.

Meanwhile, make the filling. Heat the milk in a heavy bottomed saucepan. When the milk is just about to boil, take the pan off of the heat.

In a medium bowl, whisk together the sugar, eggs, and flour. Slowly add the hot milk to the bowl, whisking constantly. Then transfer the mixture to the saucepan.

Whisking constantly, bring the mixture to a boil over medium heat, and continue whisking while it boils for 3 minutes. Take the pan off the heat, and add the 2 tablespoons whiskey. Let the filling cool for 20 minutes.

Slice the bananas, and toss them with the lemon juice. Lay the banana slices on the chocolate lined crust. Pour the filling over and chill the pie for at least 2 hours.

Whip one cup cream to stiff peaks, add 2 tablespoons whiskey and serve with pie.

Mouthwatering Whiskey Grill Glaze

Ingredients

1 tablespoon onion powder
1 tablespoon garlic powder
1 tablespoon hot pepper sauce
1 cup pineapple juice
1/2 cup whiskey
2 cups packed brown sugar
2 cubes beef bouillon
4 tablespoons Worcestershire sauce

Directions

In a medium saucepan, place onion powder, garlic powder, hot pepper sauce, pineapple juice, whiskey, brown sugar, beef bouillon and Worcestershire sauce. Bring the mixture to a boil. Reduce heat and simmer 15 minutes.

Remove from heat and pour over grilled meats as desired.

Old-Fashioned Swedish Glogg

Ingredients

5 (750 milliliter) bottles port wine
1 (750 milliliter) bottle 100 proof
bourbon whiskey
1 (750 milliliter) bottle white rum
3 whole cardamom pods, cracked
1 small cinnamon stick
4 whole cloves
1 (3 inch) strip of orange peel
1 (8 inch) square of cheesecloth
3/4 cup white sugar
1 (15 ounce) package dark raisins
1 (6 ounce) package blanched
slivered almonds

Directions

Heat the port wine over medium heat until just below the simmer point in a large stockpot with a lid. Add bourbon and rum, and bring back to just below simmering. Save the bottles and their caps for storing leftover glogg.

While the wine and liquors are heating, place the cardamom, cinnamon stick, cloves, and orange peel onto the center of the square of cheesecloth. Gather together the edges of the cheesecloth, and tie with kitchen twine to secure.

When mixture is very hot but not boiling, carefully light it with a long-handled match. Wearing a heatproof cooking mitt, carefully pour the sugar into the flames, and let the mixture burn for 1 minute. Put the lid on the stockpot to extinguish the flames, and turn off the heat. Let the mixture cool, covered, for about 10 minutes; add the cheesecloth bundle of spices and the raisins and almonds to the warm wine mixture and let it cool to room temperature, about 1 hour.

Strain the cooled glogg and reserve the raisins and almonds.

To store, pour strained glogg into the bottles, recap, and keep upright in a cool dark place for up to 1 year. Refrigerate the steeped raisins and almonds in a covered bowl or jar for up to 1 year.

To serve, pour glogg into a saucepan and warm over low-medium heat until hot but not simmering, about 5 minutes. Ladle 3 ounces of warmed glogg into a small coffee cup or small Swedish-style glogg mug, and garnish each serving with a few reserved raisins and almonds.

Penny's Whiskey Cake

Ingredients

1 cup chopped walnuts
1 (18.25 ounce) package yellow cake mix
1 (5 ounce) package instant French vanilla pudding mix
1/2 cup cold water
1/2 cup vegetable oil
4 eggs
1/2 cup whiskey

1/2 cup butter
1/4 cup water
1 cup white sugar
1/2 cup whiskey

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour a 10-inch Bundt pan or tube cake pan. Sprinkle the walnuts evenly in the bottom of the prepared pan.

Place the cake mix, pudding mix, 1/2 cup water, vegetable oil, eggs, and 1/2 cup whiskey into a mixing bowl, and beat until well blended with an electric mixer, about 2 minutes. Pour the batter over the nuts in the pan.

Bake in the preheated oven until the cake is set and the top springs back when pushed slightly, about 1 hour. When the cake is completely cool, run a paring knife between the cake and the edge of the pan. Hold the cake pan on its side and gently tap the sides of the pan against the counter to loosen it. Cover the cake pan with a plate or cooling rack, and invert it to tip the cake out of the pan and onto the plate. Poke holes all over the top of the cake with a toothpick.

To make glaze, melt butter in a saucepan over low heat, then pour in 1/4 cup water and the sugar. Stir the mixture together until smooth, and bring to a boil over medium-low heat; boil for 5 minutes, then remove from heat and stir in 1/2 cup whiskey. Let the mixture cool about 10 minutes, then pour the warm glaze over the cake, allowing it to soak into the holes in the cake.

Whiskey-Marinated Steak

Ingredients

2/3 cup water
1/2 cup whiskey
1/2 cup pineapple juice
1/2 cup brown sugar
1/2 cup diced onion
1/3 cup teriyaki sauce
1/3 cup soy sauce
1/4 cup liquid smoke
1 teaspoon minced garlic
4 (8 ounce) rib-eye steaks

Directions

Whisk together the water, whiskey, pineapple juice, brown sugar, diced onion, teriyaki sauce, soy sauce, liquid smoke, and minced garlic in a bowl.

Lie the steaks in the bottom of a baking dish. Pour the marinade over the steaks; refrigerate overnight.

Preheat an outdoor grill for high heat, and lightly oil grate.

Grill steaks to desired doneness, 3 to 5 minutes per side for medium-rare. Allow steaks to rest for 5 to 10 minutes before serving.

Whiskey Sour Balls

Ingredients

1/2 cup sweetened flaked coconut
1 (12 ounce) package vanilla wafers, crushed
1 cup chopped pecans
1 (6 ounce) can frozen orange juice concentrate, thawed
2 teaspoons vanilla extract
1/4 cup bourbon whiskey
1 cup confectioners' sugar for rolling

Directions

In a medium bowl, mix together the coconut, vanilla wafer crumbs, pecans, orange juice concentrate, vanilla and bourbon. Cover and refrigerate for several hours or overnight.

Roll the dough into 1 inch balls, and roll in confectioners' sugar. If not serving right away, give them a fresh roll in the sugar just before serving.

The Red-Headed Step Child

Ingredients

1 pint beer
1 (1.5 fluid ounce) jigger whiskey
1/2 (1.5 fluid ounce) jigger
grenadine syrup

Directions

Pour one pint glass of beer. Measure a shot of whiskey, and pour in. Top with 1/2 shot of grenadine.

Friday Night Special

Ingredients

2 fluid ounces citron vodka
1 teaspoon deluxe Canadian
whiskey
1 dash lemon juice

Directions

Pour the vodka into a shaker, cover, and shake well. Pour the whiskey into a well chilled martini glass, followed by the vodka. Squeeze in a dash of lemon juice. Enjoy and savor.

Restaurant 222 Peach Cobbler

Ingredients

BOURBON ICE CREAM

3 cups bourbon whiskey
2 cups milk
1 quart heavy cream
2 cups white sugar
12 egg yolks

HONEY CINNAMON ICE CREAM

12 egg yolks (optional)
2 cups milk
1 quart heavy cream
3 cups honey
6 cinnamon sticks

ALMOND BREAD CRUMBS

1 cup chopped almonds
1 cup all-purpose flour
2 cups confectioners' sugar
2 3/4 cups dry bread crumbs

PEACHES

1/2 cup water
2 tablespoons white sugar

1 tablespoon cornstarch
2 tablespoons water

12 fresh peaches - peeled, pitted
and chopped
1/2 teaspoon ground cinnamon

Directions

To Make Bourbon Ice Cream: Combine bourbon, 1 pint milk, 1 quart cream, 2 cups sugar and 12 egg yolks in top of double boiler. Cook, stirring, until mixture coats the back of a metal spoon. (If eggs start to curdle, remove from heat and stir vigorously until smooth.) Strain. Pour strained mixture into freezer canister of ice cream maker. Freeze according to manufacturer's directions.

To Make Honey Cinnamon Ice Cream: Combine 12 egg yolks, 1 pint milk, 1 quart cream, honey and cinnamon sticks in the top of a double boiler. Cook, stirring, until mixture coats the back of a metal spoon. (If eggs start to curdle, remove from heat and stir vigorously until smooth.) Strain. Pour strained mixture into freezer canister of ice cream maker. Freeze according to manufacturer's directions.

Preheat oven to 325 degrees F (165 degrees C).

To Make Almond Crumbs: Combine almonds, flour, confectioners' sugar and bread crumbs. Place on baking sheet.

Bake in preheated oven 15 minutes, until brown. Cool completely.

To Make Peaches: In a large saucepan over medium-high heat, bring 1/2 cup water and 2 tablespoons sugar to a boil. Dissolve cornstarch in 2 tablespoons water. Stir peaches, cinnamon and cornstarch mixture into simple syrup and bring to a boil again. Remove from heat and cool completely.

To Assemble Dessert: In eight tall serving glasses, layer peaches; crumbs; bourbon ice cream; peaches; crumbs; honey cinnamon ice cream. Serve immediately.

Apple Jack Shot

Ingredients

1 fluid ounce whiskey
1 fluid ounce sour apple schnapps

Directions

Pour whiskey and sour apple schnapps into a shot glass and serve.

Grandma's Whiskey Slush

Ingredients

6 black tea bags
2 cups boiling water
1 cup white sugar
1 (6 ounce) can frozen orange juice concentrate, thawed
5 cups water
2 cups whiskey
1 (12 fluid ounce) can grapefruit flavored soda

Directions

Steep the tea bag in boiling water for about 2 minutes. Remove and discard bags. In a medium bowl, stir together the tea, sugar, orange juice concentrate and water until sugar is dissolved. Stir in whiskey. Cover and place in the freezer for at least 4 hours.

Scoop out spoonfuls into a glass and top with a little bit of grapefruit soda.

Sazerac

Ingredients

1/4 teaspoon anise flavored
liqueur
1/2 teaspoon white sugar
1 teaspoon water
2 dashes Peychaud bitters
ice cubes
1/4 cup rye whiskey
1 lemon twist, for garnish

Directions

Store a cocktail glass in the freezer for 15 to 20 minutes before making the cocktail.

Pour the anise flavored liqueur into the frosted glass and turn to coat the sides. Dump excess liqueur in the sink (or drink it!). Add sugar, water and bitters to the glass, stirring to dissolve. Strain into the glass and pour in the rye. Stir and garnish with a twist of lemon.

Hot Toddy

Ingredients

- 1 teaspoon honey
- 2 fluid ounces boiling water
- 1 1/2 fluid ounces whiskey
- 3 whole cloves
- 1 cinnamon stick
- 1 slice lemon
- 1 pinch ground nutmeg

Directions

Pour the honey, boiling water, and whiskey into a mug. Spice it with the cloves and cinnamon, and put in the slice of lemon. Let the mixture stand for 5 minutes so the flavors can mingle, then sprinkle with a pinch of nutmeg before serving.

Chocolate Scotch Whiskey Cake

Ingredients

1/4 cup raisins
1/4 cup Scotch whiskey
7 (1 ounce) squares German
sweet chocolate, chopped
1/2 cup butter
3 egg yolks
3 egg whites
2/3 cup white sugar
4 1/2 tablespoons cake flour
2/3 cup finely ground almonds
1 pinch salt

3 (1 ounce) squares German
sweet chocolate, chopped
3 tablespoons confectioners'
sugar
3 tablespoons butter

Directions

Preheat oven to 375 degrees F (190 degrees C). In a small bowl, combine raisins and scotch whiskey and set aside. Cut a round of parchment paper the size of the bottom of the cake pan. Butter the sides of the pan and one side of the paper. Then lay the paper, butter side up, in the pan and dust thoroughly with flour.

Place 7 ounces chocolate in the top of a double boiler with 3 tablespoons of water. Stir until melted and smooth. Remove from heat and stir in 1/2 cup butter in small pieces. In a large bowl, beat the egg yolks with the sugar until the mixture is a pale creamy yellow. Combine with the chocolate mixture. In a small bowl, combine the flour and the ground almonds and add to the batter. Stir in the raisins and whiskey.

