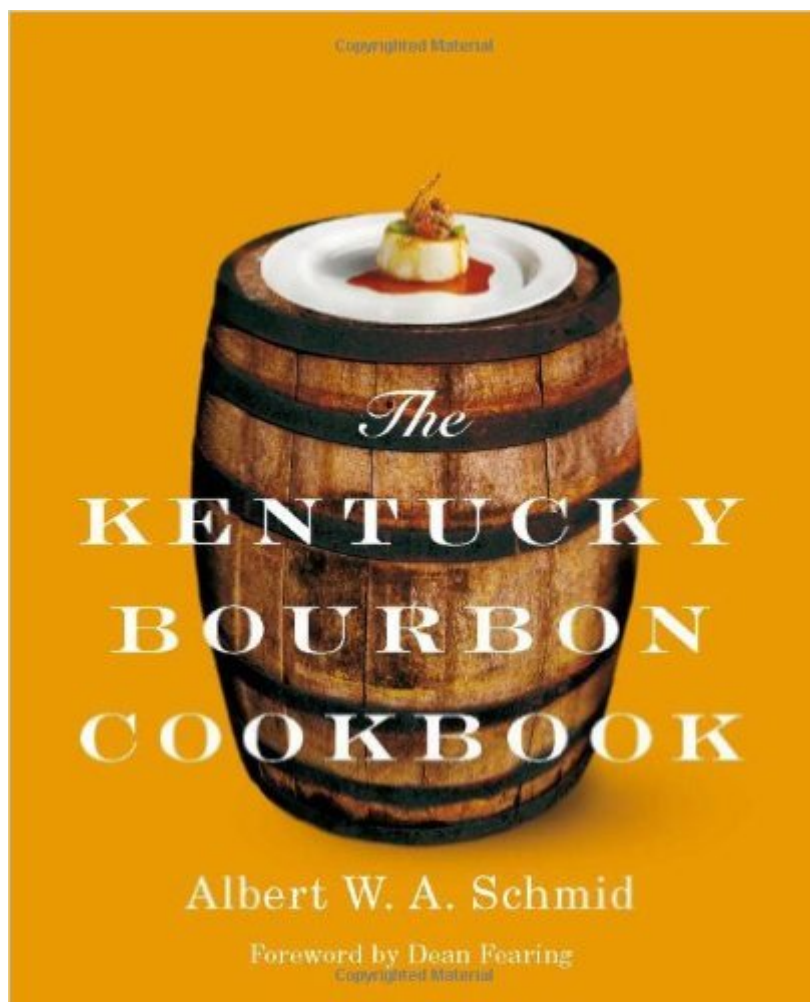


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# The Kentucky Bourbon Cookbook



## Synopsis

Once thought to be only the tippie of southern gentlemen and the companion of confederate roughnecks, bourbon has gained a steady resurgence in popularity over the years with an ever-expanding and diverse audience. A beverage distilled almost exclusively in Kentucky, bourbon has attained prominence and appreciation for its complexity, history, and tradition. In *The Kentucky Bourbon Cookbook*, Albert Schmid provides readers with the best recipes using the famous spirit of the Bluegrass. From classic Kentucky cocktails such as the Mint Julep, to bourbon inspired desserts, such as Bourbon-Pecan Crème Brûlée with Chocolate Sauce, and more savory fare, such as Steaks with Bourbon Ginger Sauce, this book supplies recipes for every course. Schmid uses the four distinct seasons of the Bluegrass State to guide the reader through this rich collection of bourbon dishes and color photographs. In many ways a lesson on the flavor profiles that pair with and improve the flavor of bourbon, this book can be used by the home cook and the professional chef alike for inspiration to create new dishes. Much more than just a cookbook, *The Kentucky Bourbon Cookbook* recounts bourbon lore, food traditions, and Kentucky history, giving the reader a full appreciation of America's native spirit.

## Book Information

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## Customer Reviews

"Bourbon is a kind of whiskey." Is the first line of chapter one. While true, Bourbon is a distinct taste and something that people either like or won't touch. I have enjoyed Bourbon most of my life, many times being the only one to drink it. This book says Bourbon is for cooking as well as drinking. The

author makes a very good case with a series of recipes that will cover your table with food. Some are whimsical: A Kentucky Breakfast, a steak, a quart of Bourbon and a dog. Give the steak to the dog, drink the Bourbon, to the very serious requiring some cooking skill to prepare. The majority are "normal" recipes that will not tax your skills or drive you crazy. The first chapter is drinks. The next four chapters are Winter, Spring, Summer and Fall. A short introduction talks about seasonal events, the process of creating Bourbon and growing corn. Recipes supporting the season covering soups, main dishes, sides and deserts follow this. This is a cookbook first, last and always. This is not a tour of Kentucky or a love of Bourbon book. This book is a look at how to use Bourbon to produce tasty dishes. My question is do I want to take what I enjoy drinking for cooking?

Aram Bakshian's review in the Wall Street Journal (May 8-9, 2020) is favorable enough for me to order 2 copies. A convincing line is "As with most good home cooking, the emphasis is not on the paistaking or exotic but on easy prep and easy eating".

I received this as a gift and love the variety of recipes and the tried and true nature of them. I also like the way that the recipes are organized by season so that I can make use of fresh seasonal ingredients, and not only think of using bourbon as an ingredient for a winter dish. Reading through the recipes I am inspired to give them a try and incorporate bourbon dishes throughout the year. The only time I have ever used bourbon as an ingredient is for a decadent bourbon chocolate sauce for a scrumptious chocolate bread pudding, and so I am looking forward to going beyond a limited dessert selection and adding bourbon to other courses.

I got this as a gift for my boss. I read thru it before and saw many wonderful sounding recipes but can't comment on how any of them will turn out. I can, however, comment on the expedited shipping I requested and the quality of the book. It arrived in exactly the amount of time I was quoted in very nice condition. It's a hardcover, well laid out cookbook and my boss immediately delved into it excitedly.

Great for folks who like cooking, corn liquor, and making stuff taste better with booze! Albert Schmid's book will give you some great ideas. Highly recommended. Just please don't use Pappy 20 year to make a marinade ha ha

The first night I fixed the bourbon marinated chicken and stir fried it with pineapple and other

ingredients and served it over brown rice. I also made the pumpkin bourbon pie with bourbon, brown sugar, pecan sauce and topped the slices with a dollop of whipped cream. My handicapped son took his plate of food and dessert and headed up to watch the football game. When he came down with empty plates I asked him how he liked it. He smiled and gave me thumbs up and told me it was a bomb. A lot of the recipes are shared with Schmit by fellow chefs. You can have your bourbon and eat it too.

I was fortunate enough to have the author as my Wine and spirits professor in culinary school and see his passion for food and beverage first hand. He is incredibly intelligent and fun to work with in the kitchen! I bought this book (1 for me and one for a friend) after I was asked to help demo the woodford pudding. It was so simple and yet delicious that I knew I needed to own a copy of the book! I highly recommend the woodford pudding, the chicken kentuckiana and the angel biscuits!

This book offers a multitude of ways to use bourbon in beverages and in food to pair with them. Nice resource!

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