

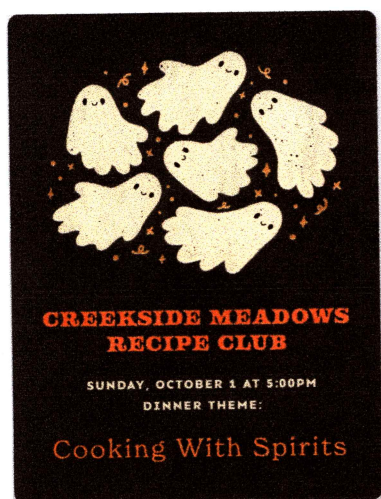


**CREEKSIDE MEADOWS
RECIPE CLUB**

SUNDAY, OCTOBER 1 AT 5:00PM

DINNER THEME:

Cooking With Spirits



Appetizers

Be sure to have some crusty bread close by so you can sop up all this bourbon-laced sauce.

bourbon mussels

INGREDIENTS

4 bacon slices, chopped
8 ounces andouille sausage
4 Fresno chiles
4 garlic cloves, minced
2 medium shallots, coarsely chopped
8 ounces bourbon
2 (15.5 ounce) cans whole tomatoes, drained and coarsely chopped
1½ teaspoons crushed red pepper
1 teaspoon liquid smoke
3 pounds fresh mussels in their shells, such as PEI mussels or your favorite variety
9 ounces butter
Salt and freshly ground black pepper to taste
1 bunch flat-leaf parsley, chopped
4–6 lemon wedges

Serves 4–6

1. Cook the bacon in a large skillet or Dutch oven over medium heat until it renders its fat and is brown and crisp, about 6 minutes. Add the andouille and cook about 6 minutes more, until the sausage is nicely browned.

2. Add the Fresno chiles, garlic, and shallots and cook for 2 minutes more, until the vegetables start to soften. Add the bourbon and use it to deglaze the pan for 2 to 3 minutes, until the alcohol has burned off. Add the tomatoes, crushed red pepper, and liquid smoke, bring to a boil, then immediately reduce to a simmer.

3. Add the mussels, cover the pan, and steam for 5 to 7 minutes, until the shells open. Once they have opened, add the butter to the sauce and stir to incorporate it. Add salt and pepper to taste. Garnish each serving with parsley and serve with a fresh lemon wedge.

BROCCOLI CHEDDAR BEER SOUP

Ingredients:

3 tablespoons butter
5 celery ribs, chopped
3 medium carrots chopped
1 small onion chopped
4-5 cups fresh broccoli florets chopped
¼ cup sweet red pepper chopped
4 cans chicken broth
Salt and pepper to taste
½ cup flour
½ cup water
3 ½ cups cheddar cheese
1 package cream cheese cubed
1 bottle beer

Directions:

In pot, melt butter over medium heat. Add celery, carrots and onions, saute until tender. Add broccoli and red pepper. Stir in broth. Add salt and pepper. Combine flour and water, gradually stir into pot. Bring to boil. Reduce heat and simmer uncovered until soup is thickened and veggies are tender, 25-30 minutes.

Stir in cheeses and beer until cheeses melt. Enjoy.

Kathy Uebele

Kentucky Whiskey BBQ Wings

Bake 2 pounds wings and drain

For the sauce:

2 shots whiskey

$\frac{1}{4}$ cup BBQ sauce

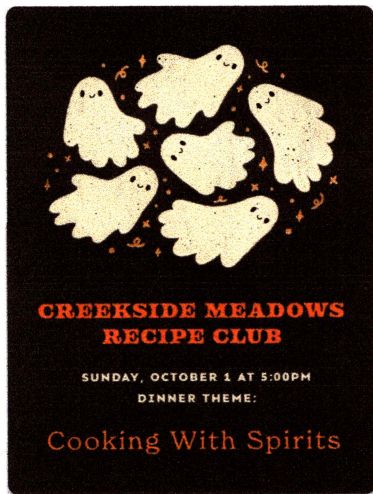
1 tbsp mustard

2 tbsp brown sugar

2 tbsp ketchup

1 tsp hot sauce

Add the wings to the sauce and broil until browned



Main Dishes

Rigatoni Bolognese

(From Chef Dennis with some minor adaptations)

Ingredients

Soffritto

- 6 Tbsp Butter
- 1 cup onion (Finely chopped)
- 1 cup carrots (Finely chopped)
- 1 cup celery (Finely chopped)
- 4-5 cloves fresh garlic (Minced)