In a clean large bowl, whip the egg whites with a pinch of salt until they are stiff but not dry. Stir a third of the egg whites into the chocolate mixture to lighten it, then fold all back into the remaining egg whites. Pour the cake mixture into the pan.

Bake at 375 degrees F (190 degrees C) for 20 minutes. The outside should be firm, but the center should remain moist. Let the cake sit for 10 minutes in the pan, then unmold it on a cake rack and let it cool for a few hours or overnight. Peel off the paper before icing it.

To make the frosting: Melt 3 ounces chocolate in the top of a double boiler. Stir in the confectioners sugar and then 3 tablespoons butter a little at a time. Blend well and spread immediately on the cake. Allow icing to set for about half an hour before serving the cake.

Bourbon Candy Apples

Ingredients

8 Granny Smith apples
8 wooden sticks
1 (16 ounce) package brown sugar
2/3 cup dark corn syrup
3/4 cup water
2 tablespoons bourbon whiskey

Directions

Insert wooden sticks 3/4 of the way into the stem end of each apple. Place apples on a cookie sheet covered with lightly greased aluminum foil.

Combine sugar, corn syrup and water in a large saucepan and bring to a boil over medium-high heat. Reduce heat to medium-low and simmer until thermometer registers 290 degrees F (143 degrees C). Remove from the heat and stir in the bourbon if desired.

Keep the saucepan over low heat to keep the caramel liquid for dipping the apples. Working quickly, carefully dip apples in the caramel. Place apples on the greased aluminum foil until coating has cooled and hardened.

Bacon and Bourbon Thanksgiving Stuffing

Ingredients

1 pound thick-cut bacon, chopped
1 cup butter
2 large onions, peeled and chopped
5 celery stalks, diced
2 cloves garlic, minced
2 tablespoons dried rosemary
1 (1 pound) loaf day-old pumpernickel bread, cubed
1 (1 pound) loaf day-old dark rye bread, cubed
8 eggs, lightly beaten
1 tablespoon dried thyme
3 tablespoons dried sage leaves
2 quarts chicken stock (more as needed)
1 cup good quality bourbon whiskey

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease two 9x13 inch baking dishes.

Place the bacon in a large, deep skillet, and cook over medium high heat until evenly brown. Drain on paper towels. Pour bacon fat remaining in the skillet into a bowl.

Using the same skillet, melt the butter over medium heat. Stir in the onions, celery, garlic, and rosemary, and cook until onions are soft and transparent, about 5 minutes. Stir in the reserved bacon fat.

Meanwhile, place the pumpernickel and rye bread cubes into a large bowl. Stir in the eggs, thyme, sage, and onion mixture, and toss to mix evenly.

Stir the chicken stock and bourbon together in a bowl. Pour the chicken stock mixture over the bread mixture, adding more stock to reach desired consistency. Use your hands to evenly mix the ingredients together. Spoon stuffing mixture evenly between the prepared baking dishes and pat down lightly.

Bake for 45 minutes in the preheated oven or until a knife inserted into the center comes out clean. If you wish to have a darker crust on top, bake for an additional 10 minutes.

Whisky Tea

Ingredients

1 cup boiling water
1 tea bag
1 (1.5 fluid ounce) jigger Irish
whiskey
1 tablespoon milk
1 teaspoon white sugar

Directions

Pour boiling water into a mug, and place the tea bag in to steep for about 1 minute. Remove and discard the tea bag. Pour in the whiskey, milk and sugar as desired. Stir, drink, give me good rating, then relax.

Red Snapper

Ingredients

1 (1.5 fluid ounce) jigger deluxe
Canadian whiskey
1 (1.5 fluid ounce) jigger amaretto
liqueur
4 fluid ounces cranberry juice

Directions

Fill a tall glass with ice. Pour in the whiskey and amaretto, then fill to the top with cranberry juice. Stir and enjoy.

Zesty Barbeque Marinade

Ingredients

- 1 cup barbeque sauce
- 1/2 cup steak sauce
- 1/2 (12 fluid ounce) can or bottle beer
- 1/2 cup bourbon whiskey
- 3 tablespoons Worcestershire sauce
- 2 tablespoons crushed garlic
- 2 tablespoons seasoned salt
- 2 tablespoons ground black pepper
- 2 tablespoons dried minced onion
- 1 tablespoon dried basil
- 1 tablespoon dried oregano
- 2 tablespoons habanero hot sauce
- 3 teaspoons curry powder
- 2 tablespoons red pepper flakes
- 2 tablespoons brown sugar

Directions

In a large bowl, mix together the barbeque sauce, steak sauce, beer, bourbon whiskey, Worcestershire sauce, garlic, seasoned salt, black pepper, dried onion, basil, oregano, habanero hot sauce, curry powder, red pepper flakes, and brown sugar.

Cover the bottom of a 9x13 inch baking dish with approximately 1/2 the marinade. Place desired meat in the dish, and cover with remaining mixture. Cover, and marinate in the refrigerator at least 6 hours before grilling as desired.

Steph's Bourbon Balls

Ingredients

1/2 cup white sugar
2 1/2 cups vanilla wafer crumbs
1/2 cup confectioners' sugar
1 cup chopped pecans
2 cups semisweet chocolate chips
3 tablespoons light corn syrup
1/4 cup bourbon whiskey

Directions

Place the sugar in a shallow bowl, and set aside. Combine the vanilla wafer crumbs, confectioners' sugar, and pecans in a bowl, and mix well.

Place the chocolate chips in a microwave-safe bowl, and microwave on High for 1 to 2 minutes to melt the chips. Stir the melted chips until smooth, and beat in the corn syrup and whiskey. Scrape the chocolate mixture into the crumb mixture, and stir well to mix.

Form the dough into 1-inch balls, and roll each ball in sugar. Place the finished bourbon balls on a cooling rack to finish setting up.

Smoked Standing Rib Roast

Ingredients

15 pounds charcoal briquets
2 pounds hickory wood chips
1 cup bourbon whiskey
1 (4 pound) standing rib roast,
bone in
1/2 cup steak seasoning

Directions

Start at least 10 pounds of the charcoal in a torpedo style smoker. You need a fairly hot fire. Fill the secondary pan with cold water, and wait for the coals to turn white. Soak hickory chips in bourbon with enough water to cover. Rub the roast liberally with steak seasoning, being sure to coat all surfaces.

When the coals are ready, place the roast on the top grate. Throw a few handfuls of soaked hickory chips onto the fire, and close the lid. Check the fire every 45 minutes or so, adding more charcoal as needed to keep the fire hot. Every time you check the fire, add more wood chips. Cook for 8 to 10 hours, or to your desired doneness. Use a meat thermometer to check the roast. The meat tastes best when rare: 145 degrees F (65 degrees C), but cook to your liking.

Big M's Whisky Soaked Beef Rib Steaks

Ingredients

4 (10 ounce) 1 1/2 inch thick rib-eye steaks
1 cup single malt Scotch whiskey

Directions

Place steaks in a nonmetallic dish, and pour the whiskey over the meat; turn to coat. Cover, and marinate in the refrigerator for 8 hours.

Preheat grill for high heat.

Brush grate with oil, and arrange steaks over hot grate. Cook for 6 to 10 minutes. Turn, and cook until done to your liking, another 6 to 10 minutes.

Silver Fish

Ingredients

1 (1.5 fluid ounce) jigger vodka
1 (1.5 fluid ounce) jigger Scotch
whiskey
1 (1.5 fluid ounce) jigger gin
2 cups chicken broth
2 cups crushed ice
2 sprigs fresh mint, garnish

Directions

In a mixing glass, combine vodka, Scotch, gin and chicken broth. Mix well and serve over crushed ice. Garnish with a sprig of mint.

Cherry Popping Scotsman

Ingredients

2 fluid ounces single malt Scotch whiskey
2 fluid ounces milk
1 (1.5 fluid ounce) jigger creme de cacao liqueur
2 maraschino cherries

Directions

Pour Scotch over ice in a chilled old fashioned or collins glass. Fill glass with milk, and slowly pour creme de cacao over milk. Garnish with 2 maraschino cherries.

Hop, Skip, and Go Naked

Ingredients

6 (12 fluid ounce) cans or bottles
beer

1 (12 fluid ounce) can frozen
lemonade concentrate

1 pint whiskey

Directions

In a gallon container, combine beer, lemonade concentrate and whiskey. Stir and serve over ice.

Whiskey Mojo Marinade

Ingredients

1/4 cup canola oil
4 cloves garlic, peeled and crushed
1/2 cup whiskey (such as Jack Daniels®)
1/2 cup orange juice
1/2 cup lime juice
1 teaspoon ground cumin
1/2 cup reduced-sodium soy sauce

Directions

To make the marinade, whisk together the canola oil, garlic, whiskey, orange juice, lime juice, cumin, and soy sauce.

To use the marinade, pour into a resealable plastic bag. Add up to two pounds of meat, coat with the marinade, squeeze out excess air, and seal the bag. Marinate in the refrigerator at least 1 hour, preferably overnight.

Ingredients

1 cup ice cubes
1 fluid ounce Canadian whiskey,
such as Crown Royal,[®]
1 fluid ounce Kahlua or other
coffee flavored liqueur
1/2 cup root beer
2 fluid ounces milk

Directions

Fill a highball glass with ice. Pour in the Canadian whiskey, coffee liqueur and root beer. Slowly pour in the milk so it does not curdle. Stir gently and enjoy immediately.

Heavenly Scotch Ham

Ingredients

1 (10 pound) fully-cooked spiral cut ham
1 cup packed brown sugar
1 tablespoon cornstarch
1 tablespoon dry mustard powder
2 teaspoons ground cinnamon
1 1/2 cups Scotch whiskey

Directions

Preheat the oven to 325 degrees F (165 degrees C).

Set the ham with the flat side down in a large roasting pan. In a small bowl, stir together the brown sugar, cornstarch, mustard, cinnamon and Scotch. Brush some of the mixture onto the ham, reserve the rest for basting.

Bake in the preheated oven, basting every 20 minutes, for 2 hours. Remove from the oven and cover loosely with aluminum foil. Let stand for 15 minutes before removing the foil and serving. This ham is delicious served warm, at room temperature or even cold.

Lemon Whiskey Slush

Ingredients

1/2 cup Irish whiskey
3 tablespoons white sugar
1/2 cup fresh lemon juice
4 cups ice cubes

Directions

In the container of a blender, combine the Irish whiskey, sugar, lemon juice and ice cubes. Cover and blend until slushy, 15 to 30 seconds. Pour into glasses and serve.

Whiskey Cake I

Ingredients

1 (18.25 ounce) package moist
white cake mix
1/2 cup chopped walnuts
1/4 cup butter
1/2 cup white sugar
1/2 cup whiskey

Directions

Mix cake batter as directed on box. Stir in nuts.

Bake cake as directed on box in a bundt pan.

Before taking cake out of oven, combine butter, sugar, and whiskey. Boil for 5 minutes. Remove syrup from heat, and pour over cake. Continue baking cake for 5 more minutes. Cool in pan for about 15 minutes, then turn out onto a wire rack to cool.

Blurry-Eyed Kicker

Ingredients

1/4 fluid ounce melon liqueur
1/4 fluid ounce Southern Comfort
liqueur
1/4 fluid ounce banana liqueur
1/4 fluid ounce vodka
3/4 fluid ounce orange juice
1/2 ounce whiskey sour mix
2 cups ice

Directions

Fill a cocktail shaker with ice. Pour in the melon liqueur, Southern Comfort, Banana liqueur, vodka, orange juice and sour mix.

Shake vigorously for 1 to 2 minutes. Strain into a highball glass and serve.

Jefferson Davis Pie

Ingredients

1 cup butter, softened
1 cup white sugar
1 cup packed light brown sugar
1 cup heavy cream
2 eggs
2 tablespoons all-purpose flour
1 tablespoon vanilla extract
1 recipe pastry for a 9 inch single crust pie

1 cup heavy cream
3 tablespoons white sugar
2 tablespoons bourbon whiskey

Directions

Preheat oven to 425 degrees F (220 degrees C).

In a large bowl, mix white sugar, brown sugar, and flour.

