★ HOUSE RECIPE · BACK EVERY YEAR ★

# The Red Stone



*The house pour. There is a red stone hidden in every glass.*

YOU NEED

- 2 oz Crown Royal Black
- ½ oz Cointreau
- ½ oz Luxardo amaretto
- ½ oz Rose's lime juice
- 1 Luxardo cherry (the red stone)

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DO THIS

1. Drop the cherry in the bottom of the glass. Do not mention it.
2. Shake everything else hard with ice. Strain over the cherry.
3. For a crowd: 4 parts whisky to 1 part each of the rest, plus ¾ oz water per drink. Keep it cold.

*Makes 1*

★ HOUSE RECIPE · BACK EVERY YEAR ★

# Frozen Assets



*Boozer's slush. Made days ahead, served with a scoop.*

YOU NEED

- 2 cups Maker's Mark
- 7 cups water
- 2 cups strong black tea (4 bags)
- 12 oz can frozen orange juice concentrate
- 12 oz can frozen lemonade concentrate
- 1 cup sugar
- Ginger ale, to top

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DO THIS

1. Stir the sugar into the hot tea until it dissolves.
2. Add everything but the ginger ale. Pour into a lidded pail or freezer bags.
3. Freeze at least 24 hours. It stays soft enough to scoop.
4. Two scoops in a cup. Top with ginger ale.

*Makes about 1 gallon, 16 to 20 drinks*

# Spiked (Very) Cocoa



*What's in the mug.*

**YOU NEED**

- 8 cups whole milk
- 14 oz can sweetened condensed milk
- 2 cups semi-sweet chocolate chips
- ¼ cup cocoa powder
- 2 tsp vanilla, pinch of salt
- 1½ oz Maker's Mark per mug
- Marshmallows

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**DO THIS**

1. Put everything but the bourbon in a slow cooker.
2. Heat on low for 2 hours. Whisk every 30 minutes until smooth.
3. Spike it by the mug, not the pot, so the drivers can have some.
4. Marshmallows on top.

*Makes 12 mugs*

★ VOL. 1 ONLY · WINTER BLUNDERLAND ★

# Yellow Snow



*Don't eat it. Drink it.*

**YOU NEED**

- 1 oz vodka
- ½ oz Cointreau
- ½ oz fresh lemon juice
- ¼ oz simple syrup
- Sugar, for the rim

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**DO THIS**

1. Wet the rim of the shot glass and dip it in sugar.
2. Shake everything with ice until very cold.
3. Strain and shoot.
4. Short on time: pour chilled limoncello instead.

*Makes 1*

★ HOUSE RECIPE · BACK EVERY YEAR ★

# The Hydrator



*From Slushy's DD bar. HYDRATE, BOOZER.*

**YOU NEED**

- 3 oz cranberry juice
- ½ oz Rose's lime juice
- 4 oz ginger ale
- Lime wheel
- A lot of ice

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**DO THIS**

1. Fill a tall cup with ice.
2. Add the cranberry and lime. Top with ginger ale.
3. Lime wheel on the rim.
4. Then drink a glass of water anyway.

*Makes 1*

★ HOUSE RECIPE · BACK EVERY YEAR ★

# Boozer's Snowballs



*Kentucky bourbon balls. The crowd will get it.*

YOU NEED

- 1 cup finely chopped pecans
- ¼ cup Maker's Mark
- ½ cup butter, softened
- 1 lb powdered sugar
- 12 oz dark chocolate, melted
- Pecan halves, to top

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DO THIS

1. Soak the chopped pecans in the bourbon overnight.
2. Beat the butter and sugar. Mix in the pecans and any bourbon left.
3. Chill 1 hour. Roll into 1 inch balls and chill again.
4. Dip in the chocolate. Pecan half on top. Set on wax paper.

