

Bourbon

Written by Debbi Covington
Tuesday, 10 March 2015 12:28



This is my 249th *Everyday Gourmet* column. Jeff, Margaret, Mark and the rest of the Lowcountry Weekly gang left our house only a few minutes ago. We just wrapped up a little 250th column celebration and photo shoot for the March 25th issue.

Without inspiration and already a day past the deadline, I'm having to force myself to sit at the computer and write number 249. Slowly, it starts to hit me that without a really good idea, this could very well be my Jan Brady column. You know what I mean, uncelebrated and slightly neglected, kind of like warm beer and potato chips – just a few more recipes leading up the the big 250. “This cannot be,” I say to myself. “I need to think about something that I genuinely love and make number 249 a fabulous column.”

Suddenly, a single word pops into my head. “Bourbon.” Redemption. The recipes this week are from a bourbon pairing class that I taught with Larry Bernard back in February. If you only try one recipe, make the Bacon-Bourbon Butter. Actually, I take that back. Make them all. The Bourbon Vinaigrette is amazing. The Whiskey Kielbasa is always a hit. And, the Bourbon Baked Beans with Ham are delicious, too. Of course, sipping on a bit of bourbon is a must while preparing any or all of them. p.s. Please be sure to pick up a copy of the March 25th issue. I'll be featuring some really fun party recipes to commemorate my 250th column – including food and celebration photography by Mark Shaffer.

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1/2 cup of brown sugar, 1/2 cup of ketchup, 1/2 cup of Worcestershire sauce, 1/2 cup of apple cider vinegar, 1/2 cup of bourbon, 1/2 cup of soy sauce, 1/2 cup of Dijon mustard, 1/2 cup of hot sauce, 1/2 cup of onion powder, 1/2 cup of garlic powder, 1/2 cup of paprika, 1/2 cup of black pepper, 1/2 cup of salt.



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Strawberry Blueberry Arugula Salad - This is a great, low-calorie, healthy dish that is perfect for a light lunch or as a side dish. It is made with fresh strawberries, blueberries, and arugula. The recipe is simple and easy to make, and it is a great way to enjoy the fresh flavors of spring.



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