Bolognese

- 2 Tbsp Olive Oil
- 1 lb. ground beef (15% fat)
- 1 lb. ground pork or sweet Italian sauce meat (out of casing)
- 1 Tbsp Kosher Salt
- 1 tsp black pepper
- ¼ tsp red pepper flakes (more if you like a little heat)
- ¼ tsp nutmeg
- 1 cup dry red wine (I prefer Chianti)
- 3 – 28 oz cans of either San Marzano tomatoes (crush with Immersion blender) or Crushed tomatoes. (I prefer using San Marzano tomatoes for best flavor when I have on hand)
- ¼ cup fresh Italian parsley, chopped
- ¼ cup fresh basil, chopped
- 1 cup milk
- ¾ cup Locatelli Romano grated cheese
- ¾ cup – 1 cup heavy cream

Instructions

- Finely chop onions, celery and carrots (Food processor is best)
- Melt butter in large saucepan over medium high heat. Add onion, celery and carrots. Sautee for approx. 10 minutes
- Add chopped garlic and cook for 2-3 minutes
- Remove soffritto from the pot and reserve for later.
- Add olive oil and ground beef to the pot. Season with salt and pepper. Cook until browned (approx. 10 minutes). When fully cooled, break up the meat (a whisk seems to work best) and remove from the pan.
- Repeat this process with the ground pork or sausage meat.
- Once complete, add the cooked beef back into the pot.

- Add the red wine to deglaze. Scrape the bottom of the pot with a large spoon to help get all the stuck bits loose.
- Return the soffritto to the pot and mix well. Cook for approx. 5 minutes.
- Add the tomatoes, milk, basil, parsley, red pepper and nutmeg mixing well. Bring to a boil and then simmer.
- Cook for approximately 4+ hours.
- To finish the sauce, stir in the heavy cream and grated cheese. Re-season as necessary.
- Serve with rigatoni or pasta of your choice (pappardelle is another favorite.)

Notes:

- I prefer to cook this sauce a day in advance if possible up to the finishing steps and refrigerate which enables you to simply remove excess fat. Once the fat is removed and sauce is heated, I will add the heavy cream and grated cheese.
- This sauce freezes well!
- This sauce works well as the basis for a traditional lasagna.) I usually reduce the amount of heavy cream and grated cheese)

****TOOTHPICK IN EACH ROLL-UP****

Chicken Roll-Ups

6 chicken cutlets (cut thin)	1 Large can mushrooms
Mozzarella cheese	Ricotta cheese (Optional)
1 1/2 sticks butter *	2 Eggs
Parsley	Milk
Oregano	Seasoned breadcrumbs
1 1/4 cups of Marsala wine	Wooden toothpicks

- 1. Preheat oven to 350 degrees**
- 2. Beat egg-milk mixture**
- 3. Lay cutlets flat. Place 1 slice of cheese (and 1 teaspoon of Ricotta cheese: You might also use ham/tomato/prosciutto etc) on top of each slice.**
- 4. Roll each cheesed cutlet into a log and fasten with a wooden toothpick.**
- 5. Dip each cutlet into the egg-milk mixture, then roll in breadcrumbs to coat.**
- 6. Lay prepared cutlets in oven pan seam-side down. Melt 1 1/2 sticks butter and pour over cutlets. Sprinkle with parsley and oregano.**
- 7. Bake in 350 oven for 30 minutes.**
- 8. Mix together wine, mushrooms and mushroom juice. Pour over cutlets.**
- 9. Bake an additional 25 minutes.**

Serve over buttered orzo/rice

(* We did not use 1 1/2 sticks of butter because we wanted to keep some arteries unclogged. We buttered the pan and placed a pat of butter on each roll-up.)

Crockpot Bourbon Bacon Pulled Pork



Crockpot Bourbon Bacon Pulled Pork - An easy recipe for the BEST ever crockpot pulled pork! This pork is slow cooked to perfection with BBQ sauce, spices, bourbon, and the addition of bacon for even meatier barbecue flavor. We love this BBQ pulled pork recipe that makes slow cooker pulled pork tenderloin the most tender and flavorful!