Add softened butter, cream, eggs and vanilla. Mix until well blended. Pour into 2 unbaked pie shells.

Bake at 425 degrees F (220 degrees C) for 10 minutes, then reduce temperature to 350 degrees F (175 degrees C) and continue baking for 45 to 50 minutes.

Bourbon Whipped Cream: Whip cream and add sugar gradually until stiff peaks form. Once cream is whipped, gently fold in the bourbon.

Nita's Applesauce and Bourbon Cake

Ingredients

2 cups applesauce
2 cups white sugar
1 cup butter
1 teaspoon vanilla extract
3 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
3 teaspoons ground cinnamon
3 teaspoons ground nutmeg
1 teaspoon ground cloves
1 cup chopped pecans
1 cup raisins
1 cup chopped dates
1 (16 ounce) jar maraschino cherries, halved

1 cup bourbon whiskey

Directions

Preheat oven to 275 degrees F (135 degrees C). Grease a 9 inch tube pan. Line the bottom and sides with parchment paper, then grease the paper. In a saucepan over medium heat, combine applesauce, butter and sugar. Cook over medium heat for 5 minutes, stirring occasionally. Remove from heat, stir in vanilla, and set aside to cool.

In a large bowl, mix flour, baking soda, salt, cinnamon, nutmeg and cloves. Add chopped pecans, raisins, chopped dates and cherries. Stir until the fruit and nuts are evenly coated. Stir in the cooled applesauce mixture. Pour into prepared pan.

Bake in the preheated oven for 2 hours, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely. Slowly pour bourbon on cake, letting it soak in. To speed up the process, you can use a toothpick to puncture many small holes all over the cake before pouring on the Bourbon. You will think that you are using too much Bourbon. Don't worry. You really want to soak the cake in Bourbon! Wrap cake well and store in refrigerator.

Easiest Ever Fish Marinade

Ingredients

1/3 cup soy sauce
1/3 cup vegetable oil
1/3 cup bourbon whiskey
4 (4 ounce) fillets halibut

Directions

In a shallow dish, mix the soy sauce, vegetable oil, and bourbon whiskey. Place the halibut fillets in the dish, and marinate 30 minutes in the refrigerator.

Preheat the grill for high heat.

Lightly oil the grill grate. Place halibut on the grill, and discard marinade. Cook 5 minutes on each side, until easily flaked with a fork.

Holiday Bourbon Fruitcake

Ingredients

1 cup chopped candied orange peel
1 cup chopped candied citron
1 cup chopped candied pineapple
1 cup halved red candied cherries
1 cup halved green candied cherries
1 cup dried currants
1 cup raisins
1 cup chopped pitted dates
1 cup chopped walnuts
3/4 cup chopped almonds
1/2 cup orange juice
2/3 cup bourbon whiskey

4 cups all-purpose flour
2 teaspoons ground cinnamon
2 teaspoons ground nutmeg
1 teaspoon ground cloves
1 teaspoon ground allspice
1 teaspoon ground ginger
2 teaspoons unsweetened cocoa powder
1 teaspoon baking powder
1/2 teaspoon salt
1 1/2 cups butter, room temperature
1 cup packed brown sugar
1/2 cup white sugar
6 egg yolks
3/4 cup applesauce
1/2 cup bourbon whiskey
1 teaspoon vanilla extract
1/2 cup molasses
6 egg whites

Directions

On the first day, combine the candied orange peel, candied citron, candied pineapple, red and green candied cherries, currants, raisins, walnuts, and almonds. Combine the orange juice and the 2/3 cup bourbon; pour over the fruit and nuts. Stir and then cover tightly. Let the fruit marinate in a cool place for 1 full day, or at least 20 hours.

On the second day, line two 9x5 inch loaf pans with parchment paper or aluminum foil and grease the inside with cooking spray. Combine the flour, cinnamon, nutmeg, cloves, allspice, ginger, cocoa, baking powder, and salt in a large bowl and stir with a whisk to blend.

In a separate large bowl, beat the butter, brown sugar, and white sugar until light and fluffy using an electric mixer. Stir in the egg yolks until blended and then mix in the applesauce, the 1/2 cup bourbon, and vanilla until fluffy. Continue stirring, and add the the flour mixture gradually until well combined. Add the molasses and stir to combine. When the batter is thoroughly mixed, gently mix in the fruit and nut mixture with all of its juices.

In a separate bowl, whip the egg whites with an electric mixer until they can hold a stiff peak. Fold egg whites into the batter. Divide evenly between the prepared pans. Cover loosely with a towel and let the batter stand overnight in a cool, dry place.

On the third day, preheat the oven to 250 degrees F (120 degrees C). Place a large baking pan on the bottom shelf and pour boiling water into it until almost full. Place a baking sheet on the center shelf and place the fruit cakes on the baking sheet.

Bake for 2 1/2 hours in the preheated oven. Check the water level and refill if needed. Cover the cakes with a sheet of parchment paper, taking care not to let it touch the shelf. Continue to bake until a knife or toothpick inserted into the center comes out clean, about 1 hour more. Cool fruitcakes in the pans, set over a wire rack. Once cool, remove the cakes from the pans, and leave the parchment paper on. Sprinkle with more bourbon if desired and wrap in aluminum foil. Place in a tin or other sealed container overnight before serving.

Irish Cream Liqueur II

Ingredients

1 (750 milliliter) bottle Irish whiskey
8 3/4 ounces milk chocolate
2 (14 ounce) cans sweetened condensed milk
2 (12 fluid ounce) cans evaporated milk
2 1/2 cups heavy cream
1/4 teaspoon instant coffee granules

Directions

Pour a small amount of whiskey into a large bowl. In the top of a double boiler, melt chocolate, stirring constantly until smooth. Mix the melted chocolate with the whiskey in the bowl. Gradually stir in the sweetened condensed milk and the evaporated milk. Stir in the cream, instant coffee granules, and the remaining whiskey.

Pour mixture into 3 (750 ml) bottles, seal and store in refrigerator. Best if kept at least 1 month before using. To serve: shake bottle well, serve in small glasses over crushed ice.

Irish Car Bomb II

Ingredients

3/4 fluid ounce Irish whiskey
3/4 fluid ounce Irish cream liqueur
6 fluid ounces Irish stout beer

Directions

Fill a shot glass with half Irish whiskey and half Irish cream. Pour Irish stout beer into a pint glass. Drop in the shot glass and drink entire contents at once.

Drunk Dogs

Ingredients

1 (28 ounce) bottle ketchup
1/2 cup brown sugar
2 tablespoons whiskey
1 pound cocktail wieners

Directions

In a medium saucepan over medium heat, mix the ketchup, brown sugar, whiskey and cocktail wieners. Reduce heat and simmer 1 hour.

Salmon with Brown Sugar and Bourbon Glaze

Ingredients

4 tablespoons butter
1/2 cup dark brown sugar
4 (6 ounce) salmon steaks
1/3 cup bourbon whiskey

Directions

Melt butter in a large heavy skillet over medium heat. Stir in brown sugar. Place salmon fillets on top of brown sugar mixture. Cook for 5 minutes on medium heat. Turn salmon, and pour bourbon around the fillets. Continue cooking for 5 minutes, or until fish flakes easily with a fork. Spoon glaze over the salmon, and serve.

Shaggy's Manhattan

Ingredients

1 fluid ounce sweet vermouth
3 fluid ounces bourbon whiskey
2 dashes bitters
2 maraschino cherries

Directions

Fill a cocktail shaker with ice. Pour in the sweet vermouth and whiskey and splash on 2 dashes of bitters. Shake while counting to 30. Pour into 2 cocktail glasses, garnish each with a cherry and serve immediately

Bourbon Street New York Strip Steak

Ingredients

2 (6 ounce) boneless New York strip steaks
3 cups bourbon whiskey
1 cup dark brown sugar

Directions

Gently tenderize steaks with a meat mallet. With a sharp knife, lightly score the meat on one side diagonally. Place steaks in a casserole dish, scored side up, and pour bourbon over them. Rub the brown sugar evenly over each steak. Marinate in refrigerator for 1 to 3 hours.

Preheat grill to high heat, and lightly oil grate.

Place the steaks on the hot grill, with the sugar side down. Let cook until sugar has caramelized, 3 to 5 minutes, then flip steaks, and finish cooking to desired doneness.

Irish Whisper

Ingredients

2 fluid ounces whiskey
1/2 fluid ounce coffee flavored
liqueur
1 splash peppermint schnapps
1 splash club soda

Directions

Fill a glass with ice, and pour in the whiskey, coffee liqueur, peppermint schnapps, and soda; stir to mix.

Easy Mushroom Spread

Ingredients

2 tablespoons butter
1/2 teaspoon fresh rosemary
4 cloves garlic, minced
3 cups chopped fresh mushrooms
1/4 cup fresh parsley
3 tablespoons vegetable stock
1 teaspoon cornstarch
1 tablespoon Scotch whiskey

Directions

In a large skillet over medium heat, melt butter and saute rosemary and garlic until tender. Stir in mushrooms and saute until juices run. Add parsley and stir occasionally to prevent sticking. When mushrooms are tender, stir in stock and mix well before adding cornstarch. Cook for 1 to 2 minutes, then add whiskey and cook for 1 minute more.

Tennessee Peach

Ingredients

5 ounces canned peaches in heavy syrup (from a 15-ounce can)*
2 fresh limes
3 fluid ounces Tennessee whiskey
2 tablespoons sugar
Ice
Whipped cream for garnish (optional)

Directions

Do ahead: In a blender, puree entire can of peaches. Transfer peach puree to a separate bowl/pitcher. Keep chilled.

Rinse blender bowl and return to base. (Makes enough to prepare the recipe 3 times, for 6 servings.)

To make 2 cocktail drinks: Juice two limes and pour lime juice into blender bowl. Add whiskey, 5 ounces peach puree and sugar. Fill a serving glass with ice, then add ice to blender and repeat, adding another glass of ice. Blend until smooth. Pour into two 14-ounce cocktail glasses. Garnish with whipped cream, if desired.

Bourbolicious

Ingredients

1 (12 fluid ounce) can frozen
lemonade concentrate, thawed
1 (6 ounce) can frozen orange
juice concentrate
1 cup white sugar
1 1/2 cups bourbon whiskey
2 1/4 cups brewed tea
6 cups water

Directions

In a large plastic pitcher combine lemonade concentrate, orange juice concentrate, sugar, bourbon, tea and water. Mix well and freeze overnight.

Ingredients

2 1/2 cups golden raisins
1 1/4 cups raisins
1/2 cup whiskey
1/2 cup butter, softened
1 pound light brown sugar
3 eggs
3 1/2 cups all-purpose flour
1 tablespoon baking soda
1 teaspoon ground cinnamon
1 teaspoon ground nutmeg
2 cups chopped walnuts
1 1/2 cups chopped pecans
1 pound red and green candied cherries, halved

Directions

Preheat oven to 350 degrees F (175 degrees C). Prepare cookie sheets by lining with parchment paper. In a medium bowl, toss together the golden raisins and dark raisins with the whiskey; set aside.

In a large bowl, cream together the sugar and butter. Add the eggs one at a time, mix until light and fluffy. Sift together the flour, baking soda, cinnamon, and nutmeg; stir into the creamed mixture. Stir in the walnuts, pecans, cherries, and finally, the raisin and whiskey mixture.

Drop cookies by rounded tablespoonfuls onto the prepared baking sheet about 2 inches apart. Bake in the preheated oven for 10 minutes. Cool on the baking sheet for 1 minute before removing to cool on wire racks.

Secret Midnight Moon Better than Chocolate Sex

Ingredients

2 cups self-rising flour
2 cups white sugar
1 cup water
1/2 cup butter
1/2 cup shortening
4 tablespoons unsweetened cocoa powder
1/2 cup buttermilk
1 teaspoon baking soda
1 teaspoon vanilla extract
2 eggs
1/2 cup whiskey
4 fluid ounces strong brewed coffee

1/2 cup butter
1/3 cup buttermilk
3 tablespoons unsweetened cocoa powder
3/4 cup confectioners' sugar
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch pan with cooking spray.

