

Created by: Debra C. Argen

Benjamin Prichard's Tennessee Whiskey

Phil Prichard, owner and **Master Distiller** of [Benjamin Prichard's Tennessee Whiskey](#) in **Kelso, Tennessee** follows his father's advice that, "If you are proud of it, put your name on it." Phil Prichard certainly has a right to be proud of his whiskey, and I am sure that Great Granddaddy, Benjamin Prichard, would be proud as well.

The story behind **Benjamin Prichard's Tennessee Whiskey** is actually listed on the bottle and is quite interesting, "Five generations ago, when Great Granddaddy Benjamin Prichard of Davidson County, Tennessee passed his "still, tubs, and utensils thereto" to his son Enoch, his will of 1822 provided documentation of the last known "legal" distiller in the Prichard Family. Ben made his whiskey with a high sugar content white corn, pure Tennessee spring water, and it was distilled using ancient pot still techniques. Benjamin Prichard's Tennessee Whiskey is an accurate recreation of that original whiskey, his name now immortalized among the finest Tennessee Whiskey."

Speaking with Phil Prichard in November 2010, I learned that the string of ownership and making spirits was broken when Prohibition came around, Phil's father became a dentist, and Phil worked as a dental technician for more than 30 years before finally making a career change at the urging of his cousin, Mack Prichard, and entered the spirits industry.



Phil Prichard

His first attempt at distillation was making rum with a still set up in his kitchen. His wife, Connie, walked in, looked at Phil, asked him what he was doing, shook her head when he told her, sampled his first batch, and then rightly paid him his first compliment on creating a fine product.

Phil Prichard learned his trade by his bootstraps, making batches and tasting in a trial and error method until he was satisfied with the results. He established Prichard's Distillery and began selling his rums in 2001. Since then, he has been amassing accolades and awards for his rums, and in 2010, he began selling **Benjamin Prichard's Tennessee Whiskey** made with white corn, and Benjamin Prichard's Single Malt Whiskey

Benjamin Prichard's Tennessee Whiskey is made with white corn, which has a higher sugar content and

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provides better balance, and water from Teahollow Springs, a pristine water supply that also supplies the drinking water to the local area.

Although other distilleries use column stills, Phil Prichard makes his whiskey in a pot still, which is tedious, harder to manage, and you have the potential to lose more product if you are not careful; however, for Phil, the result is worth it as he feels that it makes for a better product.



Prichard Distillery Pot Stills

Another distinguishing factor of Prichard's Whiskey is they make their cut lower and more aggressive than competitors who make a higher cut, and although Prichard's loses a little more to the cut, the yield is a more consistent product. You can distill up to 160 proof and put 120 proof in the barrel, however Phil Prichard makes the cut closer to 100 proof for the barrel to preserve flavors that would be lost if it was barreled at 120 proof.



Although many types of spirits may be made anywhere in the world, Tennessee whiskey may only be made in the state of Tennessee, and typically Tennessee style whiskey uses charcoal mellowing. Phil Prichard however, does not use charcoal mellowing as he feels that it takes away from the flavor profile, and instead bases his recipe on information from an 1820's will on how his Great Granddaddy made his whiskey. Phil ages the whiskey in new oak barrels using a 3-millimeter alligator char, which is an aggressive char, and ages the whiskey until he feels that it is right.

Benjamin Prichard's Tennessee Whiskey, 40% alcohol by volume, is a rich amber color, Straight Tennessee Whiskey, barreled, aged, and hand bottled exclusively by Prichard's Distillery, Inc. in Kelso, Tennessee.

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Tasting Notes: Swirling a wee bit of Benjamin Prichard's Tennessee Whiskey in a tasting glass, I was immediately impressed with its heady bouquet, with a hint of sweetness, as well as toasted nuts, spices, and vanilla aromas on the nose. Adding a tiny drop of water to allow the whiskey to open up and maximize its potential, Benjamin Prichard's Tennessee Whiskey blossomed like flowers after a rain; it was gorgeous, lots of fresh sweet corn, toasted almonds, allspice, nutmeg, toffee, cocoa, and cigar box on the nose and on the palate, with a lovely lingering finish.

Benjamin Prichard's Tennessee Whiskey is perfect for sipping, mixed in cocktails, or used in culinary recipes.