Course	Main Course
Cuisine	American
Prep Time	10 minutes
Cook Time	8 hours
Total Time	8 hours 10 minutes
Servings	8
Calories	315kcal
Author	<u>Nichole</u>

Ingredients

- 2 Pounds Boneless Pork Loin
- 1 Teaspoon Garlic Powder
- 1 Teaspoon Onion Powder
- 1 Teaspoon Salt
- 1 Teaspoon Paprika
- 1/2 Teaspoon Pepper
- 1/2 Teaspoon Cumin
- 1/4 Teaspoon Cayenne Pepper
- 1 Cup Packed Brown Sugar
- 1 Cup BBQ Sauce
- 1/3 Cup Apple Cider Vinegar
- 1/2 Cup Bourbon
- 8 Slices Bacon, Cooked and Crumbled

Instructions

1. Place the pork loin in the bottom of the slow cooker. In a small bowl mix together the garlic powder, onion powder, salt, paprika, pepper, cumin, and cayenne. Sprinkle the seasoning mixture over the meat and massage into all sides for 1 minute.
2. In a medium bowl, mix together the brown sugar, bbq sauce, apple cider vinegar and bourbon. Pour over the pork loin. Cook on low for 8-10 hours.
3. Shred the pork using two forks. Mix in the cooked and crumbled bacon. Serve immediately or refrigerate until ready to use.

Nutrition

Calories: 315kcal

CHILI WITH BEER

INGREDIENTS

3 lbs. ground beef

1-15 oz. can of black beans, drained and rinsed

1-15 oz. can of pinto beans, drained and rinsed

1-15 oz. can of kidney beans, drained and rinsed

2-28 oz. cans of diced tomatoes with juice

1-6 oz. can of tomato paste

1 large yellow onion, chopped

3 stalks celery, chopped

1 green bell pepper, seeded and chopped

1 red bell pepper, seeded and chopped

1/2 cup beer

1/4 cup chili powder

1 TBSP. Worcestershire sauce

1 TBSP. minced garlic

1 TBSP. dried oregano

2 tsp. ground cumin

1 tsp. dried basil

1 tsp. salt

1 tsp. ground black pepper

1 tsp. cayenne pepper

1 tsp. paprika

DIRECTIONS

1. Heat a large pot over medium high heat. Crumble the ground meat and cook until browned. Drain off excess grease.
2. Pour in the beans, diced tomatoes, tomato paste. Add the onion, celery, green and red peppers and beer. Season with chili powder, Worcestershire sauce, garlic, oregano, cumin, basil, salt, pepper, cayenne pepper and paprika. Stir to blend, then cover and simmer over low heat for at least 2 hours, stirring occasionally.
3. After 2 hours, taste and adjust seasonings if necessary.
4. Ladle into bowls and serve with shredded white cheddar cheese and corn chips.

BEER CHICKEN

Mindy Saltzman & Maureen M.

Ingredients for Chicken:

- * chicken breast 2.5 pounds
- * salt 3/4 tsp
- * black pepper (optional) 3/4 tsp
- * Flour 2 cups
- * 1 onion sliced
- * 3 garlic cloves diced
- * butter 2.5 tbs.

Ingredients for Sauce:

- * mustard seed 1.7 oz
- * soy sauce 2 tbs.
- * honey 6tbs
- * beer 1/2 to full bottle - your choice

Directions for Sauce:

Mix mustard seed, soy sauce and honey until blended.
Add beer and mix.

Directions for Chicken

Salt chicken. cover in flour and pan fry until browned on both sides. Remove chicken from pan. Add butter to pan and add onions and garlic. When brown put chicken into pan and pour on sauce. Cook covered for 20 minutes

Chicken, Cheese, and Wine

This is very popular in our house. It's easy and delicious.

Recipe by **Fernando D'Agostino** | Updated on November 1, 2022

Prep Time: 30 mins

Cook Time: 1 hr 30 mins

Total Time: 2 hrs

Ingredients

- 6 skinless, boneless chicken breast halves
- 1 (10.75 ounce) can condensed cream of mushroom soup
- 1 (6 ounce) can mushrooms → I used fresh mushrooms
- 3 cloves garlic, minced
- 1 teaspoon curry powder
- salt and ground black pepper to taste
- 1 cup white wine - I used 3/4 cup wine
- 2 cups shredded old Cheddar cheese
- 1/2 teaspoon paprika

Directions

Step 1

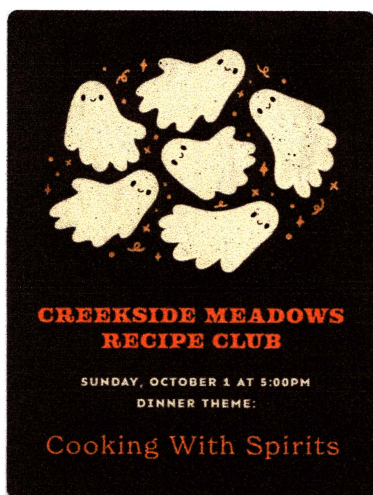
Preheat an oven to 350 degrees F (175 degrees C).

