



Bourbon, Beer & Wine - Holiday Cooking

Bourbon Balls

Beer Steamed Shrimp

Mustard Sauce

Cocktail Sauce



Bourbon Balls

Recipe by Chef Kimberly Wilbon

AMOUNT	UNIT	INGREDIENT
2	OZ	Bourbon
2	TBSP	Honey
1-1/4	CUPS	Powdered Sugar, divided
2	TBSP	Cocoa Powder
1/2	TSP	Cayenne Pepper
1/4	TSP	Mace
1/4	TSP	Ground Cinnamon
1/2	TSP	Salt
10	OZ	Vanilla Wafer Cookies (about 60 wafers)
1	CUP	Chopped Pecans

PROCEDURES

1	In a small bowl, whisk together the bourbon and honey until well combined
2	In a large bowl, sift together 1 cup of powdered sugar with the cocoa powder, cayenne, mace, cinnamon, and salt
3	Using a wooden spoon or rubber spatula, stir the bourbon mixture into the dry mixture until a smooth, glossy paste forms
4	In a food processor, pulse the vanilla wafers into fine crumbs
5	Add the wafer crumbs and pecans to the bourbon mixture and stir until consistently doughy and workable
6	Roll the dough into 1-inch balls, roll each ball in the remaining 1/4 cup powdered sugar, and place on a sheet of waxed paper
7	Store in the refrigerator in a container with a tight-fitting lid, with a sheet of waxed paper between layers, for up to 4 days

1	Clean the shrimp by peeling and deveining the shrimp.
2	Rinse the shrimp in cold water and place in a bowl
3	Fill a large bowl halfway with ice and water and place on counter. This will be your ice bath for the shrimp to stop the cooking process
4	Pour three 12 oz. bottles of beer into the steaming pot and bring to a boil
5	Place half of the shrimp in the steaming basket for 5-6 minutes until the shrimp turn pink. Turn the shrimp 1-2 times while steaming with a set of tongs to even the steam
6	When the shrimp are done steaming add them to the ice water and stir for one minute. This will stop the cooking process and prevent the shrimp from over cooking
7	Pat the shrimp dry and place in a bowl with a folded paper towel in the bottom of the bowl and refrigerate until serving
8	Note: When enjoying the shrimp, remember to drink the same brand of beer used to steam the shrimp so you do not get a confused palate!
9	Serving suggestions: Arrange the shrimp on a bed of leaf lettuce with fresh lemon wedges. Serve with Papa Frake's Spicy Bourbon Cocktail Sauce or Joe's Stone Crab Mustard Sauce



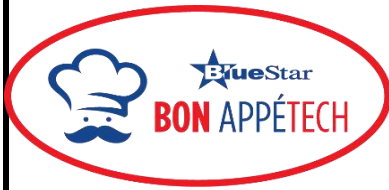
Joe's Stone Crab Mustard Sauce with a Holiday Twist

Recipe by Mark Fraker

AMOUNT	UNIT	INGREDIENT
1	Cup	Mayonnaise
2	TBSP	Half and Half
4	TSP	Dry Mustard
2	TSP	Worcestershire sauce
1	TSP	A.1. Steak Sauce
To taste		Kosher Salt
To taste		Fresh Ground Pepper
1	TBSP	Chardonnay Wine

PROCEDURES

1	Add all the ingredients to a medium size mixing bowl and whisk thoroughly to blend
2	Give it a little taste and then add freshly ground salt and pepper to taste. For more heat add another 1/4 TSP of Wasabi
3	Refrigerate until serving. Chill at least 30 minutes
4	Serve as a dipping sauce for shrimp, crab, and other seafood



Papa Frake's Spicy Bourbon Cocktail Sauce

Recipe by Mark Fraker

AMOUNT	UNIT	INGREDIENT
1	8oz jar	McCormick Regular Cocktail sauce
1	1/4 TSP	Wasabi
2 Heaping	TBSP	Fresh Ground Horseradish (Coarse Cut)
2	TBSP	Your Favorite Kentucky Bourbon
2 to 3	oz	Finely chopped fresh Cilantro or Gourmet Cilantro Paste
To taste		Sea Salt
To taste		Fresh Ground Pepper

PROCEDURES

1	Add all the ingredients to a medium size mixing bowl and whisk thoroughly to blend
2	Give it a little taste and then add freshly ground salt and pepper to taste. For more heat add another 1/4 TSP of Wasabi
3	Refrigerate until serving