

Gathering of the Bourbonites

Written by Debbi Covington

Tuesday, 26 January 2016 10:25 - Last Updated Wednesday, 27 January 2016 06:58



Our annual bourbon tasting was cancelled following the sudden death of dear friend and Beaufort wine and spirits aficionado, Larry Bernard. Larry had been planning the event since last summer and had already purchased some small batch bourbons for an upscale tasting.



A handful of bourbon-loving friends, who remembered Larry fondly, joined Vince and me for a small tasting last weekend. Each couple brought a special bourbon and we all sampled a bourbon-laced menu. If you like bourbon, you're going to love these recipes! This column is dedicated to May Bernard and in loving memory of our dear Larry (seen here, at last year's tasting).

Bourbon-Bacon Cheese Ball (pictured at top)

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7 slices bacon, cooked crisp and crumbled

1 (8-ounce) package cream cheese, softened

2 cups shredded sharp cheddar cheese

¼ cup blue cheese crumbles

1 teaspoon brown sugar

2 tablespoons bourbon

1 teaspoon hot sauce

¼ teaspoon black pepper

½ cup chopped pecans

Combine all ingredients, except pecans, in a food processor. Process until smooth. Form mixture into a ball and roll in chopped pecans. Wrap tightly in plastic wrap and refrigerate until set. Serve with water crackers.

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Brie with Brown Sugar, Bourbon and Walnuts



1 (8-ounce) slice brie cheese

¼ cup walnuts, roughly chopped

2 tablespoons brown sugar, packed

2 tablespoons bourbon

Preheat oven to 350 degrees. Place brie on an oven-proof dish and bake in preheated oven for about 5 minutes or until soft. While the brie is baking, place the nuts, brown sugar and bourbon in a microwave safe bowl. Microwave for about 2 minutes on high, until sugar is melted and mixture is bubbly. Remove brie from oven and pour nut mixture on top of cheese. Serve with crackers.

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Fourth of July Berry Salad with Bourbon Vinaigrette

~~1. Wash and dry the berries. Slice the strawberries in half. Place the berries in a large bowl. Add the greens and toss. Drizzle with the vinaigrette and serve.~~



~~2. Place the dip in a bowl. Add the bread and serve. This is a great dish for a party or gathering.~~



Bourbon Mustard Pork Tenderloin with Bourbon-Mustard Gravy

~~1. Preheat the oven to 350 degrees. Season the tenderloin with salt and pepper. Sear the tenderloin in a hot pan with oil. Place the tenderloin in a roasting pan and roast for 1 hour. Let the tenderloin rest for 10 minutes. Slice the tenderloin and serve with the gravy.~~

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For the bourbonites, make a cake with white frosting and a thick layer of bacon bits on top. The cake is sitting on a white plate, and a stack of white plates is visible in the background.



Debbi Covington is the author of the book "Gathering of the Bourbonites". She is a professional writer and a member of the National Writers Guild. She has written several books and articles about the history of bourbon and the culture of the South. She is currently working on a new book about the history of the bourbon industry.