

2001 Evan Williams Bourbon Kentucky State Fair Cooking Contest Winner

1st Place - Blue Ribbon Recipe

Hog Wild Ravioli

Kentucky Country Ham Ravioli with Bourbon Mustard Sauce

Ravioli

1 onion, chopped fine

1 tablespoon unsalted butter

1-1/2 pounds cooked Kentucky Country Ham, chopped fine

Freshly Ground Pepper to taste

8 cornichons (French sour gherkins)

2 tablespoons breadcrumbs

1 tablespoon Evan Williams Kentucky Straight Bourbon Whiskey

1 large whole egg

1 large egg yolk

1/3 cup mayonnaise

2 tablespoons sour cream

1 tablespoon Dijon mustard

1/4 tablespoon Worcestershire

Dash of Tabasco Sauce

Fresh Pasta Sheets

Egg wash (1 tablespoon water beaten with one egg)

Sauce

1 teaspoon olive oil

1/3 cup minced shallot

1 garlic clove, minced

1/4 cup Evan Williams Kentucky Straight Bourbon Whiskey

2 cups chicken stock

1/3 cup heavy cream

2 teaspoons corn starch

1 tablespoon coarse grained mustard

Filling

In a skillet, cook the onion in the butter over moderately low heat, stirring until soft. Let cool slightly. In a bowl, toss together the onion mixture, the ham, pepper, cornichons and breadcrumbs. In another bowl, whisk together the Evan Williams Kentucky Straight Bourbon Whiskey, whole egg, yolk, mayonnaise, sour cream, mustard, Worcestershire Sauce and Tobasco Sauce until the mixture is smooth. Stir the egg mixture into the ham mixture until both are combined well. Refrigerate for at least two hours.

Place one pasta sheet on a floured surface and drop two teaspoons of filling onto it. Brush around it with egg wash, place another pasta sheet on top and cut with ravioli cutter. Makes about two dozen ravioli. Cook in boiling water about ten minutes or until al dente.

Sauce

Place oil in skillet over medium heat, add shallots and garlic and cook for one to two minutes until softened. Deglaze with Evan Williams Kentucky Straight Bourbon Whiskey. Add stock. In a small bowl, combine cream and cornstarch. Whip cornstarch mixture into sauce and simmer until slightly thickened. Whisk in mustard and add more Evan Williams Kentucky Straight Bourbon Whiskey, as desired. Season with salt and pepper. Pour sauce over hot ravioli.