Luxury Experience's Benjamin Prichard's Tennessee Whiskey

Cocktail and Culinary Menu

Luxury Experience's TNT

Luxury Experience's "The Garbo"

Luxury Experience's Hot Apple Pie Tennessee Style

Luxury Experience's Corn and Acorn Squash Soup Kissed

with Benjamin Prichard's Tennessee Whiskey

Luxury Experience's Wild About Granny

The Cocktail Recipes

Luxury Experience's TNT

Luxury Experience's "The Garbo"

Luxury Experience's Hot Apple Pie Tennessee Style

The inspiration for **Luxury Experience's TNT** is a play on the abbreviation for the state of Tennessee, TN, and the second T, for tamarind nectar. Add fresh lemon juice, agave nectar, and 2 dashes of Fee Brothers Bitters, and the result is pure dynamite, a delicious and balanced cocktail, with just a hint of sweetness that lets the Benjamin Prichard's Tennessee Whiskey speak. An interesting note is that tamarind is an ingredient in Worcestershire Sauce.



Luxury Experience's TNT

Glass Used: Rocks Glass

Yield: One Cocktail

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2

Ounces

Benjamin Prichard's Tennessee Whiskey

1.5

Ounces

Tamarind Nectar

0.25

Ounce

Lemon Juice, freshly squeezed

0.25

Ounce

Agave Syrup

2

Dashes

Fee Brothers Whiskey Barrel-Aged Bitters

Lemon twist, garnish

Method: Fill a rocks glass with ice and set aside. Add ice to a shaker glass, add Benjamin Prichard's Tennessee Whiskey, Tamarind Nectar, Lemon Juice, and Fee Brothers Whiskey Barrel-Aged Bitters, and shake to incorporate ingredients. Strain cocktail into rocks glass. Garnish with lemon twist.

Luxury Experience's "The Garbo" cocktail was inspired by the 1934 film **Anna Christie**, where the iconic Swedish actress Greta Garbo sits at a table in a saloon and delivers the line, "Give me a whiskey, ginger ale on the side, and don't be stingy." I have always wanted to say that, however I do not like ginger ale. Hence, "ginger ale on the side," became Izze Sparkling Grapefruit Fruit Beverage, fresh pink grapefruit juice, maraschino cherry, honey, and Fee Brothers Cherry Bitters mixed in the cocktail; and no, I was not stingy with the whiskey. The result is a cocktail that I think Garbo would have approved.



Luxury Experience's "The Garbo"

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Glass Used: Rocks Glass

Yield: One Cocktail

2.25

Ounces

Benjamin Prichard's Tennessee Whiskey

1

Ounce

Izze Fortified Sparkling Grapefruit

1

Ounce

Pink Grapefruit Juice, freshly squeezed

2

Maraschino Cherries

0.50

Teaspoon

Honey

4

Dashes

Fee Brothers Cherry Bitters

Grapefruit wedge, garnish

Method: Place 1 Maraschino cherry in a large mixing glass, add one half teaspoon honey and muddle. Add 4 ice cubes, Benjamin Prichard's Tennessee Whiskey, Izze Fortified Sparkling Grapefruit, fresh grapefruit juice, and Fee Brothers Cherry Bitters, and stir with a long handled bar spoon. Strain into a rocks glass filled with ice. Garnish with a Maraschino cherry and a grapefruit wedge.

When the temperature starts dropping, **Luxury Experience's Hot Apple Pie Tennessee** Style is the perfect hot beverage. Benjamin Prichard's Tennessee Whiskey is combined with [Travis Hasse's Original Apple Pie Liqueur](#), Apple Cider, English Breakfast Tea, Fee Brothers Spice Cordial Syrup, and is garnished with a Cinnamon Stick. Luxury Experience's Hot Apple Pie Tennessee Style is also a perfect pairing after dinner cocktail to enjoy with Luxury Experience's Wild About Granny dessert.