Combine flour and white sugar in a large bowl and set aside.

Put 1/2 cup buttermilk into a large glass and add baking soda, stir until combined, set aside.

In medium sauce pan over medium heat combine water, shortening, 1/2 cup butter and 4 tablespoons cocoa. Stir until shortening and butter are melted. Allow to boil on medium heat for 5 minutes.

Add chocolate mixture to dry ingredients and mix until well combined. Add buttermilk baking soda mixture, stir until blended. Add eggs and mix. Add the whiskey and the espresso and keep mixing. Add 1 teaspoon vanilla and mix well. Pour into a 9 x 13 inch pan that has been sprayed with cooking spray.

Bake at 350 degrees F (175 degrees C) for 25 minutes.

To Make Frosting: Combine 1/2 cup butter, 1/3 cup buttermilk, and 3 tablespoons cocoa in medium sauce pan, allow to come to a boil over medium heat. Remove from heat and add confectioners sugar and mix well, add 1 teaspoon vanilla and chopped nuts. Pour over hot cake. Allow cake to cool. The longer this sets, the better it gets!

Holiday Manhattan

Ingredients

3/4 cup white sugar
1/4 cup hot water
1 (750 milliliter) bottle bourbon
whiskey
1 1/4 cups sweet vermouth
1/4 cup cherry juice
2 teaspoons aromatic bitters
12 maraschino cherries

Directions

Dissolve the sugar in hot water in a large pitcher. Stir in the whiskey, vermouth, cherry juice and bitters. Serve in glasses over ice and garnish with a maraschino cherry.

Whiskey Marinade

Ingredients

1/4 cup whiskey
1/4 cup soy sauce
1/4 cup Dijon mustard
1/4 cup finely chopped green onion
1/4 cup packed brown sugar
1 teaspoon salt
1 dash Worcestershire sauce
ground black pepper to taste

Directions

Stir together the whiskey, soy sauce, Dijon mustard, green onion, brown sugar, salt, Worcestershire sauce, and pepper.

Ginger Grant

Ingredients

1 cup ice cubes
3 fluid ounces whiskey
1 fluid ounce chilled ginger ale
1 dash grenadine syrup
1 maraschino cherry

Directions

Fill a high ball glass with ice. Pour in whiskey and top with ginger ale and a splash of grenadine. Garnish with a maraschino cherry.

Irish Coffee

Ingredients

1 (1.5 fluid ounce) jigger Irish cream liqueur
1 (1.5 fluid ounce) jigger Irish whiskey
1 cup hot brewed coffee
1 tablespoon whipped cream
1 dash ground nutmeg

Directions

In a coffee mug, combine Irish cream and Irish whiskey. Fill mug with coffee. Top with a dab of whipped cream and a dash of nutmeg.

Whiskey Sour

Ingredients

2 fluid ounces whiskey
1 fluid ounce sweet and sour mix

Directions

Pour whiskey and sweet and sour over ice cubes in a squat, old-fashioned glass.

Eggnog

Ingredients

- 1 quart milk
- 1 pint heavy cream
- 12 egg yolks
- 1 teaspoon vanilla extract
- 1 pint whiskey
- 12 egg whites
- 1 cup white sugar
- 1 pinch ground nutmeg

Directions

In a large bowl, blend the milk, cream, egg yolks, vanilla and whiskey using a hand mixer until smooth and creamy. In a separate bowl, whip egg whites until soft peaks form. Gradually sprinkle in the sugar while continuing to whip until stiff. Fold the egg whites into the egg yolk mixture, and pour into a punch bowl or large pitcher. Serve in mugs or cups garnished with a sprinkle of nutmeg.

Sweet and Savory Slow Cooker Pulled Pork

Ingredients

1 (4.5 pound) bone-in pork shoulder roast
1 cup root beer

2 1/2 tablespoons light brown sugar
2 teaspoons kosher salt
1/2 teaspoon ground black pepper
1 1/2 teaspoons ground paprika
1/2 teaspoon dry mustard
1/2 teaspoon onion powder
1/4 teaspoon garlic salt
1/4 teaspoon celery salt
1/4 teaspoon ground cinnamon
1/4 teaspoon ground ginger
1/4 teaspoon ground nutmeg

1/3 cup balsamic vinegar
1 1/2 cups root beer
1 1/2 fluid ounces whiskey
1/4 cup brown sugar

1 tablespoon olive oil
3/4 cup prepared barbecue sauce
10 hamburger buns, split

Directions

Place the pork shoulder roast into a large plastic bag, pour 1 cup of root beer over the meat, and squeeze out all the air from the bag. Seal the bag closed, and refrigerate 6 hours to overnight.

The next day, mix together the light brown sugar, kosher salt, black pepper, paprika, dry mustard, onion powder, garlic salt, celery salt, cinnamon, ginger, and nutmeg in a bowl.

Remove the meat from the marinade, and shake off the excess. Rub the meat all over with the spice mixture, wrap in plastic wrap, and refrigerate for 30 minutes to 2 hours.

Mix together the balsamic vinegar, 1 1/2 cups of root beer, whiskey, and brown sugar in a bowl, and stir until the sugar dissolves.

Heat the olive oil in a skillet over medium-high heat, and sear the meat on all sides until the meat develops a brown crust, about 3 minutes per side. Place the seared meat into a slow cooker. Pour the balsamic vinegar-root beer mixture over the meat, set the slow cooker to High, and cook for 6 to 8 hours.

Remove the roast from the slow cooker, and shred with 2 forks. Discard the bones and all but 1 cup of the liquid in the slow cooker. Return the shredded meat to the cooker, mix in the barbecue sauce, and let sit on Low until ready to serve. Serve piled on buns.

Grant's Famous Midnight Grill BBQ Sauce

Ingredients

1 (18 ounce) bottle barbeque sauce
2 tablespoons Scotch whiskey
1 1/2 teaspoons Worcestershire sauce
1/2 teaspoon ground ginger
1/2 teaspoon cayenne pepper
1/2 teaspoon paprika
1/2 teaspoon chili powder
1/2 teaspoon garlic powder
1/2 teaspoon onion salt
1/2 teaspoon dried oregano
1 tablespoon red pepper flakes
1 1/2 tablespoons white sugar
1/2 teaspoon ground black pepper, or to taste
1/4 teaspoon hot pepper sauce, or to taste

Directions

In a medium bowl, stir together the barbeque sauce, whiskey, Worcestershire sauce, ginger, cayenne pepper, paprika, chili powder, garlic powder, onion salt, oregano, red pepper flakes, sugar, ground black pepper, and hot pepper sauce. Cover, and keep refrigerated until ready to use.

Chrusciki I

Ingredients

12 egg yolks
1 egg
2 tablespoons white sugar
1 teaspoon vanilla extract
2 1/2 cups all-purpose flour
2 pounds lard
1 tablespoon whiskey
1 teaspoon salt
1/3 cup confectioners' sugar for
dusting

Directions

In a medium bowl, mix eggs, sugar, salt, vanilla, and whiskey. Stir in 2 cups of the flour. If dough is sticky, add the rest of the flour. Knead dough for 5 minutes; divide into three parts.

Melt lard in a deep fryer or deep frying pan. Hot oil should be about 1 inch deep.

On a lightly floured surface, roll out the dough paper thin. Cut into long diamond shapes and make a slot across the center. Pull one point of the diamond through the slot; fry in hot lard for about 5 to 10 seconds on each side. Cookies should not be browned. Drain on paper towels and dust with confectioners' sugar when cool.

Hot Irish Whiskey

Ingredients

8 whole cloves
1 (1/4 inch thick) slice of lemon
1 tablespoon white sugar
3/4 cup boiling water
1 (1.5 fluid ounce) jigger Irish whiskey

Directions

Press cloves into the peel of the lemon slice all the way around. Set aside. Measure the sugar into a wine glass. Place a metal spoon into the glass with the curved side facing upwards. Pour the boiling water over the back of the spoon. This will keep your wine glass from shattering. Stir to dissolve the sugar. Pour in the whiskey and add the lemon slice. Let steep for about 1 minute before drinking.

Shaggy's Canadian Driver

Ingredients

1 (1.5 fluid ounce) jigger Canadian whiskey
5 fluid ounces orange juice

Directions

Pour whiskey over ice in a highball glass. Fill glass with orange juice, stir and serve.

Early American Eggnog

Ingredients

1 cup brandy
1/2 cup sherry wine
1/2 cup Jamaican rum
1/2 cup whiskey
12 eggs, separated
3/4 cup white sugar
1 quart whole milk
1 quart heavy cream
1 quart vanilla ice cream, for serving
1 tablespoon freshly grated ground nutmeg, for garnish

Directions

Pour the brandy, sherry, rum, and whiskey into a bowl.

Place the egg yolks and egg whites into two separate, large mixing bowls. Set the egg whites aside. Beat the egg yolks until light and frothy. Gradually beat in the sugar until the egg mixture is light colored. Slowly beat in the liquor mixture. With the mixer still running, pour in the milk and heavy cream until thoroughly blended.

Using a clean beater, beat the egg whites until soft peaks form. Gently fold the egg whites into the milk mixture. Pour into two clean, gallon-size plastic milk containers. Refrigerate at least 5 days, or 10 days for an even smoother taste. Shake the container occasionally to keep the alcohol from separating.

To serve, pour the eggnog into a punch bowl. Whisk to blend milk mixture, add the quart of vanilla ice cream, and garnish with nutmeg.

Whiskey Sours

Ingredients

3 (12 fluid ounce) cans frozen
orange juice concentrate, thawed
1 (12 fluid ounce) can frozen
lemonade concentrate, thawed
18 cups water
2 cups whiskey
26 maraschino cherries
26 orange slices for garnish

Directions

In a large pitcher or punch bowl, stir together the orange juice concentrate, lemonade concentrate and water until well blended. Stir in whiskey and garnish with maraschino cherries and orange slices.

Scot-Tini

Ingredients

1 cup ice cubes
1/2 cup good quality vodka
1 tablespoon Scotch whiskey

Directions

Fill a rocks glass with ice cubes. Pour in vodka and top off with just a splash of Scotch whiskey. Stir gently before serving.

Angie's Special

Ingredients

2 fluid ounces deluxe Canadian
whiskey
1 fluid ounce melon liqueur
1/2 fluid ounce pineapple juice

Directions

In a cocktail mixer full of ice, combine whiskey, melon liqueur and pineapple juice. Shake vigorously and strain into shot glasses.

Steve's Bourbon Buffalo Wing Sauce

Ingredients

1/4 cup bourbon whiskey
1/4 cup packed brown sugar
1/3 cup ketchup
1 tablespoon white vinegar
1 tablespoon hot sauce (such as Frank's RedHot ®)
1/4 teaspoon cayenne pepper
1/4 teaspoon garlic powder
1 tablespoon honey
2 tablespoons butter

Directions

Stir the bourbon, brown sugar, ketchup, white vinegar, hot sauce, cayenne pepper, garlic powder, honey, and butter together in a saucepan over medium heat; cook, whisking occasionally, until the mixture begins to bubble. Reduce heat to low and cook at a gentle simmer, whisking occasionally, until the sauce thickens nearly to the consistency of maple syrup or molasses, about 15 minutes. Remove from heat and allow to cool.

Anise Pizzelles

Ingredients

12 eggs
2 cups white sugar
2 cups vegetable oil
1/2 teaspoon anise oil
1 (1.5 fluid ounce) jigger whiskey
4 cups all-purpose flour

Directions

In a large bowl, whisk together eggs, sugar, vegetable oil, anise oil, and whiskey until well blended. Gradually stir in flour until fully incorporated. Cover, and refrigerate overnight.

Preheat a pizzelle iron, and spray once with cooking spray. Drop tablespoons of batter onto the centers of the patterns. Close the lid, and cook until steam no longer comes out, about 1 1/2 minutes. Check, and adjust cooking time if necessary. Carefully remove cookies, cool, and store in an airtight tin at room temperature.

