

Mint Julep

MINT SIMPLE SYRUP

Ingredients:

- 1 cup sugar
- 1 cup water
- 10-12 fresh mint sprigs

How to Make It:

Bring sugar and water to a boil in a medium saucepan.

Boil, stirring often, 5 minutes or until sugar dissolves.

Remove from heat; add mint, and let cool completely.

Pour into a glass jar; cover and chill 24 hours. Remove and discard mint.

MINT JULEP

Ingredients:

- 3 mint leaves
- 1 tablespoon Mint Simple Syrup
- Crushed ice
- 3 tablespoons bourbon
- 2 tablespoons club soda

How to Make It:

Place mint leaves and Mint Simple Syrup (*see left*) in a chilled 8-oz. glass.

Muddle leaves to release flavors.

Pack glass with crushed ice; pour bourbon over ice, and top with club soda.

Chilled Pea Soup

CHILLED PEA SOUP

in individual glasses

Ingredients:

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| 2 | tablespoons butter | 1 | (16-oz.) package frozen sweet peas |
| 3 | medium leeks (white and light green parts only), rinsed, drained, and chopped | 1/4 | cup chopped fresh mint leaves |
| 1 | (32-oz.) container reduced-sodium chicken broth | 2 | teaspoons kosher salt |
| | | 1/2 | teaspoon freshly ground black pepper |
| | | 1 | cup sour cream |
| | | 2 | tablespoons fresh lemon juice |

Garnish: sliced chives

How to Make It:

Melt butter in a large saucepan over medium-low heat. Add leeks, and cook, stirring occasionally, 6 to 8 minutes or until tender. Stir in chicken broth, and increase heat to high. Bring to a boil.

Add peas, and cook, stirring occasionally, 3 minutes or until peas are tender.

Remove from heat, and stir in mint, salt, and pepper.

Process pea mixture, in batches, in a blender or food processor until smooth.

Transfer mixture to a bowl, and whisk in 1/2 cup sour cream. Season with salt and pepper. Chill at least 1 hour.

Serve in 2-oz. glasses.

Whisk together lemon juice and remaining sour cream.

Add a dollop on each serving.

Bourbon Balls

BOURBON BALLS

Ingredients:

- 1 (12-oz.) package vanilla wafers, finely crushed
- 1 cup powdered sugar
- 1 cup finely chopped toasted pecans
- 1/2 cup bourbon
- 2 tablespoons unsweetened cocoa
- 2 tablespoons light corn syrup
- Powdered sugar, for coating

How to Make It:

Stir together crushed wafers, powdered sugar, pecans, bourbon, cocoa, and corn syrup.

Shape into 1-inch balls.

Roll in powdered sugar or coarsely chopped Buttery Toasted Pecans (*see below*).

Refrigerate up to 2 weeks.

BUTTERY TOASTED PECANS

in individual glasses

Ingredients:

- 1/4 cup butter, melted
- 4 cups pecan halves
- 1 teaspoon kosher salt
- 1/2 teaspoon ground red pepper

How to Make It:

Preheat oven to 325°.

Toss together butter and pecans.

Spread pecans in a single layer in a jelly-roll pan; bake 25 minutes or until toasted and fragrant, stirring halfway through.

Remove from oven, and sprinkle with salt and pepper, tossing to coat.

Cool completely. Store up to 1 week.

Bacon Bourbon Meatballs

BACON BOURBON MEATBALLS

Ingredients:

6 bacon strips
1/2 medium yellow onion
1 lb ground beef
1/2 cup breadcrumbs
2 tablespoons fresh chopped parsley

1 large egg
1 teaspoon chili powder
1 teaspoon salt
1 tablespoon vegetable oil
1 cup barbecue sauce
1/2 cup water
3 tablespoons bourbon

How to Make It:

Place the uncooked bacon into a food processor and process for about 1 minute or until bacon is finely ground. Add in the onion and process until onion is finely chopped and mixed in.

Spoon bacon and onion mixture into large bowl. Add ground beef, breadcrumbs, parsley, egg, chili powder, and salt. Stir to combine.

Scoop out the meat mixture and roll into balls using your palms, should make about 24 1-inch meatballs.

Heat oil in large saucepan over medium heat. Place the meatballs into the sauce pan and cook, turning every couple of minutes to ensure all sides cook evenly. Cook for about 8-10 minutes until fully cooked.

Remove the meatballs and set aside. Remove the pan from the heat and pour out the excess grease.

Add the barbecue sauce to the pan along with water and bourbon and return to heat. Stir to mix the sauce together. Add in the meatballs and allow them to simmer in the sauce for at least 10 minutes.

Springtime Berry Salad

SPRINGTIME BERRY SALAD

in individual cups

Ingredients:

- 14 oz pack of mixed baby spring greens
- 8 oz strawberries, cored and sliced thin
- 8 oz blackberries
- 1/2 cup gold raisins
- 1/2 cup sliced almonds, lightly toasted
- 1/2 cup feta, crumbled
- 1 cup honey mustard vinaigrette

How to Make It:

In a large mixing bowl, **toss** mixed greens, strawberries, blackberries, and raisins together.

Pour about half of the dressing over the salad mixture and toss to combine.

Serve salad in individual cups and sprinkle almonds and feta on top and drizzle with the rest of the dressing.

Mint Julep Sweet Tea

MINT JULEP SWEET TEA

Ingredients:

- 1/2 cup loosely packed fresh mint leaves
- 1 lemon, sliced
- 2 tablespoons sugar
- 3 cups cold sweetened tea
- 1 cup bourbon
- Crushed ice
- Garnish: fresh mint sprigs

How to Make It:

Combine first 3 ingredients in a 2-qt. pitcher.

Press mint leaves against sides of pitcher with back of spoon to release flavors.

Stir in tea and bourbon.

Serve over crushed ice. Garnish, if desired.

Kentucky Hot Brown Bites

KENTUCKY HOT BROWN BITES

Ingredients:

4 slices bacon
1 French Baguette
1 1/2 cups roast turkey chopped
1/4 cup sun-dried tomatoes
oil packed, drained
- finely chopped

2 tbs butter
2 tbs flour
1 1/2 cups milk
1 bag of Sargento Savory
Garlic & Herb Jack Snack Bites
Sliced scallions for garnish

How to Make It:

Preheat oven to 450 degrees.

Chop the bacon into 1-inch wide slices. Place in hot skillet over med-high heat, and render the fat. Remove from heat, and scoop out bacon. Drain bacon bits on paper towel and reserve the rendered fat for the skillet.

Slice the baguette into slices about 1/3 inch wide. Arrange on a baking sheet, then lightly baste one side with bacon fat. Flip that side down.

Mix together chopped turkey and sun-dried tomatoes. Arrange on tops of bread slices. No need to be fussy, just try and

get most of the mixture on the bread and evenly distributed.

Drop butter in sauce pan over medium heat. Once melted add the flour, stir then immediately add milk. Whisk briskly until smooth and sauce has a gravy like consistency. Add the Sargento Snack Bites, and stir until fully dissolved.

Ladle the sauce over the bread and turkey. Top with the bacon.

Bake for 13-15 minutes, until edges and bits of the cheese sauce are starting to nicely brown.

Garnish with scallions.