

SLOW COOKER BOURBON MEATBALLS



Ingredients:

2 lbs frozen meatballs
1 1/2 cups ketchup
3 TBSP Worcestershire
1 cup brown sugar
1/2 cup Saint Paul Straight Bourbon

Directions:

1. Put meatballs into crock-pot on high.
2. In a bowl mix remaining ingredients together then transfer to the crock-pot.
3. Cook on high for 3 hours and serve.



SALTED WHISKEY CARAMELS

Ingredients:

5 TBSP butter
1 1/2 cup granulated sugar
1 cup heavy cream
1/4 cup light corn syrup
1/4 cup water
1 teaspoon vanilla extract
1 TBSP sea salt
1/4 cup Minnesota 14 Whiskey



Directions:

1. Line 9-inch square pan with parchment paper; spray with cooking spray.
2. In 1-quart saucepan, heat butter, whipping cream, whiskey, vanilla and salt to boiling, stirring frequently. Remove from heat; set aside.
3. In 3-quart saucepan, mix sugar, corn syrup and water. Heat to boiling over medium-high heat. DO NOT STIR. Boil until sugar turns a light golden amber color and candy thermometer reads 310°F.
4. When sugar mixture reaches 310°F, add cream mixture. Beating with whisk, cook until thermometer reads 240°F. Pour caramel into pan; cool 10 minutes. Sprinkle with sea salt; cool completely.
5. Cut into squares after cooled; wrap individually in parchment paper.

MAPLE WHISKEY SWEET POTATOES



Ingredients:

3 lbs sweet potatoes
1/4 cup melted butter
1/2 cup brown sugar
2 tsp ground cinnamon
mini marshmallows
1/4 cup Minnesota 14 Maple Whiskey

Directions:

1. Peel & slice sweet potatoes. Add sweet potatoes to a large pot of boiling water. Cook until tender, about 10 minutes. Preheat oven to 375 degrees.
2. Drain sweet potatoes, put into a mixing bowl. Mash sweet potatoes.
3. Add all ingredients(except marshmallows) into mixing bowl and combine with sweet potatoes.
4. Put all ingredients into a pan with non-stick spray. Add sweet potatoes to the pan. Top with desired amount of mini marshmallows.
5. Bake in oven for approximately 15 minutes, until marshmallows are golden brown. Remove from oven, let cool for 5 minutes and serve.



BOURBON PEAR PIE



Ingredients:

1 Prepped Pie Crust
6 ripe Bosc pears
1/4 cup granulated sugar
1/4 teaspoon ground cinnamon
1/4 teaspoon sea salt
2 Tablespoons unsalted butter
2 Tablespoons cornstarch
1/4 cup Pike Steet Bourbon, plus 2 TBSP



Directions:

1. Peel, half, and core the pears. Cut each half into 4 wedges, then cut the wedges in half. Toss the pears with sugar, cinnamon, salt, and 1/4 cup of bourbon.
2. Melt the butter over medium-high heat in a large pan. Add the pears and cook until the sugar dissolves and the mixture starts to simmer. Cover the pan and cook, stirring occasionally until the pears are tender, about 6 minutes.
3. Remove pears from mixture with a slotted spoon and place them in a bowl. Set aside.
4. Cook the juices in the pan until caramelized and syrupy, about 2 minutes. Then pour the syrup over the pears and chill until cooled.
5. Preheat oven to 375 degrees. Meanwhile, prepare the pie crust.
6. For the top crust you may do cut outs of any kind(leaves, plaid, etc.) or do no cut outs.
7. Mix the cornstarch and 2 Tablespoons of bourbon together in a small bowl. Stir into the cooled pears and pour pear mixture into the chilled pie crust.
8. Lay the cutouts over the top of the filling until almost all of the pie is covered but some of the filling is still showing through.
9. Place the pie on a baking sheet and put into oven. Bake for 1 hour or until the crust is light golden brown, the pears are tender, and the filling is bubbly.
10. Remove from the oven and allow to cool for 1 hour before serving.