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Luxury Experience's Hot Apple Pie Tennessee Style

Glass Used: Irish Whiskey Glass

Yield: One Cocktail

1.5

Ounces

Benjamin Prichard's Tennessee Whiskey

0.5

Ounce

Travis Hasse's Original Apple Pie Liqueur

3

Ounces

Apple Cider

2

Ounces

English Breakfast Tea, strong (1 teabag - 4 ounces water)

0.25

Ounce

Fee Brothers Spice Cordial Syrup

1

Cinnamon Stick, garnish

Method: Bring water to boil, add teabag and steep for 5 minutes. Heat apple cider and 2 ounces of tea, add the other ingredients, stir, and pour into an Irish whiskey glass. Garnish with a cinnamon stick.

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The Culinary Recipes

Luxury Experience's Corn and Acorn Squash Soup Kissed

with Benjamin Prichard's Tennessee Whiskey

Luxury Experience's Wild About Granny

The inspiration for **Luxury Experience's Corn and Acorn Squash Soup Kissed with Benjamin Prichard's Tennessee Whiskey** was the sweet white corn that Phil Prichard uses in creating his whiskey. Boasting the best of the autumn harvest, the soup features sweet white corn, acorn squash, Vidalia onions, chicken stock, sage simple syrup, and of course, Benjamin Prichard's Tennessee Whiskey. The result is a flavorful, sophisticated soup that would be perfect for a festive holiday dinner, yet is easy enough to enjoy at anytime of the year. For a dazzling dinner party, serve the soup in individual acorn squash.



Luxury Experience's Corn and Acorn Squash Soup Kissed with Benjamin Prichard's Tennessee Whiskey

Servings: 8

Corn and Acorn Squash Soup Ingredients:

4

Tablespoons

Butter

4 cups

(680 grams)

Sweet White Corn, (may substitute golden corn), fresh or frozen

8

Acorn Squash, miniature

½

Cup

Vidalia Onion, chopped

4

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Cups

Chicken Stock

2

Ounces

Sage Simple Syrup (see directions below)

Sea Salt and White Pepper, to taste

2

Ounces

Light Cream

2

Ounces

Benjamin Prichard's Tennessee Whiskey

Sage Leaves, fresh, chopped, for garnish

8

Teaspoons

Benjamin Prichard's Tennessee Whiskey to float on soup at serving time

Sage Simple Syrup Ingredients:

1

Cup

Water

1

Cup

Sugar

1

Cup

Fresh Sage Leaves

Method for Sage Simple Syrup: In a saucepan, add 1 cup of sugar and 1 cup of water, and bring to a boil to dissolve sugar. When sugar is dissolved, remove saucepan from the heat, and add 1 cup of fresh sage leaves. Let steep for 1 hour. Strain syrup into a bottle, and discard sage leaves. Store syrup in a tightly covered glass jar in the refrigerator. May be made ahead. Sage Simple Syrup is a delicious addition to cocktails, or brushed on chicken, fish, vegetables, or pineapple, and grilled.

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Method for Soup: In a large saucepan, melt the butter and add the Vidalia onions, cover the pan and sweat the onions over medium heat until translucent, approximately 8 minutes. Add the sweet corn, cover, and cook for 5 minutes. Add the chicken stock and cook over medium heat for 15 minutes. Remove from heat and let cool for 10 minutes.

In a blender, puree the corn and onion mixture in small batches with the chicken stock. Strain, and discard corn pulp. Return soup to the saucepan; add the Sage Simple Syrup, season to taste with sea salt and white pepper, add the light cream, and 2 ounces of the Benjamin Prichard's Tennessee Whiskey. Stir to incorporate. Soup may be made ahead and refrigerated for 1 day before serving.

Method for the Acorn Squash: Pre-heat oven to 400° F (204° C). Wash acorn squash. Slice top off squash widthwise. Carefully remove seeds from the squash using a melon baler or a spoon. Take care not to puncture the sides of the squash, as the squash will be the bowls for the soup.

Melt 4 tablespoons butter in a saucepan, and add 1 ounce of Benjamin Prichard's Tennessee Whiskey. Remove from heat. Sprinkle squash cavities with salt and pepper, brush with butter whiskey mixture, place the cut tops back on the squash, wrap in aluminum foil, and bake for 10 minutes.

Remove from the squash from the oven, carefully open the aluminum foil, remove the tops of the squash, and fill with soup leaving a ¼" gap from the rim. Place the tops back on, wrap tightly in aluminum foil and bake for an additional 40-50 minutes, until squash are tender, but not mushy.

