

1st Place Evan Williams Bourbon Cooking Competition

Lynn Ripley Smith

Plant Butter Bourbon Potato Casserole

INGREDIENTS

6 large sweet potatoes

½ cup firmly packed brown sugar

2 large eggs

1 teaspoon vanilla

½ cup plant butter

¾ cup Evan Williams Bourbon Whiskey

TOPPING

1 cup dark brown sugar

2 tbs. flour

¼ cup plant butter

COOKING INSTRUCTIONS

Cook sweet potatoes, peel and mash. Add brown sugar, eggs, and vanilla. Mix together and spoon into 9 inch round casserole dish. For topping cut butter into flour and brown sugar and sprinkle on top of mixture. Bake 350 degrees for about 35 minutes.

2nd Place Evan Williams Bourbon Cooking Competition

Lisa Echsner

Evan's Sweet Potato Topsy Bisque-y

INGREDIENTS

2 tablespoons olive oil
2 tablespoons unsalted butter
1 sweet onion, diced
2 garlic cloves, minced
1 pinch of red pepper flakes
4 tablespoons Evan Williams Straight Bourbon Whiskey
4 medium sweet potatoes, peeled and cubed
1 sweet/tart apple- like honeycrisp, peeled and cubed
4 cups vegetable broth
½ cup whipping cream
1 tablespoon honey
¼ teaspoon salt
¼ teaspoon pepper
¼ teaspoon ground cinnamon
2 tablespoons Evan Williams Honey Reserve Liqueur

CROUTONS FOR TOPPING

4 slices whole grain bread, cut into cubes
2 tablespoons brown butter
½ tablespoon granulated sugar
¼ teaspoon cinnamon

COOKING INSTRUCTIONS

Preheat oven to 425 degrees F. Heat a large pot over medium heat and add olive oil and butter. Add onions with pepper flakes and a pinch of salt and stir to coat, then cook until softened, about 5 minutes. Add in garlic and cook for another minute. Increase heat slightly and add Evan Williams straight Bourbon Whiskey, stirring well. Let cook for 2-3 minutes.

Add sweet potatoes, apple broth and water to the pot. Cover and let simmer for 25 minutes, until sweet potatoes and apple are soft.

While sweet potatoes and apple are boiling, make brown butter by melting butter and heating until dark amber- about 6 minutes.

Add bread crumbs to a baking sheet. Toss with cinnamon and sugar, then brown butter, and bake for 8-10 minutes until golden. Remove and set aside until soup is finished.

After sweet potatoes and apple are soft, puree with immersion blender until smooth (this may also be done in a traditional blender). Once bisque is smooth, stir in cream, salt, pepper, cinnamon, and Evan Williams Honey Reserve Liqueur then taste and season additionally if needed. Serve with croutons on top!

3rd Place Evan Williams Bourbon Cooking Competition

Kelli Lewis

Kentucky Highlander Beef Bourbon Pie

INGREDIENTS

2 lbs beef chuck roast
1 onion chopped
1 lb mushrooms chopped
6 slices bacon chopped
4 tbsp vegetable oil
1 12 oz. can diced tomatoes w/ roasted garlic and onion
½ cup vegetable broth
1 ½ cups Guinness extra stout beer
1 cup Evan Williams black label bourbon
2 tbsp flour
Salt and pepper
3 fresh sprigs each of: rosemary, thyme, & Italian parsley (chopped)

EGG WASH FOR TOP OF PIE CRUST

1 tsp lemon pepper
1 tsp cumin
1 tbsp Worcestershire sauce
2 deep dish pie shells (I use premade)

COOKING INSTRUCTIONS

Preheat oven to 325 degrees.

Cut your steak into small pieces. Season with salt, pepper, lemon pepper, and cumin. Coat with the flour. Make sure all the beef is coated well. Heat a pan on top of the stove and heat 2 tbsp of the oil. Slowly add the beef browning on all sides and putting aside in baking dish. Once all the beef is browned, add the onions, bacon, add other 2 tbsp of oil to the pan you browned the meat in. Cook until caramelized then add mushrooms and herb sprigs. Cook for about 2 minutes on medium heat. Add tomatoes, broth, beer, bourbon, and Worcestershire sauce and boil for 2 minutes.

Add sauce mix to heat, stir, cover with foil and put in the oven. Cook for two hours.... Checking every 30 minutes. If gravy gets too thick, add a little more broth to thin it out and salt and pepper to taste. After 2 hours take filling out, turn your oven up to 400, and allow your filling to cool for 20 min. while mixture is cooling, prick one pie crust and cook for 15 min or until brown. Fill pie crust with filling top with another shell, cut slits or design, crimp sides with a fork, and coat the top with egg wash. Cook for 15-20 min at 400 degrees until golden brown.