

JACK DANIEL'S

Family of Fine Whiskeys

JACK DANIEL'S COOKBOOK

Summers in Lynchburg bring lots of sunshine and celebrations. With summer and the party season fast approaching we thought we would share some of Tennessee's favourite recipes to help all Australians entertain with the spirit of summer and Jack Daniel's this season - good friends, good conversation, good food and good drink.

Party Food:

Hot Mustard Jack Dipping Sauce

1 cup coarse-grained mustard
1 cup mayonnaise
1/4 cup Jack Daniel's Tennessee Whiskey
1/4 cup honey
1 tablespoon Tabasco® pepper sauce, or to taste

Combine all ingredients in medium bowl. Blend well. Refrigerate. Serve with hot French fries. Makes about 2 1/2 cups.

Sweet, Hot and Sour Tennessee Whiskey Meatballs

Meatballs:

1 pound pork sausage
1 pound ground beef
1/2 cup plain dry bread crumbs
2 eggs, beaten
1/4 cup milk
1/2 cup finely chopped onion
1/2 teaspoon salt
1/2 teaspoon black pepper

Sauce:

1/2 cup apple jelly
1/4 cup spicy brown mustard
1/4 cup Jack Daniel's Tennessee Whiskey
1 teaspoon Worcestershire sauce Hot pepper sauce, to taste

Preheat oven to 375 degrees F. Combine all meatball ingredients in a large mixing bowl. Blend well with hands. Form into 1 1/2-inch balls. Place on an ungreased baking sheet (with sides to catch the grease) or a jelly roll pan. Bake about 30 minutes or until browned and cooked through.

Combine all sauce ingredients in a large skillet. Stir until well blended. Stir in cooked meatballs. Coat with sauce and cook about 5 minutes until sauce has thickened slightly. Makes about 50 meatballs. Serve with toothpicks.

Jack's Sweet-Hot Party Pecans

4 tablespoons butter
3 tablespoons sugar
1/4 cup Jack Daniel's Tennessee Whiskey



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2 tablespoons Tabasco® pepper sauce, or to taste
1 1/2 teaspoons salt
1/2 teaspoon garlic powder
4 cups (about 1 pound) pecan halves

Preheat oven to 300 degrees F. Combine all ingredients except pecans in large saucepan. Bring to a boil over medium heat, stirring to blend. Boil about 3 minutes. Stir in pecans and toss well to coat. Spread nuts in a single layer in a jelly roll or roasting pan. Bake 45 to 60 minutes or until nuts are crisp, stirring occasionally. Cool. Store in airtight container. Makes 4 cups.

BBQ Sauces:

Jack Daniel's Stillhouse Barbecue Sauce

Slather this sauce on during the last five minutes of cooking - just long enough for the sugar to caramelize and brown.

1 cup Jack Daniel's Tennessee Whiskey
1 cup ketchup
1 cup cider vinegar
1 cup brown sugar
1/2 cup finely chopped onion
2 tablespoons Worcestershire® sauce
2 tablespoons hot pepper sauce

Combine all ingredients in a large saucepan. Bring to a boil and simmer about 30 minutes, or until slightly thickened. Makes about 2 1/2 cups.

Jack's Secret Weapon All-Purpose BBQ Glaze

This sauce is great for perking up any simply grilled meats, poultry or fish. Brush it on just minutes before you pull the meat off the grill.

1/2 cup Jack Daniel's Tennessee Whiskey
1/2 cup soy sauce
1/2 cup ketchup
1 cup brown sugar
1 teaspoon garlic powder

Combine all ingredients in a small saucepan. Simmer until slightly thickened, about 5 minutes. Makes about 1 1/2 cups.

Main Dishes:

Our Famous Pork Ribs

2 pounds country-style lean pork ribs
1/2 teaspoon red pepper flakes
12 ounces ketchup
1/2 cup grated onion
Salt, to taste

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Cut the ribs into serving pieces. Place ribs in a large pot and cover with water. Cover the pot and simmer until ribs are tender, about 40 minutes. In a small saucepan prepare the sauce by combining the remaining ingredients. Bring to a boil, reduce the heat and simmer for 15 minutes. Place the ribs in a 3-quart baking dish. Sprinkle with salt. Pour the sauce over the ribs. Bake at 350 degrees F. for 30 minutes. Makes 4 servings.