*Makes about 36*

★ VOL. 1 ONLY · WINTER BLUNDERLAND ★

# The Thaw



*It comes for everybody. Bring a spoon.*

## YOU NEED

- 2 tbsp vegetable oil
- 1 large onion, chopped; 3 cloves garlic
- 1½ lb ground beef, 1 lb ground pork
- ¼ cup chili powder, 3 tbsp smoked paprika
- 2 tbsp cumin, 2 tsp dried oregano
- 2 tsp cayenne, 2 tsp black pepper
- 1 tbsp sea salt, 2 tbsp tomato paste
- ½ cup Maker's Mark
- 12 oz amber or lager beer
- 28 oz can fire-roasted crushed tomatoes
- 15.5 oz can kidney beans, drained
- 2 tbsp Worcestershire, 1½ cups water

## DO THIS

1. In a Dutch oven over high heat, soften the onion in the oil, 5 to 7 minutes. Add the garlic for 2 minutes.
2. Brown the beef and pork. Drain the fat. Stir in the spices, salt and tomato paste and cook 2 minutes.
3. Take the pot off the heat and pour in the Maker's Mark. Back on medium-high, scrape up the bottom and cook it down by half.
4. Add the beer, tomatoes, beans, Worcestershire and water. Bring to a boil, then cover and simmer on low 1 to 1½ hours. Too thick? Add ½ cup water.

*Serves 8*

★ HOUSE RECIPE · BACK EVERY YEAR ★

# Flightless Wings: Red Stone



*Slushy is a penguin. He isn't using his.*

## YOU NEED

**For the wings:**

4 lb whole chicken wings, patted dry
4 tbsp canola oil
1 tbsp kosher salt, 2 tbsp brown sugar
2 tbsp smoked paprika, 1 tsp black pepper
1 tsp garlic powder, 1 tsp onion powder
½ tsp chipotle powder

**For the Red Stone Sauce:**

1 cup tart cherry preserves
½ cup Maker's Mark, ½ cup ketchup
¼ cup cider vinegar, ¼ cup honey
2 tbsp soy sauce, 2 cloves garlic
2 chipotles in adobo + 1 tbsp adobo
2 tbsp butter

**For the dip, Snowbank:**

1 bottle Litehouse chunky blue cheese
Chopped chives, cracked black pepper

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## DO THIS

1. Heat the oven to 500°F. Mix the oil, salt, brown sugar and wing spices in a big bowl and toss the wings to coat.
2. Bake in one layer on two foil-lined, greased sheet pans for 35 to 45 minutes. Flip the wings and swap the pans halfway.
3. Off the heat, pour the Maker's Mark into a saucepan. Back on medium-high, cook it down by half. Add the rest but the butter, simmer 15 to 20 minutes, blend, and whisk in the butter.
4. Toss the hot wings in the sauce and serve with the Snowbank.

*Makes about 20 whole wings*

★ HOUSE RECIPE · BACK EVERY YEAR ★

# Flightless Wings: Sticky Flippers



*Same penguin, island time. After the wings at ‘Ohana.*

## YOU NEED

**For the wings:**

4 lb whole chicken wings, patted dry
4 tbsp canola oil
1 tbsp coarse salt, 2 tbsp sugar
2 tbsp paprika, ½ tsp black pepper
½ tsp turmeric, ½ tsp cinnamon
¼ tsp cayenne

**For the Sticky Sauce:**

1 cup honey, ½ cup soy sauce
¾ cup water, 2 tbsp cornstarch
2 tbsp lime juice
1 tbsp ground coriander
1 tbsp chili powder
½ tsp ground ginger

**For the dip, Ranch Ranch:**

1 bottle Litehouse dill ranch
1 tube wasabi paste, stirred in

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## DO THIS

1. Heat the oven to 500°F. Mix the oil, salt, sugar and wing spices in a big bowl and toss the wings to coat.
2. Bake in one layer on two foil-lined, greased sheet pans for 35 to 45 minutes. Flip the wings and swap the pans halfway.
3. Simmer the sauce ingredients over medium-high about 5 minutes, stirring, until it thickens to a syrup. Cool 10 minutes.
4. Brush or toss the hot wings with the sauce and put the rest on the side. Serve with the Ranch Ranch.

*Makes about 20 whole wings*