Sugar-Free Bread Pudding with Whiskey Sauce

Ingredients

1 (20 ounce) loaf French bread
1 quart milk
3 egg
2 cups granular sucrolose
sweetener (such as Splenda®)
2 tablespoons vanilla
3 tablespoons margarine, melted
1 cup raisins

1 cup granular sucrolose
sweetener (such as Splenda®)
1 egg
1/2 cup margarine, melted
1/4 cup whiskey, or to taste

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking dish.

Break bread into pieces, and place into a large bowl. Pour milk over bread, and crush with your hands until well blended. Stir in 3 eggs, 2 cups sweetener, vanilla, 3 tablespoons margarine, and raisins until evenly mixed. Transfer to the prepared pan.

Bake for 45 to 60 minutes in the preheated oven, or until very firm.

To make the sauce: In a medium bowl, cream together 1 cup sweetener and 1 egg until smooth. Gradually mix in the melted margarine, and continue stirring to dissolve sweetener. If the sauce is difficult to blend, it may be heated gently, but be careful not to curdle the egg. Gradually stir in whiskey which should make the sauce creamy smooth.

To serve: Allow pudding to cool completely, then cut into cubes, and place into individual heat-proof serving dishes. Pour sauce over, and heat under the broiler until golden, about 3 minutes.

Mock Moxie

Ingredients

2 fluid ounces Canadian whiskey
4 fluid ounces root beer

Directions

Fill a highball glass 1/3 full with whiskey. Fill to top with root beer.

Seventh H'Evan

Ingredients

4 ice cubes
2 (1.5 fluid ounce) jiggers bourbon
whiskey
1 (12 ounce) can chilled diet
lemon-lime soda

Directions

Fill a tall glass with ice cubes. Pour in the whiskey and top off with lemon-lime soda. Stir gently and serve immediately.

Godfather

Ingredients

1 fluid ounce Scotch whiskey
1 fluid ounce amaretto liqueur

Directions

In a rocks glass with ice, combine the scotch and amaretto. Stir.

Bread Pudding with Whiskey Sauce

Ingredients

3 eggs, beaten
1 cup white sugar
2 1/2 cups whole milk
1 1/2 teaspoons ground cinnamon
1/2 teaspoon ground nutmeg
4 fresh peaches - peeled, pitted and sliced
4 apples - peeled, cored and sliced
6 cups day-old bread cubes
6 tablespoons butter, cut into pieces

1 cup whiskey
1 pound butter
2 cups white sugar

Directions

Coat a 9x13 baking dish with cooking spray. Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, combine eggs, 1 cup sugar, milk, cinnamon and nutmeg and stir until smooth. Fold in peaches, apples and bread cubes, until bread is well coated. Pour into prepared baking dish. Dot with 6 tablespoons butter.

Bake in preheated oven for 1 hour, until set. Serve warm with whiskey sauce.

To make whiskey sauce: In a medium saucepan over medium heat, combine whiskey, 1 pound butter and 2 cups sugar. Cook and stir until sugar dissolves and sauce is smooth. Remove from heat and serve hot.

Chocolate and Almond Biscotti

Ingredients

1 1/2 cups blanched whole almonds
2 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon baking powder
1/8 teaspoon salt
7/8 cup white sugar
2 cups semisweet chocolate chips
2 eggs
1 teaspoon vanilla extract
2 tablespoons whiskey

Directions

Preheat oven to 350 degrees F (175 degrees C). Toast the almonds in a shallow pan for 12 to 15 minutes, shaking the pan a few times, until almonds are lightly colored. Set aside to cool.

Preheat oven to 375 degrees F (190 degrees C). Line 2 or 3 cookie sheets with aluminum foil, shiny side up.

In a large bowl, stir together the flour, baking soda, baking powder, salt and sugar. Place 1/2 cup of these dry ingredients into the bowl of a food processor. Add about a half cup of the toasted almonds and process for about 30 seconds.

Return the mixture to the bowl of dry ingredients and stir in the remaining almonds and chocolate chips. In a large measuring cup, beat the eggs, vanilla and whiskey with a fork to blend. Stir into the dry ingredients until moistened. Wet your hands and divide the dough into four portions. Keeping hands wet, form each quarter into strips about 9 inches long, 2 inches wide and 1/2 inch high. Round the ends. Place two strips crosswise on each of the cookie sheets.

Bake for 25 minutes in the preheated oven. If baking more than one sheet at a time, reverse the sheets top to bottom halfway through cooking time.

Using a metal spatula remove the slabs from cookie sheets and let cool for 20 minutes on cutting board. Reduce oven temperature to 275 degrees F.

With a serrated knife, carefully cut at an angle into slices about 1/2 inch wide. Place the slices, cut side down, onto cookie sheets.

Bake 25 to 30 minutes in the preheated oven, until the biscotti is crispy and lightly toasted.

Turn oven off and open the oven door, allowing the biscotti to cool in the oven. When cool, store in an airtight container.

Eggnog Royale

Ingredients

2 quarts eggnog, chilled
3 cups cold coffee
2 cups bourbon whiskey (optional)
2 cups chilled heavy cream
2 pints coffee ice cream
1/4 teaspoon ground nutmeg, for garnish

Directions

Whisk together eggnog, coffee, and whiskey in a punch bowl until well blended.

Whip the cream in a large mixing bowl until it forms soft peaks. Lightly fold the whipped cream into the eggnog mixture.

Float scoops of coffee ice cream in the eggnog. Sprinkle with nutmeg to serve.

McIntire's Lamb Stew

Ingredients

1 pound boneless lamb shoulder, cut into 2 inch pieces
2 cups diced carrots
5 large potatoes, peeled and diced
1/2 sweet yellow onion, chopped
3 cloves garlic, minced
2 cups beef stock
1 pinch seasoned salt (such as LAWRY'S®), or to taste
ground black pepper to taste
1 pinch paprika, or to taste
1 pinch dried thyme, or to taste
1 (1.5 fluid ounce) jigger Irish whiskey (such as Jameson®)
1 cup frozen peas

Directions

Place lamb shoulder, carrots, potatoes, onion, garlic, beef stock, seasoned salt, pepper, paprika, thyme, and Irish whiskey in a slow cooker. Cook on Low for 6 to 7 hours. Add peas about 15 minutes before serving.

Apple Jack

Ingredients

1 (1.5 fluid ounce) jigger
Tennessee whiskey
2 fluid ounces apple juice

Directions

Pour whiskey into a wide shot glass. Top with apple juice.

Winston Punch

Ingredients

1 (1.5 fluid ounce) jigger amaretto
(almond flavored liqueur)
1 (1.5 fluid ounce) jigger whiskey
1 (12 fluid ounce) can or bottle
chilled lemon-lime soda per
serving

Directions

Pour the amaretto and whiskey into a large chilled glass, or a glass of ice cubes. Top off with lemon-lime soda. Stir, and serve.

Jack BBQ Sauce

Ingredients

- 1 cup ketchup
- 2 tablespoons steak sauce
- 1 teaspoon garlic salt
- 2 teaspoons liquid smoke flavoring
- 1 teaspoon onion powder
- 3 tablespoons brown sugar
- 2 teaspoons lemon juice
- 4 drops hot pepper sauce, or to taste
- 4 dashes Worcestershire sauce
- 2 tablespoons whiskey

Directions

In a saucepan combine ketchup, steak sauce, garlic salt, liquid smoke, onion powder and brown sugar. Add lemon juice, pepper sauce, Worcestershire sauce and whiskey. Warm over medium low heat until simmering.

Refrigerate for at least one hour before using, to let flavors mingle. Brush on meat during the last few minutes of grilling or baking.

Not recommended for marinating unless you omit the lemon juice, as the acid makes the chicken grainy.

Bread Pudding with Whiskey Sauce

Ingredients

2 eggs, beaten
3 tablespoons butter, melted
2 tablespoons vanilla extract
2 1/2 cups milk
1/4 cup white sugar
1 (1 pound) loaf French bread, cut into 1 inch cubes
1 cup chopped pecans

1/2 cup white sugar
1/2 cup butter
1/2 cup heavy cream
1/4 cup whiskey

Directions

Preheat oven to 325 degrees F (165 degrees C). Lightly grease a 9x13 inch pan.

In a large bowl, stir together eggs, butter, vanilla and milk. Gradually add 1/4 cup sugar and mix thoroughly until sugar is dissolved.

Place bread cubes in bottom of prepared pan. Pour liquid over bread, fully saturating all bread. Sprinkle pecans on top.

Bake in preheated oven for 60 minutes, until golden. Meanwhile, combine 1/2 cup white sugar, 1/2 cup butter, cream and whiskey in a small saucepan. Warm over low heat, stirring constantly, until sauce is gently boiling. Pour sauce over baked bread pudding and serve.

Bourbon Glaze

Ingredients

1 cup bourbon whiskey
1/2 cup brown sugar
1 cup ketchup
2 teaspoons Worcestershire sauce
1/4 cup white vinegar
1 tablespoon lemon juice
1/2 teaspoon minced garlic
1 pinch dry mustard
salt and pepper to taste

Directions

In a medium bowl, combine bourbon, brown sugar, ketchup, Worcestershire sauce, vinegar, lemon juice, garlic, and mustard. Season with salt and pepper to taste.

Use to baste meat, especially chicken or salmon, while cooking.

Crab Whiskey Soup

Ingredients

2 tablespoons olive oil
4 shallots, minced
2 cloves garlic, minced
1 (32 fluid ounce) container
chicken broth
1 cup milk
3 1/2 tablespoons all-purpose
flour
1/4 teaspoon ground cayenne
pepper
salt and pepper to taste
1 1/2 pounds cooked crabmeat,
flaked
1/3 cup whiskey

Directions

Heat the olive oil in a large pot over medium heat, and saute the shallots and garlic until tender. Pour in the chicken broth, and bring to a boil. In a small bowl, mix the milk and flour. Stir the mixture into the pot, and continue cooking until soup is slightly thickened.

Season the soup with cayenne pepper, salt, and pepper. Mix in the crab and whiskey, and cook until heated through.

New Orleans Creole Eggnog

Ingredients

30 eggs
1 cup white sugar
1 cup light brown sugar
1 cup dark brown sugar
1 tablespoon allspice
1 teaspoon ground mace
1 teaspoon ground ginger
1 teaspoon ground cloves
1 tablespoon freshly ground nutmeg
1 tablespoon freshly ground cinnamon stick
1/2 cup pure vanilla extract
1 teaspoon Angostura bitters
1 cup bourbon or blended whiskey
1 (750 milliliter) bottle dark rum
1 (750 milliliter) bottle almond-flavored liqueur, such as Amaretto
1 (750 milliliter) bottle brandy
6 quarts heavy cream

Directions

Beat the eggs with the white sugar, and light and dark brown sugars in a stand mixer until completely blended. Strain the mixture through a fine mesh sieve into a bowl. Stir in the allspice, mace, ginger, cloves, nutmeg, cinnamon, and vanilla.

Pour the bitters, bourbon, rum, almond-flavored liqueur, and brandy into a large, 4 gallon bowl or food safe bucket. Stir in the egg mixture until thoroughly blended. Pour in the heavy cream and continue stirring. Divide into smaller containers and refrigerate. Shake or stir the containers 2 to 4 times each day for 30 days.

Triple Fionn MacCool

Ingredients

2 fluid ounces Irish cream liqueur
1 fluid ounce Canadian rye
whiskey
1/4 cup cold milk
1 pinch cinnamon
2 cups ice cubes

Directions

In a cocktail shaker, shake together Irish cream liqueur and Canadian rye whiskey with several cubes of ice. Strain into a glass filled with ice cubes. Top off with milk and a dash of cinnamon. Give it a gentle stir and serve.

Virginia Whiskey Cake

Ingredients

1/4 cup butter, softened
1/4 cup white sugar
3 egg yolks
1 1/2 cups all-purpose flour
1 teaspoon baking powder
1/4 teaspoon ground nutmeg
1/2 cup port wine
1/8 cup brandy
3/4 cup candied mixed fruit
3 egg whites
1/2 cup bourbon whiskey

Directions

Preheat the oven to 325 degrees F (165 degrees C). Grease an 9x5 inch loaf pan.

In a medium bowl, cream together the butter and sugar until light and fluffy. Gradually beat in the egg yolks until well blended. Combine the flour, baking powder, and nutmeg; stir into the batter alternately with the port wine and brandy. Fold in the candied fruit.

