

Evan Williams Bourbon Cooking Competition

Mr. Williams' Country Ham and Tomato Pie – Christy Cox

1st Place

INGREDIENTS

Baked Parmesan pasty shell (recipe below)

1 egg white

2 medium sweet onions, diced

2T unsalted butter

½ cup Evan Williams Bourbon, divided

6 slices thick bacon, cooked and diced

¼ pound thin sliced country ham, diced

½ cup mayo

1 cup grated mozzarella

1 cup grated extra sharp cheddar

¼ cup whole milk ricotta cheese

2T fresh dill

1T Evan Williams Bourbon

1 tsp salt

1 egg, well beaten

¼ cup fresh grated Parmesan cheese

DIRECTIONS

Make pastry and blind bake until done. Cool.

Scramble 1 tsp water into egg white. Brush on bottom of cooled crust.

Sauté onion in 2T butter. When caramelized add ¼ cup of Evan Williams bourbon. Allow to fully absorb, set aside. Cool completely.

Pour remaining ¼ cup Evan Williams bourbon into small pan, boil until reduced to 1T. Cool completely.

Slice tomatoes into ¼ - inch slices and lay on paper towels. Sprinkle with 1 tsp salt. Allow to drain for 30-60 minutes.

Toss bacon and country ham together. Set aside.

In medium bowl, combine all cheese mixture ingredients and blend well. Stir in reduced bourbon and caramelized bourbon onions.

Refrigerate until ready to assemble.

ASSEMBLY

Place single layer of tomatoes on bottom of baked crust. Spread with 1/3 of cheese-onion mixture and top with ½ of ham/bacon. Repeat. Then add last 1/3 of cheese-onion mixture and top with last of tomatoes.

Sprinkle top with Parmesan cheese. Bake on cookie sheet in center of oven for 45 minutes or until center reaches 165 degrees. Cool before cutting.

PARMESAN PASTRY

Mix together 2 cup flour, ¼ cup finely grated Parmesan cheese and 1 tsp seasoned salt. Cut in 2/3 cup butter flavored shortening until mixture is very fine. Sprinkle with 6T ice water and mix with a fork. Gather into a ball and roll into a 13 inch circle. Place in a 9" tart pan (2-inches deep) with a removable bottom. Blind bake until completely done. Cool.

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Hot Brown Hoecake w/ Bourbon Tomato Jam – Missy Hillock

2nd Place

INGREDIENTS

18 oz smoked turkey breast, pulled
6 slices bacon, fried and crumbled
6 hoecakes, prepared from your favorite cornbread batter
Mornay sauce (see recipe below)
6 Tbsp bourbon tomato jam (see recipe below)
3 green onions, diced

DIRECTIONS

Prepare cornbread batter according to package directions.
Fry hoecakes over medium heat in a cast iron skillet with equal parts oil and butter, flipping once when bubbly & browned. Remove from skillet.
Assemble hot browns by 2 Tbsp Mornay sauce and one slice of crumbled bacon.
Top each with a tablespoon of bourbon tomato jam.
Garnish with diced green onion.

BOURBON TOMATO JAM

1 ½ Tbsp butter
5 Tbsp sugar
5 Tbsp apple cider vinegar
1 Tbsp red pepper flakes
1 tsp minced garlic
2 Tbsp diced Vidalia onion
A pinch of cumin
½ tsp salt
3 Tbsp Evan Williams bourbon

Mix all the ingredients except bourbon in a saucepan. Bring to a boil on medium heat while stirring with a wooden spoon and gently crush tomatoes. Once boiling, increase the heat to med-high to keep at a boil. After 5 minutes, add the bourbon and mix through. The mixture should keep cooking until the liquid has become syrupy and thick, approximately another 10-15 minutes. The end product will resemble preserves. Serve hot or cold.

MORNAY SAUCE

1 ½ Tbsp butter
1 ½ Tbsp flour
1 ½ cups heavy cream
¼ cup Pecorino Romano cheese
Pinch of Evan Williams smoked paprika
Salt and pepper

In a saucepan, melt butter and slowly whisk in flour until combined, cooking for 1 minute over medium-low heat, stirring frequently. Whisk heavy cream into the roux and cook over medium heat until the cream begins to simmer, about 2-3 minutes. Remove sauce from heat and slowly whisk in Pecorino-Romano cheese until the Mornay sauce is smooth. Add paprika, salt, and pepper to taste.

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Bourbon in your Belly – Richard Myers

3rd Place

INGREDIENTS

2 lbs pork belly ½ diced
1/3 cup sugar
1" ginger root minced
1 clove garlic minced
1 shallot diced
2 Tbsp fish sauce
2 tsp chili powder
2 Tbsp soy sauce
1 cup Evan Williams bourbon
1 cup chicken stock
½ cup lime juiced
1 carrot. Sliced with a vegetable peeler
1 handful of basil leaves
2 tsp potato starch
2 tsp water

DIRECTIONS

Heat sugar in a dry frying pan over medium heat until melted and brown.
Mic in ginger, garlic, and shallot. Sauté for one minute.
Mix in pork belly
Add fish sauce, chili powder, soy sauce, bourbon, and stock. Simmer until well blended.
Add carrots.
Make a slurry of potato starch and water. Add in and bring to a low boil until thickened.
Transfer to a crock pot and simmer on low for two hours.
Add basil and lime just before serving.