

Break out the Mint Juleps & the Big Hats
Join us for

Our Kentucky Derby Party

Hosted by Derby Darlings:

Jody Knauf
Mary Dana
Sandy Gruwell
Janet Benson



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Mint Juleps for a Crowd

Ingredients:

1 cup water
1 cup granulated sugar
2 bunches mint leaves
30 oz Kentucky Bourbon
1 liter club soda
powdered sugar (optional)

Instructions:

1. **Make mint simple syrup:** Bring the water and the sugar to boil in a small saucepan. Stir with wooden spoon until sugar dissolves. Submerge 1 cup of tightly packed mint leaves in the liquid. Remove the pan from the heat, cover and infuse for 1 hour. Strain the syrup through a fine mist strainer into a clean, lidded jar. Refrigerate if not using immediately. The refrigerated syrup keeps for up to 1 week.
2. **Muddle the mint and mix the cocktail:** Drop 1/4 cup loosely packed fresh mint leaves into the bottom of a pitcher. Muddle using a wooden spoon to release the mint's essential oils. The mint should appear bruised but not torn or blackened. Stir in the bourbon and the mint simple syrup.
3. **Serve:** Scoop enough CRUSHED ice into individual julep cups or glasses of your choice until they are full. Pour in 3 ounces of the bourbon and mint syrup mixture. Top with a splash of sparkling water or club soda. Garnish with a sprig of mint and a dusting of powdered sugar, if desired.

Notes: Remove the muddled mint from the bourbon/syrup mix and refrigerate up to 3 days.

Kentucky Herb Cheese Bread

Ingredients:

10 oz jack/cheddar cheese shredded (4 cups)
9 oz parmesan cheese, finely grated (1 cup+)
2 1/2 cups mayonaise
1/4 cup parsley, finely chopped
4 tsp garlic, finely minced
1 oz green onions, chopped (1/3 cup)
1/4 tsp salt & white pepper
Baguette

Instructions:

1. Cut the into thin slices and toast on each side at 350 degrees, about 3 minutes per side
2. Mix remaining ingredients together and spread on the toasted bread slices.
3. Broil until bubbly.

Bourbon Cocktail Meatballs

Ingredients:

Meatballs:

1 pound ground beef
1 pound ground pork
1/2 cup finely crushed Ritz cracker crumbs or bread crumbs
1/2 cup finely chopped onion
1/2 tsp salt & lots of freshly ground pepper
1 egg
2 Tbsp olive oil for browning meatballs

Bourbon Sauce:

1 jar apricot preserves (about 1 cup)
1/4 cup brown sugar
2 Tbsp chili sauce, mild to hot
1/2 cup bourbon
1/2 cup barbecue sauce
1 Tbsp molasses
1/4 cup water

Instructions:

1. Set oven to 350F
2. Put the meatball ingredients, except the olive oil, in a large mixing bowl, breaking up the meat as you put it in.
3. Form into small 1" balls, using a small scoop.
4. Heat 2 Tbsp olive oil in skillet and brown the meatballs lightly, working in batches. transfer to baking sheet and bake about 10 minutes, until cooked through. Meat thermometer should read 160 degrees.
5. To make sauce, combine all the sauce ingredients together and bring to a simmer. Simmer gently for about 10 minutes until thickened.
6. Place cooked meatballs into the sauce and let heat through until ready to serve. Serve with toothpicks and lots of napkins!!!

Kentucky Bibb Lettuce Salad with Bourbon Vinaigrette (Makes 8 servings)

Ingredients:

- 1 1/2 cups pecan halves and pieces
- 2 tbsp butter, melted
- 3 tbsp light brown sugar
- 1/8 tsp ground red pepper
- 6 bacon slices, cooked and crumbled
- 8 cups torn Bibb lettuce (2 to 3 medium heads)
- 4 cups trimmed watercress
- 4 large peaches, peeled and sliced
- 1 small red onion, halved and thinly sliced
- 4 oz Gorgonzola cheese, crumbled

Preheat oven to 350 degrees. Toss pecans in butter. Stir together brown sugar and red pepper in a bowl; add pecans, tossing to coat. Spread pecans in a single layer in a lightly greased aluminum foil-lined shallow pan. Bake 10-12 minutes or until lightly browned, toasted, and fragrant. Remove from oven, and toss pecans with crumbled bacon. Cool in pan on a wire rack for 20 minutes; separate pecans with a fork.