In a separate clean dry bowl, whip egg whites to soft peaks. Fold 1/4 of the egg whites into the batter to lighten, then fold in the remaining whites. Pour into the prepared loaf pan.

Bake for 1 hour in the preheated oven, or until a toothpick inserted into the center of the loaf comes out clean. Cool cake in the pan, and pour the bourbon over it. When the bourbon has soaked in, remove it from the pan, and wrap with aluminum foil. Let it sit for at least 1 day before serving.

Bourbon Chicken Dish

Ingredients

4 skinless, boneless chicken breast halves
1 (10.75 ounce) can condensed cream of chicken soup
1 (10.75 ounce) can condensed cream of celery soup
2/3 cup shredded mozzarella cheese
1/2 cup melted butter
1 1/2 cups dry bread crumbs
salt and pepper to taste
1/3 cup bourbon whiskey

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place chicken in a 9x13 inch baking dish. In a large bowl combine the cream of chicken soup, cream of celery soup and cheese and mix together. Pour mixture over chicken, then pour melted butter over top. Sprinkle with bread crumbs and season with salt and pepper to taste. Pour bourbon over all.

Bake in the preheated oven for 1 hour, or until browned and bubbly.

Irish Whiskey Cake

Ingredients

2 cups golden raisins
3 tablespoons grated lemon zest
1/4 cup whiskey
3/4 cup butter, softened
1 cup light brown sugar
3 egg yolks
3 egg whites
1 1/2 cups all-purpose flour
1/2 teaspoon salt
1/4 teaspoon ground cloves
1 teaspoon baking powder
2 cups sifted confectioners' sugar
1 lemon, juiced

Directions

Place the raisins, lemon rind, and whiskey in a small bowl and let them soak overnight. Line bottom of an eight-inch square cake pan with parchment paper that is buttered and dusted with flour. Preheat the oven to 350 degrees F (175 degrees C). Sift the flour, salt, cloves and baking powder into a bowl and set aside.

In a large bowl, cream butter and sugar together until light and fluffy. Add the egg yolks and beat well. Quickly beat in the flour mixture. Stir in the soaked raisins.

In a separate clean bowl, whip the egg whites until stiff and fold them into the mixture. Pour this into your prepared pan and bake at 350 degrees F (175 degrees C) for 45 to 60 minutes, or until a toothpick inserted into the center of the cake comes out clean. Cool the cake thoroughly on a wire rack.

To make the glaze: Mix the lemon juice with the sifted powdered sugar and just enough whiskey and warm water so that you can drizzle icing over the cake.

Liquid Hot Apple Pie

Ingredients

- 1 gallon apple juice
- 1 (2 liter) bottle cold ginger ale
- 1 cup brown sugar
- 1 pint whiskey
- 1 pint spiced rum
- 3 (3 inch) cinnamon sticks

Directions

In a large pot, combine the apple juice, ginger ale and brown sugar. Bring to a simmer and cook for 20 minutes. Cool to room temperature. Stir in the whiskey and spiced rum and let stand for 1 hour. Pour into 1 gallon jugs or containers and place a cinnamon stick in each one. Cover and store until serving. This can be served warm, but don't heat too much or the alcohol will burn off.

The McCuddy

Ingredients

1 cup boiling water
1 black tea bag
1 (1.5 fluid ounce) jigger Scotch
whiskey
1 tablespoon milk, or to taste
2 teaspoons honey, or to taste

Directions

Pour the boiling water into a coffee mug. Add tea bag and steep for 60 to 90 seconds. Pour in whiskey, milk and honey, and stir. Adjust amounts to suit your preference.

Bourbon-Glazed Ham

Ingredients

- 1 (5 pound) boneless ham
- 1/3 cup bourbon whiskey
- 1/2 cup packed brown sugar
- 1 (8 ounce) can crushed pineapple in juice
- 1/2 cup honey
- 3 cloves garlic, minced
- 1 1/2 cups water
- 1 (8 ounce) can pineapple rings

Directions

Score the surface of the ham, making diamond shapes about 1/2-inch deep. Place the ham in a large, resealable bag. Add the bourbon, brown sugar, crushed pineapple, honey, and garlic to the bag; refrigerate at least 8 hours, turning the bag over several times while marinating.

Preheat oven to 350 degrees F (175 degrees C).

Transfer the ham and marinade to a large baking dish; pour the water into the dish. Attach the pineapple rings around the surface of the ham with toothpicks.

Bake in preheated oven until the internal temperature reaches 165 degrees F (95 degrees C), basting occasionally with the sauce in the pan, 90 to 105 minutes.

Bourbon-Mango Pulled Pork

Ingredients

2 mangos
1 (4 pound) pork shoulder roast
2 tablespoons ground black pepper
1 teaspoon kosher salt
1 teaspoon chipotle chile powder
1/4 cup balsamic vinegar
2 cups water

1 teaspoon chipotle chile powder
2 teaspoons honey
1 (1.5 fluid ounce) jigger bourbon whiskey
2 (12 ounce) bottles barbeque sauce

Directions

Peel the mangos and remove the pits. Place the pits into a slow cooker, then roughly chop the mango and set aside. Place the pork shoulder into the slow cooker, and season with the black pepper, kosher salt, and 1 teaspoon chipotle powder; pour in the balsamic vinegar and water.

Cover, and cook on Low 5 to 8 hours until the meat is very tender. Once done, drain the pork, discarding the cooking liquid and mango pits, and shred with two forks.

While the pork is cooking, puree the chopped mango in a blender until smooth, then pour into a saucepan along with the honey, 1 teaspoon chipotle powder, and whiskey. Bring to a simmer. Reduce heat to medium-low, and simmer, stirring frequently until the mango has reduced and darkened slightly, about 10 minutes. Stir in the barbeque sauce, and remove from the heat.

Return the shredded pork to the slow cooker, and stir in the mango barbeque sauce. Cover, and cook on High 1 to 2 hours until the pork absorbs the barbeque sauce.

Butterscotch Biscotti

Ingredients

- 1/2 cup butter
- 1 cup packed brown sugar
- 5 tablespoons bourbon whiskey
- 4 eggs
- 2 teaspoons vanilla
- 2 1/2 cups all-purpose flour
- 1/2 tablespoon baking powder
- 1/4 teaspoon salt
- 1 cup whole almonds
- 1 cup butterscotch chips

Directions

Preheat oven to 350 degrees F (175 degrees C) In a small saucepan, melt butter and cook over low heat until browned. Remove from heat immediately to a medium bowl.

Mix the brown sugar and bourbon into the butter until smooth. Beat in the eggs one at a time, and stir in the vanilla. Combine the flour, baking powder and salt; stir into the egg mixture. Mix in the almonds and butterscotch chips. Form into 2 long loaves and place onto a cookie sheet.

Bake for 15 to 20 minutes in the preheated oven, or until firm. Allow the loaves to cool on the baking sheet. When they are cool enough to handle, slice diagonally into 1/2 inch slices. Return the slices cut side up to the baking sheet and bake for 15 to 20 additional minutes, turning once, until toasted on both sides. Cool completely and store in an airtight container at room temperature.

Christian's Killer BBQ and Grill Marinade

Ingredients

2/3 cup light olive oil
1/3 cup apple cider vinegar
1/4 cup Worcestershire sauce
1/4 cup soy sauce
1/4 cup honey
1/4 cup molasses
1/4 cup whiskey
1/3 cup seasoning salt
1/3 cup salt-free seasoning blend
1/4 cup garlic powder
1 tablespoon ginger
2 tablespoons browning sauce
2 tablespoons prepared mustard
1 tablespoon hickory-flavored liquid smoke

Directions

Place oil, vinegar, Worcestershire sauce, soy sauce, honey, molasses, whiskey, seasoning salt, salt-free seasoning blend, garlic powder, ginger, browning sauce, mustard, and liquid smoke in a resealable container or bottle, and shake well. Store marinade in refrigerator until ready to use.

Bring marinade to room temperature and shake well before each use.

Smoked Salmon Pasta with Scotch

Ingredients

1 (16 ounce) package dry penne pasta
1 tablespoon olive oil
1 medium onion, finely chopped
2 cups fish stock
2 cups white wine
3 tablespoons Scotch whiskey
1/2 pound chopped smoked salmon
2 cups heavy cream
freshly ground black pepper to taste
1/2 cup grated Parmesan cheese for topping
1 bunch Italian flat leaf parsley, chopped

Directions

Bring a large pot of lightly salted water to a boil. Place penne pasta in the pot, cook 8 to 10 minutes, until al dente, and drain.

Heat the olive oil in a skillet over medium heat, and cook the onion until tender. Pour in the fish stock and white wine, and cook until reduced by 1/2.

Remove the skillet from heat, and pour in the Scotch whiskey. Using a long match, carefully ignite the Scotch. Once the flame had subsided, return the skillet to medium heat, and mix in the salmon. Stir in the cream, and bring the mixture to a boil. Continue to cook and stir until thickened.

In a large bowl, toss the cooked penne pasta with the salmon mixture. Season with pepper, and top with Parmesan cheese and parsley to serve.

Corey's Brown Snapper

Ingredients

1 fluid ounce amaretto liqueur
3 fluid ounces Canadian whiskey
4 ice cubes
3/4 cup chilled root beer

Directions

Pour the amaretto and whiskey into a glass with ice. Top with root beer. Stir and enjoy!

Lynchburg Lemonade

Ingredients

1 cup ice cubes
1 (1.5 fluid ounce) jigger
Tennessee whiskey
1 (1.5 fluid ounce) jigger sweet
and sour mix
1 (1.5 fluid ounce) jigger triple sec
(orange-flavored liqueur)
3/4 cup chilled lemon-lime soda

Directions

Fill a tall glass with ice cubes and pour in the whiskey, sweet and sour mix, triple sec and lemon-lime soda. Stir with a straw and enjoy!

Pupu Balls

Ingredients

1 pound ground beef
1 small onion, chopped
1/2 cup seasoned bread crumbs
1/2 cup water
1/2 cup soy sauce
2 cloves garlic, crushed
1 (1.5 fluid ounce) jigger whiskey

Directions

In a medium bowl, mix ground beef, onion and seasoned bread crumbs. Form the mixture into bite-sized balls.

In a large skillet over medium high heat, cook the balls until evenly brown throughout.

In a large bowl, mix water, soy sauce, garlic and whiskey. Place the balls into the mixture. Cover and chill in the refrigerator at least 1 hour.

Transfer the balls and sauce mixture to a slow cooker set to low heat. Cook at least 30 minutes before serving.

Scott Hibb's Amazing Whisky Grilled Baby Back

Ingredients

2 (2 pound) slabs baby back pork ribs
coarsely ground black pepper
1 tablespoon ground red chile pepper
2 1/4 tablespoons vegetable oil
1/2 cup minced onion
1 1/2 cups water
1/2 cup tomato paste
1/2 cup white vinegar
1/2 cup brown sugar
2 1/2 tablespoons honey
2 tablespoons Worcestershire sauce
2 teaspoons salt
1/4 teaspoon coarsely ground black pepper
1 1/4 teaspoons liquid smoke flavoring
2 teaspoons whiskey
2 teaspoons garlic powder
1/4 teaspoon paprika
1/2 teaspoon onion powder
1 tablespoon dark molasses
1/2 tablespoon ground red chile pepper

Directions

Preheat oven to 300 degree F (150 degrees C).

Cut each full rack of ribs in half, so that you have 4 half racks. Sprinkle salt and pepper (more pepper than salt), and 1 tablespoon chili pepper over meat. Wrap each half rack in aluminum foil. Bake for 2 1/2 hours.

Meanwhile, heat oil in a medium saucepan over medium heat. Cook and stir the onions in oil for 5 minutes. Stir in water, tomato paste, vinegar, brown sugar, honey, and Worcestershire sauce. Season with 2 teaspoons salt, 1/4 teaspoon black pepper, liquid smoke, whiskey, garlic powder, paprika, onion powder, dark molasses, and 1/2 tablespoon ground chili pepper. Bring mixture to a boil, then reduce heat. Simmer for 1 1/4 hours, uncovered, or until sauce thickens. Remove from heat, and set sauce aside.