Miss Mary's Southern Fried Chicken

1 frying chicken, cut into pieces
2 eggs
1 cup milk
1 1/2 teaspoons salt
1 teaspoon pepper
1 1/2 cups flour
3 cups lard

In a shallow bowl, beat eggs and stir in milk, salt and pepper. Soak chicken in milk mixture for about 5 minutes. Roll each piece in flour. Set aside to dry.
In a large cast iron skillet, heat the lard over medium high heat. When the fat is very hot, add the thighs and legs and cook for several minutes. Add the other pieces, being careful not to overcrowd the skillet. Cook until chicken is golden brown on one side about 5 minutes. Turn and brown on the other side. Reduce heat to medium low. Cover and cook 15 minutes. Turn pieces, cover and continue to cook 15 minutes. Uncover the last 5 minutes so the crust will be crisp. Makes 4 servings.

Pan-Fried Porterhouse Steaks with Lynchburg Pan Sauce

If the weather is lousy outside, then pan-frying a thick porterhouse steak right in the kitchen is a great way to go. The key to success is a big cast-iron skillet. It'll cause a good bit of smoke in the kitchen, but it's worth it.

Let the cooked steaks rest on a board while you make the special Lynchburg pan sauce.

2 porterhouse steaks (1 to 1 1/4 pounds each), cut 1 to 1 1/4 inches thick
Salt and pepper
1 tablespoon vegetable oil
2 tablespoons butter or margarine
2 teaspoons Worcestershire sauce
1/4 cup Jack Daniel's Tennessee Whiskey

Dry steaks; sprinkle with salt and pepper. Heat 12-inch cast-iron skillet over medium heat for ten minutes. Coat with oil. Place steaks in pan; cook, until seared and brown on one side, about 5 minutes. Turn and cook 5 minutes on the other side for medium-rare; 6 minutes for medium. Remove from skillet. Melt butter in skillet; stir in Worcestershire sauce and whiskey. Bring to a boil; cook 1 to 2 minutes. Slice steaks, if desired. Pour sauce over steaks and serve. Makes 4 to 5 servings.

Side Dishes:

Jack in the Beans

A good pot of beans goes with just about anything off the grill.

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- 1 small onion, chopped
- 2 tablespoons bacon drippings or oil
- 2 tablespoons brown sugar
- 1/3 cup Jack Daniel's Tennessee Whiskey
- 1 (28-ounce) can pork and beans
- 1 tablespoon spicy brown mustard
- 2 tablespoons Worcestershire sauce
- 1/4 teaspoon liquid smoke, optional

Heat oil in large skillet. Stir in onion and brown sugar. Cook, stirring frequently, over medium-low heat until onion is golden brown, about 5 minutes. Stir in remaining ingredients, simmer 20 to 30 minutes. Makes 6 servings.

Country-Style Green Beans

- 2 pounds fresh green beans, trimmed and snapped into 1-inch pieces
- 5 slices bacon, cut into small pieces (or one smoked ham hock)
- 1/2 teaspoon dried red pepper flakes
- 1/2 teaspoon sugar
- 1 1/3 cups water
- Salt to taste

Combine all ingredients in large saucepan. Cover and simmer for about 1 hour.

Tipsy Sweet Potatoes

- 4 large sweet potatoes
- 1/4 cup butter
- 3/4 cup sugar
- 1/8 teaspoon salt
- 1/4 cup Jack Daniel's Tennessee Whiskey
- 1/2 cup chopped pecans, lightly toasted

In a large pot, place sweet potatoes and cover completely with water. Bring to a boil, cover and cook until tender, about 35 minutes. Drain and cool enough to handle. Peel off the skins. In a mixing bowl, mash the potatoes with the butter. Stir in sugar, salt and whiskey. In a buttered 2-quart casserole dish, spread half of the potatoes and sprinkle with half of the pecans. Repeat the layers. Bake at 325 degrees F until hot, about 30 minutes. Makes 6 to 8 servings.

