

19th Annual Evan Williams Bourbon Cooking Contest Winning Recipe
August 20, 2004

1st Place – Blue Ribbon 2004 Winner – *Ken Cox*

Holiday Pork Tenderloin
With Orange-Bourbon Cream Sauce

2 pork tenderloins, about 1 lb. each
2 Tbsp. Olive oil
1 Tbsp. Finely chopped fresh sage
2 Cloves minced garlic
2 Tsp. Finely grated Orange Peel
2 Tsp. Finely chopped fresh thyme
1/2 Tsp. Salt
1/2 Tsp. Freshly ground black pepper
1/4 Cup water

Orange-Bourbon Cream Sauce

1/2 Cup Reduced-sodium chicken broth, divided
2 Tsp. Flour
1/2 Cup Orange juice
1/2 Cup Evan Williams Bourbon
1/2 Cup Heavy cream
1 Tbsp. Honey
1/4 Freshly ground black pepper

In skillet or roasting pan, heat oil, then lightly brown tenderloins. Heat oven to 350 degrees. Spray a shallow roasting pan with vegetable cooking spray. On a cutting board, combine sage, garlic, orange peel, thyme, salt and pepper. Mince mixture with a sharp knife, then use side of knife to make a paste. Rub paste over surface of pork tenderloin. Place pork in pan and pour in water. Roast 40 minutes, or until meat thermometer registers 160 degrees. Transfer pork to cutting board, cover loosely and let stand.

In 2 Tbsp. chicken broth, whisk flour until dissolved. In saucepan, bring steaming broth to boil over medium-high heat. Stir in flour mixture and remaining ingredients. Boil, stirring frequently, until sauce reduces by half.

Slice pork and serve with sauce.

2nd Place – Red Ribbon 2004 Winner – *Christy Cox*

Jalapeno Rice Stuffed Portabella Caps

Rice Filling

1 cup uncooked Balsamic rice
2 ½ cups chicken broth
1 cup sour cream
1 tbsp. jalapeno peppers, seeded and minced
1 ½ tbsp. jalapeno pepper juice
1 tbsp. Evan Williams Bourbon
1/3 cup creamy Italian Dressing
1 can sliced water chestnuts, chopped
½ lb. Monterey Jack cheese, finely grated
2 cups cooked shredded chicken meat

Cook rice in chicken broth for 11 minutes. Combine remaining ingredients-except chicken-in large mixing bowl, blending well. Stir in chicken and cooked rice. Refrigerate until ready to use.

Balsamic Bourbon Sauce

2 large shallots, peeled and coarsely chopped
1 cup Evan Williams Bourbon
¾ cup Fini Balsamic Vinegar
2 ½ cups unsalted chicken stock
2 tbsp. Tomato paste
salt/pepper to taste
1 ounce chilled unsalted butter, coarsely chopped

In heavy saucepan place shallots, Bourbon and vinegar. Boil over medium-high heat until reduced to ½ cup. Add chicken stock and tomato paste. Boil until reduced to ¾ cup. Strain. Season with salt/pepper. Whisk in butter.

Mushrooms

8 5-inch portabella mushrooms
3 tbsp. unsalted butter, softened
2 tsp. roasted garlic, minced

Remove stem and gills from mushrooms. Spread butter over inside of mushroom. Sprinkle with garlic. Broil mushrooms for about 5 minutes. Remove and place four in each of two 9-inch square baking dishes. Brush mushrooms with Bourbon sauce.

Spicy Salsa Cream Sauce

2 cups whipping cream, heated to just steaming

2 large red peppers, roasted, peeled and seeded
½ cup medium hot salsa
1/3 cup Evan Williams Bourbon

Place peppers and salsa in blender. Pour hot cream over and process until smooth. Return to saucepan. Stir in Bourbon. Boil until reduced by ½ and thickened.

When ready to serve:

Top with heaping mound of rice mixture. Brush top of rice with Bourbon sauce. Sprinkle top with Monterey Jack cheese. Bake at 325 degrees for 30 minutes or until heated through. Spoon Spicy Salsa Cream on bottom of plate then place mushroom on top and drizzle with Bourbon sauce.

3rd Place – White Ribbon 2004 Winner – *Tammy Toebbe*

Evan's Afternoon Delight

½ bag buffalo chicken (Sam's)
1 ½ cups BBQ sauce
½ cup Evan Williams Whiskey
1 small can mandarin oranges
¼ cup of honey
1 bag of spring mix lettuce
Cashew nuts

Mix Whiskey and BBQ sauce together simmer on stove for 30 minutes. Remove from heat. Place chicken on top of lettuce. Add oranges and nuts and enjoy!