

**20th Annual Evan Williams Bourbon Cooking Contest Winning Recipe
August 19, 2005**

1st - Place Blue Ribbon - *Brian Traeger*

Evan Williams Paella

**4 tbs. butter
2 tbs. olive oil
3 stalks celery, diced
1 red pepper, diced
1 green pepper, diced
1 medium onion, diced
5 cloves garlic, diced
1.5 cups basmati rice
1 cup cooked chorizo sausage
1 tsp. saffron
0.5 cup Evan Williams Bourbon
3 cups chicken broth
1 lb. shrimp, peeled and butterflied
6 sea scallops, split in half
1 lb. mussels
0.25 cup chopped cilantro
Salt and pepper to taste**

Melt butter with olive oil. Add celery, peppers and onion. Sauté for five minutes until beginning to soften. Add garlic and cook for one minute. Add rice and stir in mixture until coated and beginning to turn translucent. Add sausage and saffron. Deglaze with Evan Williams Bourbon. Add chicken broth. Bring to boil, cover and cook for 15 minutes. Remove lid and add seafood, cover and cook for five minutes. Remove from heat and let stand five minutes. Place on serving dish and garnish with chopped garlic.

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2nd - Place Red Ribbon - Fran Cox

City Girl's E-Z Burgoo

(i.e. no rabbit, goat, deer or muskrat)

1 quart water

1 chicken bouillon cube

2 one inch pork chops, sautéed and cut into thin strips

1 (10 oz.) can Hormel premium chuck chicken breast in water (drained)

1 cup shredded baked ham

1 medium onion, diced

1 can whole kernel corn

1 small can green lima beans, drained

1 large potato, diced, and set aside in salted water

½ teaspoon black pepper

½ teaspoon cumin

1 tablespoon minced garlic cloves

1 (14 ½ oz.) can petite cut diced tomatoes with zesty jalapenos

6-7 baby carrots, sliced

1 tablespoon chili powder

½ cup sliced okra (about 2 small pods)

¼ cup Evan Williams Bourbon

Mix together all ingredients except potatoes. Cook over medium heat for 1 hour, stirring often. Drain off water from potatoes and add to mixture. Cook for additional 2 hours over low heat, until thick and all ingredients are tender. Serve with hot cornbread sticks or muffins.

Serves 6 to 8.

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3rd - Place White Ribbon - *Brenda Tilley*

Rooting Tooting Chicken

¼ cup Evan Williams Bourbon

12 oz. can or bottle beer (if using bottle remove label)

2 tablespoons season salt

2 teaspoons lemon juice

1 roaster chicken

Pour ½ of Bourbon inside of chicken cavity. Mix the remaining Bourbon with season salt and lemon juice. Brush on chicken. Place chicken on beer bottle or can. Then place in a roaster pan with chicken standing straight up. Place in a preheated oven and bake at 350 degrees for 1 hour (when chicken's wing's stand up you know the chicken is done). Baste every 15 minutes with juices in pan while cooking. Remove from the oven allowing chicken to sit for at least 10 minutes before removing from bottle or can.