Preheat an outdoor grill for high heat.

Remove the ribs from the oven, and let stand 10 minutes. Remove the racks from the foil, and place on the grill. Grill the ribs for 3 to 4 minutes on each side. Brush sauce on the ribs while they're grilling, just before you serve them (adding it too early will burn it).

Tennessee Tea

Ingredients

2 fluid ounces whiskey (such as Jack Daniel's®), or to taste
1 fluid ounce triple sec
1 fluid ounce sweet and sour mix
1 fluid ounce cola, or to taste

Directions

Pour the whiskey, triple sec, sweet and sour mix, and cola into a cocktail shaker over ice. Cover, and shake until the outside of the shaker has frosted. Strain into a chilled glass over ice to serve.

Classic Old Fashioned

Ingredients

- 2 teaspoons simple syrup
- 1 teaspoon water
- 2 dashes bitters
- 1 cup ice cubes
- 1 (1.5 fluid ounce) jigger bourbon whiskey
- 1 slice orange
- 1 maraschino cherry

Directions

Pour the simple syrup, water, and bitters into a whiskey glass. Stir to combine, then place the ice cubes in the glass. Pour bourbon over the ice and garnish with the orange slice and maraschino cherry.

Drunken Sailors

Ingredients

1 (14 ounce) bottle ketchup
1 (12 ounce) bottle barbeque sauce
1/2 cup brown sugar
1/2 cup whiskey
1 (16 ounce) package kielbasa sausage, sliced into 1/2 inch pieces
1 box toothpicks

Directions

Pour the ketchup and barbecue sauce into a slow cooker. Stir in the brown sugar, whiskey, and sausage. Set on Low, and cook for 6 hours. Serve hot with toothpicks.

Butt Stompin' Barbeque Sauce

Ingredients

- 2 tablespoons butter
- 1 small onion, minced
- 1 clove garlic, minced
- 3 tablespoons red wine vinegar
- 1 cup chili sauce
- 1 cup pineapple juice
- 1/2 cup crushed pineapple
- 1/4 cup brown sugar
- 2 tablespoons lemon juice
- 2 tablespoons Worcestershire sauce
- 2 teaspoons dry mustard
- 1 pinch pepper
- 2 tablespoons hot pepper sauce
- 1 habanero pepper, seeded and chopped
- 1/2 cup bourbon whiskey

Directions

Melt butter in a large saucepan over medium heat. Add onions, and saute until they are transparent. Stir in the garlic, wine vinegar, chili sauce, pineapple juice, pineapple, brown sugar, and lemon juice. Season with Worcestershire sauce, dry mustard, pepper, hot pepper sauce, and habanero pepper. Bring to a boil, reduce heat, and simmer for 20 to 25 minutes.

Stir in the bourbon, and simmer for an additional 10 minutes. Store in the refrigerator.

Wolf's Bourbon Chicken

Ingredients

1/2 cup soy sauce
1/2 cup brown sugar
1/2 teaspoon garlic powder
1 teaspoon ground ginger
2 tablespoons dried minced onion
1/2 cup bourbon whiskey
1 pound skinless, boneless
chicken breast, cut into bite-sized
chunks
2 tablespoons dry white wine

Directions

Combine the soy sauce, brown sugar, garlic powder, ground ginger, dry minced onion, and bourbon whiskey in a 9x13 inch baking pan. Stir in chicken pieces. Cover and refrigerate, stirring often, for several hours or overnight.

Preheat oven to 350 degrees F (175 degrees C).

Uncover chicken; place in the preheated oven. Baste chicken every 10 minutes. Cook until the juices run clear, about 1 hour.

Remove cooked chicken from baking pan; scrape juices and browned bits from the baking dish into a skillet. Stir in the white wine. Cook and stir over medium heat until sauce is hot, and has reduced slightly. Stir in chicken; heat for 1 additional minute before serving.

Buttery Nipples

Ingredients

5 ice cubes
1 fluid ounce Scotch whiskey
1 fluid ounce butterscotch
schnapps
1 fluid ounce amaretto liqueur
2 fluid ounces milk

Directions

Fill a highball glass with ice, and pour in the whiskey, schnapps, amaretto, and milk. Stir and serve.

Rye Whiskey Brie

Ingredients

1 (8 ounce) round Brie cheese
1/4 cup brown sugar
1/4 cup chopped pecans
1 tablespoon rye whiskey

Directions

Preheat an oven to 350 degrees F (175 degrees C).

Cut slits about 1/4-inch deep in a crossing pattern across the top and along the sides of the Brie wheel. Place the brie in a baking dish.

Bake the Brie in the preheated oven until softened, about 5 minutes.

While the Brie bakes, stir the brown sugar, pecans, and whiskey in a small bowl; pour onto the top of the Brie and return to the oven another 10 minutes. Serve immediately.

Maple-Bourbon Glazed Chicken Wings with Real

Ingredients

36 chicken wings
1 tablespoon vegetable oil
1/2 cup chopped onion
1/2 cup pure maple or pancake syrup
1/2 cup ketchup
1/4 cup bourbon or whiskey
1 teaspoon hot pepper sauce* (optional)
1/2 cup Hellmann's® or Best Foods® Real Mayonnaise

Directions

Cut tips off wings; cut wings in half at joint.

In medium saucepan, heat oil over medium-high heat and cook onion, stirring occasionally, 5 minutes or until golden. Add syrup, ketchup, bourbon and hot pepper sauce. Bring to a boil over high heat. Reduce heat to low and simmer, stirring occasionally, 5 minutes or until sauce thickens slightly. Remove from heat. With wire whisk, stir in Hellmann's® or Best Foods® Real Mayonnaise until smooth.

Grill or broil chicken wings, turning occasionally and brushing frequently with sauce, 15 minutes or until chicken is thoroughly cooked.

Marble Bundt Cake

Ingredients

2 tablespoons melted butter
2 cups white sugar
6 eggs
1 teaspoon whiskey
1 lemon, zested and juiced
1 cup plain yogurt
1 teaspoon vanilla extract
1 pinch salt
2 cups all-purpose flour
2 1/2 teaspoons baking powder
2 teaspoons unsweetened cocoa powder
1 pinch salt

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch bundt pan.

Use an electric mixer to beat the butter and sugar together. Beat in the eggs, one at a time. Mix in whiskey, lemon zest, lemon juice, yogurt, vanilla, and a pinch of salt. Stir the flour into the batter a little bit at a time. Allow batter to rest for 5 minutes.

Stir the baking powder into the batter. Remove 3/4 cup batter from bowl. Pour remaining batter into prepared bundt pan. Stir the cocoa powder into the reserved batter. Pour chocolate batter evenly into the center of the batter in the pan.

Bake cake in preheated oven until the top is golden, and the cake springs back when pressed lightly, about 40 minutes. Allow cake to cool before removing from bundt pan.

True Manhattan

Ingredients

2 fluid ounces whiskey
1/2 fluid ounce sweet vermouth
1 dash bitters (optional)
1 cup ice cubes
1 maraschino cherry for garnish

Directions

Place ice in a mixing glass. Pour in vermouth, then whiskey, and stir. Strain into a cocktail glass. Add a dash of bitters if desired, and garnish with a cherry.

Irish Car Bomb I

Ingredients

1 (12 fluid ounce) can or bottle
Irish stout beer
1 (1.5 fluid ounce) jigger Irish
whiskey

Directions

Pour Irish stout beer into a beer mug. Fill a shot glass with Irish whiskey. Drop the shot glass full of whiskey into the beer mug and let it sink to the bottom. Drink it entirely in one gulp, being careful not to swallow the shot glass.

Rob's Quacker Bites

Ingredients

1 cup steak sauce, such as Dale's®
1 cup whiskey
salt and ground black pepper to taste
1 pound bacon strips, cut in half
6 duck breasts, deboned and cut into cubes
1 box wooden toothpicks

Directions

To make the marinade, stir the steak sauce and whiskey together in a bowl. Pour the marinade into a resealable plastic bag and add the duck cubes. Seal the bag, turn once or twice to thoroughly coat the duck, and place in the refrigerator for 1 hour.

Preheat a grill for medium heat. Soak the toothpicks in a bowl of water at least 1/2 hour to prevent burning.

Remove the duck from the marinade, and discard the sauce. Wrap a piece of bacon around each duck cube and secure with a toothpick.

Cook the duck bites on the preheated grill until bacon is crisp and duck is no longer pink, turning once, 5 to 10 minutes. Place on a serving plate, cool slightly, and serve.

Whiskey Crab Soup for a Big Party

Ingredients

2 1/2 gallons water
1 1/2 cups fish soup base
2 pounds butter
6 cups all-purpose flour
6 1/2 cups marinara sauce
1/4 cup OLD BAYB® Seasoning
4 teaspoons ground white pepper
1 cup lemon juice
1/4 cup Worcestershire sauce
3 tablespoons hot pepper sauce
(e.g. Tabasco®, etc.)
6 cups fresh Dungeness crabmeat
1 cup heavy cream
2/3 cup cooking sherry
5 fluid ounces whiskey

Directions

Bring the water to a boil in a large stock pot. Stir in soup base, and lower heat to a simmer. Melt the butter in a skillet over low heat. Gradually whisk in the flour so as not to form any lumps. Pour this mixture into the broth. Cover, and simmer over low heat for 5 to 7 minutes.

Pour the marinara sauce into the thickened broth, and season with OLD BAYB®, white pepper, lemon juice and hot pepper sauce. Stir until blended, making sure to scrape the bottom and sides of the pot. Add the crabmeat, and stir vigorously to break into pieces.

Stir in the heavy cream until blended, then mix in the sherry and whiskey. Taste and adjust the seasoning as needed. If the soup is too salty, add more heavy cream. Add more lemon if there is no tang; more white pepper if not spicy enough. Remove from the heat. Pour into hotel pans to a depth of 4 inches or less, and refrigerate if making ahead of time. Reheat to 140 degrees F (62 degrees C) before serving.

Cloud Nine Martini

Ingredients

1 fluid ounce whiskey (such as Crown Royal®)
1 fluid ounce amaretto liqueur
1 fluid ounce pineapple juice
1 splash grenadine syrup
1 splash lemon-lime flavored soda
1 maraschino cherry

Directions

In a cocktail shaker full of ice, combine the whiskey, amaretto, pineapple juice, grenadine, and lemon-lime soda. Shake vigorously and strain into a martini glass. Serve with a maraschino cherry.

Whiskey Steak

Ingredients

2 pounds beef round steak, 1 inch thick
salt and pepper to taste
2 cloves garlic, crushed
1/3 cup sweet-hot mustard, divided
4 slices bacon
1 tablespoon olive oil, or as needed
3 tablespoons chopped fresh rosemary
2/3 cup bourbon whiskey
2 tablespoons Worcestershire sauce
1 tablespoon brown sugar
1 tablespoon lemon juice

Directions

Season the steaks on both sides with salt and pepper. In a small bowl, mix together the garlic and all but 2 teaspoons of the mustard. Place the steaks on a plate, and spread half of the garlic mustard mixture over one side of them. Let stand for 30 minutes.

Heat a large skillet over medium-high heat. Fry bacon until crisp, then remove from the pan, leaving the grease. Crumble the bacon and set aside.

Heat the bacon grease in the skillet over medium-high heat, and add olive oil if necessary to cover the bottom of the pan. Fry steaks mustard side down for about 5 minutes, until golden brown. While the steaks are frying, spread the remaining garlic and mustard over the top. Flip the steaks over, and fry for about 2 minutes, until browned. Remove steaks to a serving platter, and keep warm.

Keep the skillet over medium-high heat, and stir in the rosemary, whiskey, reserved mustard, Worcestershire sauce, brown sugar, and lemon juice. Simmer for about 2 minutes. Top steaks with crumbled bacon and the sauce, and serve.

St. Michael's Irish Americano

Ingredients

2 (1.5 fluid ounce) jiggers
espresso coffee
2 (1.5 fluid ounce) jiggers Irish
whiskey
1 tablespoon white sugar
1 tablespoon heavy cream
6 fluid ounces hot water
2 tablespoons whipped cream,
garnish

Directions

Pour the espresso into your favorite mug, add Irish whiskey, sugar, tablespoon cream and hot water. Garnish with a dollop of whipped cream.

