

Created by: Debra C. Argen

Benjamin Prichard's Single Malt Whiskey

Benjamin Prichard's Single Malt Whiskey is best described from the quote on the back of the bottle, "They say God created whiskey to prevent the Irish from ruling the world. Steeped in ancient Celtic origins, Benjamin Prichard's Single Malt Whiskey would make any Irishman, or lady, proud. Distilled in classic copper pot stills according to true Irish traditions, its rich malt flavor truly reflects the character of the finest Single Malt Whiskey," which was certainly inspiration enough to try it. Family owned and made in **Kelso, Tennessee** by **Master Distiller, Phil Prichard, Benjamin Prichard's Single Malt Whiskey** is a real treat for whiskey lovers.

Although his family has a long history of making spirits that dates back to the 1800s, it was not until 2001 that Phil Prichard established Prichard's Distillery and began selling his rums. 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.



Phil Prichard

Benjamin Prichard's Single Malt Whiskey, 40% alcohol by volume, is barreled, aged, and hand bottled exclusively by Prichard's Distillery, Inc. in Kelso, Tennessee. Phil Prichard makes his Single Malt Whiskey in the Irish Whiskey style, uses more barley than rye to make the malt, and uses water from Teahollow Springs, a pristine water supply that also supplies the drinking water to the local area. 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.

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.

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Pot Sills for Prichard's Whiskey

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 aging to preserve flavors that would be lost if it was barreled at 120 proof.



Tasting Notes: Benjamin Prichard's Single Malt Whiskey awakens the senses, first attracting the eye with its rich coppery color, followed by its aromatic sweet nose eliciting notes of honey, caramel, with soft toffee and butterscotch notes. A drop of water to release its potential, and the bouquets unfolds with spice notes of nutmeg, cinnamon, and allspice on the nose and palate, with honeyed sweetness, rounded toffee, vanilla, and a long, lingering finish.

Although Benjamin Prichard's Single Malt Whiskey is an excellent sipping whiskey served neat, with a splash of water, or served on the rocks, it is also perfect when used in cocktail and culinary recipes. Luxury Experience's Benjamin Prichard's Single Malt Whiskey Cocktail and Culinary Menu highlights the versatility of this fine spirit from the state of Tennessee.

Luxury Experience's Benjamin Prichard's Single Malt Whiskey

Cocktail and Culinary Menu

Luxury Experience's Sopwhisk Camel

Luxury Experience's Whiskey Sour

Luxury Experience's Jerusalem Artichoke and Chestnut Soup

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with Benjamin Prichard's Single Malt Whiskey and Truffle Oil

The Cocktail Recipes

Luxury Experience's Sopwhisk Camel is a playful reference to the bi-plane called a Sopwith Camel and a play on the name of the nectar, soursop (also called guanabana) and Benjamin Prichard's Single Malt Whiskey. Soursop is a delicious fruit that is an excellent source of vitamin C and calcium, and when mixed with Benjamin Prichard's Single Malt Whiskey, fresh lime juice, and Fee Brothers Caramel Cordial Syrup, it is a sophisticated whiskey cocktail. The only garnish needed is a sprinkle of nutmeg.



Luxury Experience's Sopwhisk Camel

Glass Used: Rocks Glass

Yield: One Cocktail

1.5

Ounces

Benjamin Prichard's Single Malt Whiskey

2

Ounces

Soursop (Guanabana) Nectar (readily available in supermarkets)

0.25

Ounce

Lime Juice

0.25

Ounce

Fee Brothers Caramel Cordial Syrup

Nutmeg

Method: Add all ingredients to a shaker with four ice cubes, shake hard, and strain into a rocks glass filled

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with ice. Sprinkle with nutmeg.

The new cocktail trend is going back to classic cocktails, which was the inspiration for **Luxury Experience's Whiskey Sour** made with Benjamin Prichard's Single Malt Whiskey, lemon juice, lime juice, agave nectar, Fee Brothers West Indian Orange Bitters, and the classic garnish of an orange slice and a maraschino cherry.



Luxury Experience's Whiskey Sour

Glass Used: Rocks Glass

Yield: One Cocktail

1.75

Ounces

Benjamin Prichard's Single Malt Whiskey

0.75

Ounces

Lemon Juice

0.25

Ounce

Lime Juice

1

Ounce

Agave Nectar

1

Dash

Fee Brothers West Indian Orange Bitters

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Orange Slice, Maraschino Cherry

Method: Mix all ingredients in a shaker with ice, and shake until can is frosty. Strain into an ice-filled rocks glass. Garnish with a slice of orange and a maraschino cherry.

The Culinary Recipes

Benjamin Prichard's Single Malt Whiskey adds just the right finishing touch to **Luxury Experience's Jerusalem Artichoke and Chestnut Soup** that is drizzled with truffle oil just before serving.



Luxury Experience's Jerusalem Artichoke and Chestnut Soup with Benjamin Prichard's Single Malt Whiskey and Truffle Oil

Serves: 8 - 10

Ingredients:

4

Tablespoons

Butter

1

Leek, white and light green parts only, sliced

1

Onion, small, diced

Freshly Ground Black Pepper

Method: Melt butter in large saucepan, add leeks, onions, and black pepper and sauté until leeks are wilted and onions are translucent, about 5 minutes.

Ingredients:

1.25

Lbs. (500 Grams)

Jerusalem artichokes, (sunchoke), peeled, chopped

4

Cups (1 Liter)

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Chicken Broth

14

Chestnuts, peeled, boiled, (or precooked chestnuts in a jar)

Method: Add Jerusalem artichokes to leeks and onions, stir and sauté for 2 minutes; add chestnuts and chicken broth and simmer until Jerusalem artichokes are tender, about 15 minutes. Place the mixture in a blender and puree Jerusalem artichokes, leeks, onions, and chestnuts with chicken broth to make a thick soup. Let sit for a few hours or overnight.

Ingredients:

1/3

Cup (77 ml)

Benjamin Prichard's Single Malt Whiskey

6

Ounces (177 ml)

Half & Half (or Light Cream)

0.25

Teaspoon

Honey

Truffle Oil

Method: Add Benjamin Prichard's Single Malt Whiskey to thin soup, then add Half & Half, and heat through. Taste the soup and season with salt and pepper to taste if needed.

Presentation: Spoon soup in teacups or bowls, sprinkle with tiny sliced leeks, and drizzle with a little truffle oil as a little of the oil goes a long way.

In addition to Benjamin Prichard's Single Malt Whiskey, Prichard's Distillery also produces **Benjamin Prichard's Tennessee Whiskey**, which you can read about in the [Liquor Cabinet](#).

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



Prichard's Distillery
11 Kelso Smithland Road
Kelso, Tennessee
United States

Telephone: +1-931-433-5454
Email: info@prichardsdistillery.com
Website: www.PrichardsDistillery.com