Combine Bibb lettuce, next 3 ingredients, and pecan mixture in a large bowl. Top with crumbled cheese. Serve with Bourbon Vinaigrette.

Bourbon Vinaigrette:

- 1/3 cup apple cider vinegar
- 1 tbsp light brown sugar
- 3 tbsp bourbon
- 2 tsp Dijon mustard
- 3/4 tsp salt
- 1/2 tsp freshly ground pepper
- 2/3 cup canola oil

Whisk together vinegar, brown sugar, bourbon, Dijon mustard, salt, and pepper in a medium bowl. Add canola oil in slow, steady stream, whisking constantly until smooth.

KENTUCKY HOT BROWN

Recipe by Joe Castro

1/2 Stick Butter
1/3 Cup Flour
1 Quart Heavy Cream
1 Bay Leaf
1/2 tsp Nutmeg
1/2 Cup Parmesan Cheese, Plus 1 Tablespoon for Garnish
Salt & Pepper to Taste
14 Ounces Sliced Roasted Turkey Breast
2 Slices of Texas Toast (Crust Trimmed)
4 Pieces of Crispy Bacon
2 Roma Tomatoes, Sliced in Half Lengthways
1 tsp Paprika
2 tsp Chopped Parsley

1. In a sauce pan over medium-high heat melt the butter then add the flour to make a roux.
2. Cook for 2 minutes while stirring then whisk in the cream
3. Add the bay leaf and nutmeg to the cream and bring the cream to a simmer (make sure you stir often as the roux will stick to the bottom and burn)
4. Once it's simmering cook for two minutes then take off the heat and add the 1/2 cup of Parmesan and season to taste with salt and pepper
5. Using two small, oven-safe dishes place a slice of bread and cover with half of the turkey.
6. Cover the turkey with half of the cream sauce then place two tomato halves along side of the toast and turkey.
7. Sprinkle each dish with the remaining Parmesan and cook under a broiler until brown and bubbly
8. Remove from the broiler and cross two slices of bacon over each Hot Brown then garnish with a pinch of paprika and a little parsley

Blue Ribbon Butter Cake

1 cup butter, softened
2 cups sugar
4 large eggs, room temperature
2 teaspoons vanilla extract
3 cups all-purpose flour
1 teaspoon baking powder
½ teaspoon baking soda
½ teaspoon salt
1 cup buttermilk

Butter Sauce:

1 cup sugar
½ cup butter, cubed
¼ cup water
1 ½ teaspoons almond extract
1 ½ teaspoons vanilla extract

Directions:

1. In a large bowl, cream butter and sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Combine flour, baking powder, baking soda and salt; add to creamed mixture alternately with buttermilk, beating well after each addition.
2. Pour into a greased and floured 10 inch tube or bundt pan. Bake at 350 degrees until a toothpick inserted in the center comes out clean, 50 to 70 minutes (45 minutes for bundt pan). Cool 10 minutes. Invert cake onto a wire rack over waxed paper.
3. For sauce, combine the sugar, butter, and water in a small saucepan. Cook over medium heat just until the butter is melted and sugar is dissolved. Remove from heat; stir in extracts.
4. Poke holes in the top of the warm cake; spoon ¼ cup sauce over cake. Let stand until sauce is absorbed. Repeat twice. Poke holes into sides of cake; brush remaining sauce over sides. Cool completely.



Bourbon Cocktail Meatballs



Kentucky Herb Cheese Bread



Mint Juleps



Bibb Lettuce Salad with
Bourbon Vinaigrette

Kentucky Hot Brown



Blue Ribbon Butter Cake