

14TH EVAN WILLIAMS BOURBON COOKING COMPETITION
1999 Kentucky State Fair

First Place Recipe

H-EVAN-LY Gator Purses
(A portable meal in a pocket)

1lb. alligator meat cut into small pieces
2 Tablespoons Evan Williams Bourbon
2 Tablespoons butter
1 large white onion coarsely chopped
3 c. sweet peppers coarsely chopped
2 hot peppers finely chopped
1 clove fresh garlic finely chopped
1 Tablespoon lime juice
½ tsp. mesquite smoke flavoring
2 Tablespoons fresh sage chopped
2 Tablespoons habanero pepper sauce
¼ cup Evan Williams Bourbon
2 cups cooked rice

Pastry Ingredients:

4 c. sifted all-purpose flour
2 tsp. salt
1 1/3 c. shortening
6 Tablespoons of Whaler's Coconut Rum
6 Tablespoons of ice water

Dipping Sauce Ingredients:

3 Tablespoons habanero pepper sauce
1 tsp. minced garlic
½ tsp. salt
1 small onion finely chopped
1/3 c. mayonnaise
3 Tablespoons Evan Williams Bourbon

Preheat oven to 400 degrees.

Prepare pastry dough first: Sift flour and salt in a bowl. Cut in shortening. Mix in rum. Mix in iced water 1 TBL at a time for 4 Tablespoons. Finish adding water as necessary 1 tsp. at a time. Roll out dough onto lightly floured surface. Cut into desired size circles or use a Calzone mold/cutter to desired size.

Prepare Filling: Cook alligator meat in 2 TBL. Wait to add Evan till just done (do not brown).

Remove from heat and set aside. In large pan melt butter and add onion, peppers. Sauté until tender. Turn off heat and stir in alligator meat. Add remaining ingredients. Stir gently. Spoon mixture into ½ of the pastry circles/shapes. Fold dough over to form a pocket or purse. Seal edges to prevent leakage. Place purses on foil lined baking sheets. Bake approximately 15-18 minutes until golden brown. Serve with dipping sauce.

To prepare sauce: Mix all ingredients together. It's that easy. It's HOT!

Second Place Recipe

Evan's Fireside Pie

-a mushroom bacon chicken pot pie

12 oz package center cut bacon, chopped	1 tablespoon soy sauce
1 medium sweet onion, diced	2 tablespoons Worcestershire sauce
1 clove garlic, crushed	¼ cup Evan Williams Bourbon
½ pound mushrooms, sliced	½ cup sour cream
2 tablespoons flour	2 cups diced cooked chicken
8-oz cream cheese, room temperature	two crust 9-inch pastry

Fry bacon until crisp in large skillet. Drain and set aside. Remove half of fat from pan. In remaining fat, cook onion and garlic until onion is tender. Add mushrooms and cook until most of the liquid is gone. Stir in flour, cook a couple of minutes. Add soy, Worcestershire and bourbon. Blend well. Add cream cheese in small pieces and sour cream. Stir to blend. Stir in 2/3 of cooked bacon and chicken. Pour into bowl. Refrigerate overnight. When ready to serve, line bottom of 9-inch pie plate with pastry. Spoon in filling. Top with additional bacon and then pastry. Vent and seal edges. Bake at 350 for 30 minutes or until crust is golden brown. Serve warm.

Pastry

2 cups flour	¼ cup grated parmesan cheese
2/3 cup butter Crisco chilled	6 TBL ice water
1 tsp seasoned salt	

Mix together flour, salt and cheese. Cut in Crisco until very fine. Sprinkle water over and mix with fork. Roll out for bottom and top crusts.

Serves 4-6

Third Place Recipe

Evan Williams Bourbon Grilled Flank Steak With a Bourbon Sauce

1 cup Evan Williams Bourbon	½ teaspoon freshly grated ginger
2 cloves of garlic sliced	¼ cup of chopped scallions
½ cup porcini mushroom oil	1 flank steak
½ cup Tamari soy sauce	

Combine first five ingredients in a large bowl for the marinade and blend well. Place the steak in the marinade, coating it well on both sides. Allow the steak to marinate for 12-24 hours. Turn several times to evenly distribute the flavors. Reserve ¼ cup of marinade to make sauce. When ready to grill the steak brush with oil, then place on grill. Grill until desired doneness. After steak has been seared baste once with the marinade.

To Make Sauce:

¼ cup of reserve marinade
2 tablespoons of corn starch
1 ½ cups of cold water

Strain reserved marinade and bring to a boil. Mix corn starch and water. Stir together until smooth. Slowly pour mixture into marinade, stirring constantly. Bring to a boil and boil for one minute.

Serve Evan Williams Bourbon Flank Steak topped with bourbon sauce.