Step 2

Layer the chicken breast halves into the bottom of a baking dish. Stir the cream of mushroom soup, mushrooms, garlic, curry powder, salt, and black pepper together in a bowl until mixed. Add the white wine to the soup mixture and stir until smooth; pour over the chicken breast halves. Sprinkle the Cheddar cheese and paprika over the mixture.

Step 3

Bake in the preheated oven until the chicken is no longer pink in the center and the juices run clear, about ~~90~~ 35 - 40 minutes. An instant-read thermometer inserted into the center of a chicken breast should read at least 165



Sides



Bourbon Mashed Sweet Potatoes

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 mins	30 mins	40 mins	6 to 8 servings

Ingredients

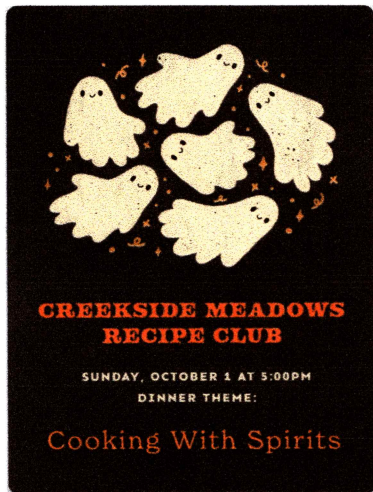
- 3 pounds garnet sweet potatoes, peeled and cut into 1-inch chunks
- Kosher salt
- 3 to 4 tablespoons bourbon whisky
- 4 tablespoons butter, more or less to taste
- 4 tablespoons brown sugar, more or less to taste
- 2 teaspoons vanilla extract

Method

1. **Boil the sweet potatoes until tender:**
Place the sweet potato chunks in a large (5 quart) pot, cover with water. Add a tablespoon of salt to the water. Bring to a boil. Cook until tender, about 15 to 20 minutes.
2. **Mash the sweet potatoes:**
Drain the cooked sweet potatoes and return them to the pot on the stove. Lower the heat to low.
Add the bourbon and the butter to the pot and stir. Add the brown sugar and vanilla extract and stir.
Mash with a potato masher until smooth. Add more salt, bourbon, butter, and brown sugar to taste.

Nutrition Facts (per serving)

228	6g	41g	3g
CALORIES	FAT	CARBS	PROTEIN



Desserts

Tiramisu' Italian Recipe

Difficulty: Easy

Prep Time: ~ 40 min.

Serves: ~ 8 people

Note: 2 hours of cooling time in the fridge

INGREDIENTS

Mascarpone cheese 3 1/3 cups (750 g.)

Eggs 5 (very fresh, medium, pasture raised) (260 g.)

Ladyfingers cookies 8 3/4 oz (250g.)

Sugar 2/3 cup (120 g.)

Coffee 1 1/3 cup (300 g.) – (made in an Italian moka pot, with sugar optional)

For decoration : Unsweetened cocoa powder

PREPARATION

To make your tiramisu prepare the coffee using a moka pot to get 1 cup (300 g.), then Add sugar to taste (I added a teaspoonful) and let stand to cool in a large, shallow bowl. Separate the eggs, being careful to keep the whites totally free of yolk so that they will whip well. Beat the yolks with a hand mixer, adding half of the sugar. As soon as the mixture has turned light and foamy, and while the mixer is still running, add the mascarpone a little at time. Once all the mascarpone has been added, you'll have a dense, compact cream; set this aside. Clean the mixer well and move on to whipping the eggs whites. Once they're foamy, pour in the remaining sugar a little at a time. Whip the whites to stiff peaks you will know they are ready when you can turn the bowl upside down without the mixture moving. Take a spoonful of the whites and add it to the bowl with the mascarpone cream, then stir vigorously with a spatula to dilute the mixture. Next, add the rest of the egg whites little by little, folding them in by mixing very gently from the bottom upwards.

