

18th Annual Evan Williams Bourbon Cooking Contest Recipes
August 15, 2003

1st place – Blue Ribbon

Aunt Betsy's Bourbon Chowder - Trudy Hunt

12 oz. salt pork - diced
1-2 chopped onions (sweet)
4 medium potatoes, in medium bite-sized pieces (pre-cooked)
12 oz. can of cocktail clams and juice
1 1/2 cup large-tailed shrimp, halved
1/2 pound sea scallops, halved
7 oz. can lump crab and juice
1/2 pound white meaty fish (halibut), in medium bite-sized pieces
3 cups half-n-half
3 large pinches of Kosher salt (or as needed)
1/2 to 1 tsp. black pepper
1/3 to 1/4 cup of Evan Williams Bourbon
Brown salt pork (if salt pork is not salty enough add 3 large pinches of salt.) Half way through cooking, add onions and 1/2 of Bourbon. Brown. Drain off fat. Add clam juice, crab juice, remaining Bourbon and simmer for 8-10 minutes. Add potatoes, clams, shrimp, scallops, crab, fish and half-n-half. Add pepper. Cook for several minutes. DO NOT BOIL, as half-n-half will curdle.

Bread

Onion pita rounds, quartered.
Shredded Monterey Jack Cheese
3 Tbsp. butter, softened
1 tsp. Evan Williams Bourbon
Fill pita sections with cheese. Combine Bourbon and butter. Generously brush Bourbon and butter mixture on top of pitas. Place on cookie sheet. Bake at 350 degrees until golden brown. Serve alongside chowder.

2nd place – Red Ribbon

Lobster Ravioli Peggy Harlowe

Ravioli

2 oz. unsalted butter
1 garlic clove, chopped
1 Tbsp. chopped shallots
20 oz. cooked lobster meat
2 oz. Evan Williams Bourbon

3 oz. cream cheese
2 oz. Ricotta cheese
Salt, to taste
Cayenne pepper, to taste
1/4 tsp. Creole seasoning
1 Tbsp. chopped chives
Pasta Sheets
1 egg, slightly beaten

Bourbon Crabmeat Sauce

2 oz. unsalted butter
1 Tbsp. chopped shallots
4 oz. whole chunk Maryland crabmeat
2 oz. Evan Williams Bourbon
5 oz. tomato sauce
10 oz. heavy cream

Ravioli

In a large sauté pan add butter and melt. Add garlic and shallots and sauté until golden brown. Add lobster and chives and sauté for 2-3 minutes. Add Bourbon and reduce heat for 2 minutes. Remove from heat and cook for 30 minutes until room temperature. Chop lobster mixture into small chunks. In a large bowl, combine lobster mixture, cream cheese and Ricotta cheese and mix well. Season with salt and cayenne pepper and Creole seasoning. Lay out a sheet of pasta dough and place 1/4 oz. mounds of stuffing 2 inches apart. Using a pastry brush, brush egg around each end of stuffing, making the dough damp, not wet. Take another pasta sheet and cover the bottom piece with stuffing. Press around each ravioli, being careful not to squeeze the stuffing out. Using a ravioli cutter, cut each ravioli round and put on a sheet pan sprinkled with Semolina. Gently place ravioli in boiling water and cook 8-10 minutes, or until al dente.

Sauce

Using a 12-inch sauté pan at medium heat, add butter and shallots and sauté until shallots are translucent. Add the crabmeat and sauté for about 2 minutes. Remove the sauté pan from the burner and add the Bourbon, then place pan back on burner to cook off the alcohol. Add the tomato sauce and cream and season with salt and pepper. Cook until it reduces halfway and becomes creamy; add the cooked ravioli to the sauce and let cook for about 1 minute before serving.

Garnish with chives. Serves 4.

Veal Cordon-Booze (3rd place)

Ken Nicoulin

8 (2-3 oz.) veal cutlets
4 thin slices Prosciutto
4 (1 oz.) slices Monterey Jack cheese

Salt and pepper to taste
1/3 cup all-purpose flour
3 Tbsp. olive oil
1/4 tsp. minced garlic
1/4 tsp. minced shallot
3 Tbsp. Evan Williams Bourbon
1/4 cup beef broth
1/2 cup demiglace
1/2 pound sliced mushrooms
3 fresh thyme sprigs
1/4 tsp. dried coriander
1 tsp. lemon juice
1 Tbsp. butter

Place cutlets between 2 sheets of wax paper. Using a meat mallet, flatter to 1/8 inch thickness. Place a slice of Prosciutto and a slice of cheese on 4 veal cutlets. Top with remaining cutlets and flatten slightly. Sprinkle with salt and pepper and dredge with flour.

Cook cutlets in oil until browned on both sides. Remove cutlets to a serving platter, reserving drippings in skillet. Set cutlets aside and keep warm.

Add shallots and garlic to drippings and add Bourbon over medium heat until warm. Add broth and demiglace and boil until mixture reduces by half. Add mushrooms and 1 sprig thyme and boil the sauce until it is slightly thickened. Season with salt, pepper and lemon juice. Whisk in butter and pour on the veal.

Serves 4.