



ASID BARREL OF FUN COOKING EVENT

September 23, 2020

4:00 PM – 5:30 PM CST

Harvest Highball

1 ½ oz Maker's Mark Bourbon

½ oz Italicus Aperitivo

½ oz Fresh Lemon Juice

½ oz Cranberry Syrup**

1 dash Angostura Bitters, plus 2 additional dashes to garnish

~3 oz Soda Water (Fever Tree or Topo Chico preferred)

Garnish: Angostura Bitters, fresh cranberry, long twist of lemon peel (cut with a channel knife or vegetable peeler)

Instructions: Add all ingredients except soda water and reserved Angostura Bitters to an ice-filled shaker tin. Shake for approximately 5 seconds to fully mix and aerate the cocktail. Strain into a Collins glass filled with pebble ice. Top with soda water and use a bar spoon to gently mix in the glass. Top off with additional pebble ice to fill glass nearly to the brim. Garnish by dashing 2-3 reserved dashes Angostura on top and placing a fresh cranberry and long lemon twist.

**Muddle 1 cup fresh cranberries with 1 cup white sugar; add ¾ cup water and heat to a bare simmer at 185 degrees F on a Monogram induction burner. Remove from heat and allow to cool for at least 20 minutes before straining through a chinois or fine mesh strainer.



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Bourbon Short Ribs

Ingredients:

4 beef short ribs
2 tablespoons olive oil
1/3 cup diced onion
1/3 cup diced carrot
1/3 cup diced celery
2 teaspoons minced garlic
2 leaves chopped sage
4 sprigs chopped thyme
1/2 cup tomato sauce
1/2 cup beef bone broth
1/2 cup diced canned tomato
1/2 tablespoon maple syrup
2 tablespoons BBQ seasoning
1/8 cup bourbon

Directions:

- Preheat your oven to 350 degrees on convection bake.
- In a large Dutch oven pre-heat, the olive oil on high heat for about 2 minutes.
- Season the short ribs with the BBQ seasoning and sear on all sides.
- Add all the vegetables and turn the heat down to medium.
- Sauté the vegetables until they begin to caramelize.
- Add the herbs, garlic and continue to sauté an additional 2 minutes.
- Reduce the heat to medium low and carefully add the bourbon, tomato sauce, broth and maple syrup.
- Continue to cook for 3 minutes while stirring then cover and place the pot in the oven for 3 hour or until just tender.
- While covered, let the ribs cool on the range for about 20 minutes before serving.



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Butternut Squash Orzo

Ingredients:

3 tablespoons butter
½ cup chopped onion
¼ teaspoon cracked red pepper
½ teaspoon smoked paprika
1 teaspoon garlic clove minced
1 tablespoon fresh sage chopped
1 cup butternut squash diced
½ cup chicken stock
1/8 cup dry white wine
2 cups orzo cooked
½ cup freshly grated parmesan cheese
1/8 cup heavy cream

Preparation:

1. Melt the butter in a 3-quart pot over medium heat.
2. Add the onion and squash, then sauté until almost tender, about 4 minutes.
3. Add the garlic and sage, then sauté until fragrant, about 1 minute.
4. Add the cracked red pepper, smoked paprika, and stir to coat.
5. Add the chicken stock and wine, then bring to a simmer on medium high heat.
6. Simmer until squash is tender, about 4 minutes.
7. Reduce the heat to medium and add the heavy cream, orzo, and parmesan
Continue cooking for 2 minutes
8. Season to taste with salt and pepper. Reduce the heat to low until you're ready to serve.