The Mascarpone cream is ready. Spread a heaping spoonful on the bottom of a glass baking dish measuring 9x13 inches, ensuring the entire base is covered. Now dip the ladyfingers into the cold coffee for a few seconds, first on one side and then on the other. Then arrange the coffee-soaked ladyfingers in the dish, trying to position them all in one direction, to form a first layer of cookies. Add another layer of mascarpone cream and level it so the cookies are covered completely.

Continue to add the coffee-soaked ladyfingers and cream in alternating layers, always leveling the surface of the cream.

Sprinkle over the unsweetened cocoa powder and leave the tiramisu' to set in the fridge for a couple of hours. Your Tiramisu' is ready to be enjoyed.

Ciao,

Gabriella Calderon



EASY CHOCOLATE KAHLUA CAKE

This Easy Chocolate Kahlua Cake is one of the best semi-homemade cakes around. It's moist, tender, chocolatey, and infused with Kahlua. Drizzled with a decadent ganache. Even better after you let it sit overnight.

Prep Time: 15 mins **Cook Time:** 45 mins

Servings: 12

Ingredients

FOR THE CAKE:

- 1 Super Moist Yellow Cake Mix, about 16 oz
- 1 3oz instant chocolate pudding mix
- 4 large eggs, room temp
- ½ cup vegetable oil
- ¾ cup very strong coffee, decaf is fine
- ⅔ cup Kahlua
- 1 cup mini chocolate chip morsels, mini ones melt better

FOR GANACHE:

- 9 oz semi sweet chocolate morsels
- 1 cup heavy whipping cream
- 2 TB Kahlua, or more to taste

Instructions

- 1 Preheat oven to 350F with rack on lower middle position. Generously grease a Bundt pan.
- 2 In a large bowl, whisk together the dry cake mix and dry pudding mix until combined.
- 3 In another bowl, stir together the eggs, oil, coffee, and Kahlua until smooth and well combined. Using a rubber spatula, gently fold wet ingredients with dry ingredients. Fold in the mini chocolate chips. Transfer to greased Bundt pan, evening out the top.
- 4 Bake 45 minutes or until toothpick inserted in center comes out with a few tender crumbs attached.
- 5 Let cool in pan on wire rack to room temp. Cover and let sit at room temp until ready to drizzle and serve.
- 6 To Make Ganache: In a heavy pan, bring heavy whipping cream to a boil over medium heat, and immediately remove from heat. Add the chocolate chips and Kahlua, stirring until smooth and melted. Cool slightly until consistency is thickened but pourable. Drizzle over cake.



Kahlua Bundt Cake

Ingredients:

15.25 ounce box chocolate cake mix

3 ounce box instant vanilla pudding

16 ounces sour cream

$\frac{3}{4}$ cup Kahlua

$\frac{3}{4}$ cup vegetable or canola oil

4 large eggs

1 cup chocolate chips

Directions:

Preheat oven to 325 degrees Grease and cocoa powder (instead of flour) the bundt pan

Mix together cake mix, pudding, sour cream , Kahlua, oil and eggs. Stir in chocolate chips

Pour into prepared bundt pan – bake 55 – 65 minutes or until a toothpick inserted in center comes out clean

Let cool – put on decorative platter and dust with confectioner's sugar

Pumpkin Spice Dump Cake

With salted caramel bourbon sauce

1 - 29 oz. can pumpkin
1 – 12 oz. can evaporated milk
3 eggs
1 Cup brown sugar
2 teaspoons cinnamon
1 box 15.25 oz. spice cake mix
¾ Cup melted butter
1-1/2 cups lightly chopped pecans

1. Whisk together first 5 ingredients & pour mixture into a 9x13 pan sprayed with cooking spray
2. Scatter cake mix evenly over pumpkin mixture
3. Pour melted butter over cake mix
4. Sprinkle pecans over all other ingredients
5. Bake in a pre-heated 350-degree oven for 55-60 minutes
6. Cool

Bourbon caramel sauce

½ Cup firmly packed light brown sugar
2 Tablespoons butter
¼ Cup half & half
1-1/2 teaspoons vanilla
1/8 Cup salted caramel whisky

Whisk together all ingredients except whisky in a small pot. Heat on medium low heat, whisking frequently until mixture coats the back of a spoon. Remove from heat and stir in salted caramel whiskey.
Allow guests to pour over dump cake.

I doubled the recipe for the caramel sauce not knowing how much or how little people would want on their cake. Also makes a great topping for ice cream.