Liquid Valium

Ingredients

2 cups ice cubes
1 cup whiskey (preferably Crown Royal®)
3 fluid ounces peach schnapps
3 fluid ounces coconut rum
2 fluid ounces orange juice
2 fluid ounces cranberry juice

Directions

Fill four glasses halfway full with ice. In a cocktail mixer full of ice, combine whiskey, peach schnapps, coconut rum, orange juice and cranberry juice. Shake vigorously and strain into glasses.

Gourmet Hangover Omelet

Ingredients

4 slices peppered turkey bacon,
cut into 1/2 inch pieces
2 tablespoons minced garlic
2 tablespoons minced onion
1/4 cup diced green bell pepper
1/4 cup diced red bell pepper
1/4 cup diced yellow bell pepper
1/4 cup diced orange bell pepper
1 tablespoon chopped fresh basil
1 tablespoon chopped fresh
parsley
1 dash Worcestershire sauce
1 pinch cayenne pepper
1/4 cup Scotch whiskey

3 eggs
1 pinch Chinese five-spice powder
1/4 cup shredded Monterey Jack
cheese
1/4 cup shredded Gouda cheese

1/4 cup salsa
2 tablespoons sour cream
1 tablespoon chopped fresh
chives

Directions

Place the turkey bacon in a large, nonstick skillet over medium-high heat. Cook for about 30 seconds until the grease starts to render from the turkey. Stir in the garlic and onion, and cook for a few minutes until the aroma of the garlic mellows and the turkey has fully cooked. Stir in the green, red, yellow, and orange bell peppers, then add the basil, parsley, Worcestershire sauce, and cayenne pepper. Cook and stir until the peppers begin to soften, about 3 minutes. Pour in the Scotch, and simmer until evaporated. Scrape the pepper mixture into a bowl, and keep warm.

Return the skillet to the stove over medium-low heat. Whisk together the eggs and five-spice powder until smooth. Pour into the skillet, and stir briefly until the egg begins to coagulate. Sprinkle with the Monterey Jack cheese and Gouda cheese. Continue cooking until the cheese begins to melt, then place the pepper mixture onto the omelet in a strip running down the center. Fold the sides of the omelet over the filling, and slide onto a plate. Cut the omelet in half, and dot each serving with salsa and sour cream. Sprinkle with chives to serve.

Whiskey Chicken

Ingredients

2 skinless, boneless chicken breast halves - cut into 1/2 inch pieces
2 tablespoons soy sauce
1/4 teaspoon garlic powder
1 cup pineapple juice
3 tablespoons bourbon whiskey
1/8 teaspoon ground black pepper
1 tablespoon brown sugar

Directions

Saute chicken in a large skillet over medium high heat until cooked through (no longer pink).

In a small bowl, combine the soy sauce, garlic powder, pineapple juice, whiskey, pepper and sugar. Stir until sugar is dissolved and pour over chicken. Let simmer for 10 to 15 minutes, or until sauce is thickened to taste.

Kahlua Irish Coffee

Ingredients

1 fluid ounce Kahlua
1 fluid ounce Jameson Irish
Whiskey
3/4 cup hot coffee
Whipped cream

Directions

Pour the Kahlua and Jameson Irish whiskey into a mug of hot coffee, top with whipped cream.

Bourbon Slush

Ingredients

1 (6 ounce) can frozen orange juice concentrate
1 (12 ounce) can frozen lemonade concentrate
1 (46 fluid ounce) can pineapple juice
1 1/2 cups white sugar
2 cups strong brewed black tea
2 cups bourbon whiskey
1 (2 liter) bottle lemon-lime flavored carbonated beverage

Directions

In a large bowl or container, mix together the orange juice concentrate, lemonade concentrate, pineapple juice, sugar, tea, and whiskey. Transfer to shallow bowls or dishes, and freeze overnight.

Remove the frozen mixture from the freezer and let stand for about 10 minutes. Chop with a wire whisk or potato masher to make a slushy consistency. Place scoops of the frozen slush into glasses, and top off with the lemon-lime flavored soda.

Fried Wild Turkey

Ingredients

1 (12 fluid ounce) can or bottle
lemon-lime flavored carbonated
beverage
1 (1.5 fluid ounce) jigger bourbon
whiskey
1 (1.5 fluid ounce) jigger hazelnut
liqueur

Directions

Fill a tall glass with ice. Fill to 3/4 with lemon-lime soda. Pour in Wild Turkey whiskey and hazelnut liqueur.

Red Snapper II

Ingredients

1 1/4 fluid ounces whiskey
1 fluid ounce amaretto liqueur
1 fluid ounce cranberry juice
1 cup ice cubes

Directions

Place the whiskey, amaretto, and cranberry juice into a shaker with ice. Shake, then strain into shot glasses.

Bourbon Whiskey BBQ Sauce

Ingredients

1/2 onion, minced
4 cloves garlic, minced
3/4 cup bourbon whiskey
1/2 teaspoon ground black pepper
1/2 tablespoon salt
2 cups ketchup
1/4 cup tomato paste
1/3 cup cider vinegar
2 tablespoons liquid smoke flavoring
1/4 cup Worcestershire sauce
1/2 cup packed brown sugar
1/3 teaspoon hot pepper sauce, or to taste

Directions

In a large skillet over medium heat, combine the onion, garlic, and whiskey. Simmer for 10 minutes, or until onion is translucent. Mix in the ground black pepper, salt, ketchup, tomato paste, vinegar, liquid smoke, Worcestershire sauce, brown sugar, and hot pepper sauce.

Bring to a boil. Reduce heat to medium-low, and simmer for 20 minutes. Run sauce through a strainer if you prefer a smooth sauce.

Italian Ricotta Cheesecake

Ingredients

9 eggs
3 pounds ricotta cheese
1 teaspoon vanilla extract
1 teaspoon ground cinnamon
1 cup white sugar
1 teaspoon grated orange zest
1 (1.5 fluid ounce) jigger whiskey,
optional

Directions

Preheat oven to 350 degrees F (175 degrees C). Coat two 9-inch pie pans with vegetable oil cooking spray.

Beat eggs in a large bowl. Mix in the ricotta cheese, vanilla, cinnamon, sugar, zest, and whiskey. Pour into prepared pans.

Bake in preheated oven for 1 hour to 1 hour 15 minutes, until firm. Let cool, then refrigerate until cold.

Ingredients

6 egg yolks
1/2 pint sour cream
3 tablespoons white sugar
1 tablespoon vanilla extract
1 tablespoon whiskey
3 cups all-purpose flour

1 cup vegetable oil for frying
1/3 cup confectioners' sugar for decoration

Directions

Heat oil in deep-fryer to 375 degrees F (190 degrees C).

In a large bowl, beat together the egg yolks, sour cream, white sugar, vanilla and whiskey until smooth. Stir in flour until dough is stiff enough to knead. Turn out onto a floured surface and knead until smooth. Knead in additional flour if necessary. Divide dough into 3 or 4 pieces and roll each ball on floured surface. Cut into strips about 3 inches long then make a slit long ways down the middle. Pull one of the ends through like a bow.

Place into hot oil and deep fry until golden brown. Let drain on paper towels and sprinkle with confectioners' sugar.

Uncommonly Clyde

Ingredients

1/2 cup crushed ice
1 tablespoon cranberry sauce (see below)
2 fluid ounces bourbon whiskey
1/2 teaspoon brandy-based orange liqueur (such as Grand Marnier®)
2 dashes aromatic bitters
1 fluid ounce cold water

Directions

Muddle the crushed ice and cranberry sauce in a rocks glass until the ice has been tinged red. Pour in the whiskey, orange liqueur, bitters, and water. Stir and serve.

Ingredients

3 eggs, beaten
2 cups white sugar
1 1/2 cups milk
2 oranges, zested and juiced
1 lemon, juiced and zested
1/3 cup whiskey
6 cups self-rising flour
1 teaspoon baking powder
2 apples, chopped
1 cup chopped pecans
1 cup raisins
4 cups confectioners' sugar
1/3 cup water
1 quart vegetable oil

Directions

Beat together the eggs and sugar; add milk, orange juice and zest, lemon juice and zest, and the whisky.

Sift together the flour and baking powder; gradually add to wet ingredients. Stir in apples, pecans and raisins.

Whisk together the confectioners sugar with enough water to make a thin glaze. Set aside.

Heat oil in a deep frying pan to 365 degrees F (185 degrees C). Carefully drop dough by rounded tablespoonfuls into hot oil and fry until golden brown. Drain well and dip in glaze. Allow to cool before storing in a glass jar.

Pumpkin Bavarian Cream Tart

Ingredients

- 1 (15 ounce) can pumpkin puree
- 1 cup light cream
- 1/4 cup milk
- 1/2 teaspoon ground ginger
- 1/2 teaspoon ground nutmeg
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon ground cloves
- 1/4 teaspoon salt
- 1/4 cup white sugar
- 1/4 cup cold water
- 1 (.25 ounce) package unflavored gelatin
- 4 egg yolks
- 1/2 cup white sugar
- 1 teaspoon vanilla extract
- 3 tablespoons Scotch whiskey
- 1 cup heavy cream
- 1 (9 inch) baked pastry shell

Directions

Combine the pumpkin, light cream, milk, ginger, nutmeg, cinnamon, cloves, salt, and 1/4 cup of the sugar in a blender. Blend until smooth.

Pour the cold water into a small bowl and sprinkle gelatin over to soften.

Combine the egg yolks and the remaining 1/2 cup of sugar in a large saucepan. Use a hand mixer to beat the yolks and sugar until they become thick and pale, about 5 minutes. Mix in the blended pumpkin puree and heat gently over low heat, stirring, just until the mixture is hot and small bubbles begin to form. Do not boil. Spoon pumpkin mixture into a large bowl and stir in the vanilla, whiskey, and gelatin mixture. Refrigerate the pumpkin mixture until it begins to set, about 20 minutes.

Use a hand mixer to whip the heavy cream in a large bowl. With a rubber spatula or wire whisk, fold 1/3 of the whipped cream into the cooled pumpkin mixture. Gently run the spatula through the center of the bowl, then around the sides of the bowl, repeating until fully incorporated. Add the remaining cream, folding just until incorporated.

Pour mixture into prepared pastry shell and chill until set, 2 or 3 hours. Garnish with additional whipped cream, if desired.

Whiskey Chruscik

Ingredients

1/4 cup unsalted butter, at room temperature
1/2 cup white sugar
3 eggs
3 egg yolks
1/2 teaspoon salt
1 (1.5 fluid ounce) jigger whiskey
1 teaspoon vanilla extract
2 3/4 cups all-purpose flour
Oil for deep-fat frying
Confectioners' sugar for dusting

Directions

Cream the butter and sugar together until fluffy. Add eggs and egg yolks one by one while continuing to beat, then add salt, whiskey, and vanilla. Stir in flour until a smooth dough is formed. Cover, and refrigerate for 1 hour.

Roll out dough on a well floured surface until very thin, about 1/8-inch thick. Cut dough into rectangles measuring 1x4 inches. Grasping each end of a dough strip, give it two twists to form a bowtie shape. Repeat with remaining dough.

Heat oil in a deep-fat fryer to 375 degrees F (190 degrees C).

Fry the cookies in batches until golden brown on both sides, turn them over half way through so they cook evenly. Drain cookies on a paper towel-lined plate, then dust with powdered sugar.

Portuguese Licoro

Ingredients

1 quart whiskey
1/2 lemon
4 1/2 cups white sugar
1 quart milk
6 (1 ounce) squares unsweetened chocolate
2 vanilla beans

Directions

In a gallon container combine whiskey, lemon, sugar, milk, chocolate squares and vanilla beans. Keep at room temperature for 10 days, stirring once a day.

After 10 days, remove the lemon half, chocolate and vanilla beans. Insert a coffee filter into a large funnel. pour the liquid through the filter into a gallon jug. Change filter as needed. A clear yellow solution should result. This liqueur can be stored in a sealed bottle at room temperature.