Note: Light brown sugar may be substituted for white sugar for a more caramel flavour.

Desserts:

Charcoal-Mellowed Chocolate Truffles

- 8 ounces good quality semi-sweet chocolate, coarsely chopped
- 1/2 cup heavy cream
- 2 tablespoons Jack Daniel's Tennessee Whiskey
- Cocoa powder

Heat cream to boiling. Remove from heat. Add chocolate; stir until smooth. Stir in Jack Daniel's. Cover and refrigerate until firm. Form into bite-size balls. Roll in cocoa

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powder. Store in airtight container in refrigerator. Let stand at room temperature for about 30 minutes before serving. Makes about 25 to 30.

Jack Daniel's Classic Holiday Fruit Cake

1 cup butter
2 cups brown sugar
4 eggs
3 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1/2 cup Jack Daniel's Tennessee Whiskey, plus more for soaking cakes
1/2 cup orange juice
3 cups pecan halves
2 cups chopped dried apricots
2 cups golden raisins
2 cups chopped dates

Preheat oven to 325 degrees F. Grease three 8 1/2 x 4 1/2-inch loaf pans. Line pan bottoms with wax paper. Cream together butter and brown sugar until light and fluffy, about 4 minutes. Add eggs, beat well. In separate bowl, sift together flour, baking soda and salt. Add flour to butter mixture alternately with whiskey and orange juice. Beat on low speed just until blended. Stir in fruits and nuts. Spoon into prepared pans.

Bake about 1 hour and 15 minutes, or until toothpick inserted in centre comes out clean. Cool in pans on wire rack. Remove from pans. Wrap each in whiskey soaked cheesecloth. Wrap tightly in plastic wrap then aluminium foil. Store in refrigerator for two weeks before serving. Serve thinly sliced. Makes 3 fruitcakes.

Bananas Fanning

1/4 cup (1/2 stick) butter
1 cup pecan halves
4 bananas, sliced
1/2 cup brown sugar
1/8 teaspoon nutmeg
1/2 cup Jack Daniel's Tennessee Whiskey
Vanilla ice cream

Melt butter in large skillet. Stir in pecans and bananas; cook over medium-low heat about 3 minutes. Stir in sugar and nutmeg. Cook about 2 minutes until sugar is dissolved. Stir in Jack Daniel's and heat until bubbly. Carefully ignite with a match. Serve warm, spooned over vanilla ice cream. Makes 6 servings.

Cocktails:

Jack Daniel's Manhattan

1 1/2 ounce. Jack Daniel's Tennessee Whiskey
1/2 ounce Noilly Pratt Sweet Vermouth
Dash of bitters

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Combine in a mixing glass with ice; stir. Serve up or on the rocks. Garnish with a cherry.

Orange Jack Infusion and Julep

6 large oranges

1 bottle (750 ml) Jack Daniel's Tennessee Whiskey

Cut the zest off the oranges in wide strips. Combine the zest and Jack Daniel's in a large jar. Store in a cool, dark place for 2 to 3 days. Strain and discard the zest.

Enjoy on the rocks, in your favourite cocktail, or try an Orange Jack Julep.

Orange Jack Julep

2 to 3 parts Orange Jack Infusion

1 part simple syrup

Orange slice

Fresh mint sprigs

Cicada Cocktail

Those familiar with the Grasshopper cocktail (named for its green colour) will understand why this one is called the Cicada (they're a bit browner). Even though the real cicadas turn up the volume in the spring and summer, this rich, frothy cocktail is a luscious cold weather libation akin to classic boiled custard--be sure to check our bold custard recipe for the holidays too.

1 1/2 ounces Jack Daniel's Tennessee Whiskey

1/2 ounce of amaretto

2 ounces cream

1 teaspoon superfine sugar

Combine all ingredients in a shaker with ice. Shake and pour into a rocks glass. Sprinkle with nutmeg. Makes one serving.