Note: If desired, the squash seeds may be washed, dried, seasoned with salt and pepper and other spices, tossed lightly with oil, and baked in a 200° F (204° C) oven for 30 minutes or until golden, to enjoy at another time.

Presentation: Remove the tops from the squash, add 1 teaspoon of Benjamin Prichard's Tennessee Whiskey to float on the top of the soup. Garnish with fresh, chopped sage leaves, and secure the tops to the squash at a jaunty angle with toothpicks. Encourage guests to scoop a little of the baked acorn with each spoonful of soup.

Luxury Experience's Wild About Granny is a luscious layered dessert that will make you want to thank Johnny Appleseed for planting apple seeds and Phil Prichard for making Benjamin Prichard's Tennessee Whiskey. Granny Smith Apples and Benjamin Prichard's Tennessee Whiskey were made for each other, and when combined elicit a delectable melding of flavors.

The base layer of the dessert consists of hot sautéed Granny Smith apples flambéed with Benjamin Prichard's Tennessee Whiskey, the second layer is a nutty Florentine cookie flavored with Benjamin Prichard's Tennessee Whiskey, and the third layer is Granny Smith Semi-Freddo with Benjamin Prichard's Tennessee Whiskey, and dusted with cinnamon. The result is a delicious yin yang of hot and cold, and smooth and crunchy textures.



Luxury Experience's Granny Smith Semi-Freddo Ingredients:

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Serves: 8

2

Granny Smith Apples, washed, peeled, cored, and coarsely chopped

7

Ounces

Sweetened Condensed Milk

1

Ounce

Apple Juice

1

Ounce

Benjamin Prichard's Tennessee Whiskey

1

Dash

Salt, Allspice, Cinnamon, Nutmeg

Method: Place the apples in a freezer bag and freeze overnight or for several hours until apples are frozen.

When apples are frozen, add apples and the rest of the ingredients to a blender, and process until smooth. Place in an airtight container and freeze several hours or overnight until firm.

Luxury Experience's Florentines Ingredients:

Makes: 12

2

Tablespoons

Butter

2

Tablespoons

Brown Sugar

2

Tablespoons

Molasses

1/8

Teaspoon

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Salt, Allspice, Cinnamon

2

Tablespoons

Flour

2

Tablespoons

Old Fashioned Oats

2

Tablespoons

Walnuts, chopped

1

Tablespoon

Benjamin Prichard's Tennessee Whiskey

1

Dash

Salt, Allspice, Cinnamon, Nutmeg, each

Method: Pre-heat oven to 375° F (191° C).

Draw six small circles on 2 pieces of parchment, leaving ample space between circles. Turn the parchment ink side down on two baking trays.

In a large sauté pan, melt the butter over medium heat, add brown sugar and molasses, and stir to dissolve. Remove from heat. Add the rest of ingredients and combine. Drop ½-teaspoon mixture in the center of each of the circles, and bake 4 minutes. Remove from oven and let cool.

Luxury Experience's Sautéed Apples Ingredients:

2

Tablespoons

Butter

2

Granny Smith Apples

2

Tablespoons

Brown Sugar

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1/8

Teaspoon

Salt, Allspice, Cinnamon

2

Ounces

Cider

1

Tablespoon

Benjamin Prichard's Tennessee Whiskey

Method: Melt butter in a large sauté pan over medium heat; add apples, sugar, salt, and spices, stir to combine, and sauté for 3 minutes. Stir in cider, and sauté until apples are tender and liquid has almost evaporated. Add Benjamin Prichard's Tennessee Whiskey and carefully flambé apples. Flames will self-extinguish. Take care when flambéing, step back from stove, and do not turn on a vent. Keep apples warm. Sautéed apples may be made ahead and then reheated just before serving.

Presentation: Divide apples into 8 bowls, top with Florentine cookie, and small scoop of semi-freddo. Dust with cinnamon.

In addition to Prichard's rums and Benjamin Prichard's Tennessee Whiskey, Prichard's also produces Benjamin Prichard's Single Malt Whiskey, which you can read about in the Liquor Cabinet.

Prichard's Distillery is open for tasting Monday through Saturday from 9:00 am until 3:30 pm.

For information on where to purchase **Benjamin Prichard's Tennessee Whiskey** and other fine Prichard's products, please visit the website: www.PrichardsDistillery.com.



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