

Created by: Debra C. Argen

## Favorite Thanksgiving Recipes from Luxury Experience

Thanksgiving is a reflective time to spend with family and close friends to celebrate and give thanks. [Luxury Experience](#) celebrated its seventh anniversary in November 2012 of "[Bringing the Experience of Luxury to You](#)" and we are especially thankful for your continued support throughout the years. We would like to celebrate by sharing a few of our favorite Thanksgiving culinary and cocktail recipes with you. Happy Holidays!

### Luxury Experience's Thanksgiving Culinary and

#### Cocktail Recipes

##### The Cocktail Menu

Rockin' Rooster Bloody Mary

Vermont Spirits Autumn Gold Martini

Hot Apple Pie Tennessee Style

Cockspurs Pumpkin Frost

##### The Culinary Menu

#### Soups

Corn and Acorn Squash Soup Kissed with

Benjamin Prichard's Tennessee Whiskey

Jerusalem Artichoke and Chestnut Soup

Pumpkin Chestnut Soup with Clément Créole Shrub

Liqueur d'Orange

#### Relish

Cranberry Apple Citrus Relish

#### Desserts

Apple Pie with Tipsy Raisins and Vermont Spirited Apple Ice Cream,

Cooked, Stirred, but Not Shaken

Pumpkin Cheesecake with Cockspur Rum and

Chocolate Fudge Sauce

On Thanksgiving, as our family and friends gather in our large kitchen to help prepare the traditional turkey with all the trimmings, we like to offer them a **Rockin' Rooster Bloody Mary** or a **Vermont Spirits Autumn Gold Martini**.

For a first course, we like to offer a variety of autumn soups including a few favorites of **Corn and Acorn Squash Soup Kissed with Benjamin Prichard's Tennessee Whiskey, Jerusalem Artichoke and**

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**Chestnut Soup, and Pumpkin Chestnut Soup with Clément Créole Shrub d'Orange.**

Edward's mother, Esther Nesta, used to make **Cranberry Apple Citrus Relish**, and we continue the tradition by creating this special recipe in her honor. It is a recipe that we have made throughout the years and have it shared with many family members and friends. The recipe uses fresh cranberries, diced apples, orange and lemon zest, sugar, water, and a cinnamon stick. It is easy to make, delicious to eat. If there is any left after Thanksgiving, we like to serve it over vanilla ice cream.

For desserts, in addition to traditional pumpkin pie, we also serve **Apple Pie with Topsy Raisins and Vermont Spirited Apple Ice Cream, Cooked, Stirred, but Not Shaken**, and **Pumpkin Cheesecake with Cockspur Rum and Chocolate Fudge Sauce**. We also like to offer dessert-pairing cocktails of **Hot Apple Pie TennesseeStyle** and **Cockspurs Pumpkin Frost**.

**The Cocktail Recipes**

**Luxury Experience's Rockin' Red Rooster** is our take on a classic Bloody Mary with a few twists, namely Cockspur Fine Rum, cucumber juice, and Fee Brothers Celery Bitters, and is perfect to serve for brunch.



**Luxury Experience's Rockin' Red Rooster**

Glass Used: Highball Glass

Yield: One Cocktail

2.00

Ounces

**Cockspur Fine Rum**

4

Ounces

Goya Cocktail Vegetable Juice with Clam Flavor

0.25

Ounce

Lime Juice, freshly squeezed

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0.25

Ounce

Cucumber Juice, press or muddle cucumber to extract juice

3

Dashes

### [Fee Brothers Celery Bitters](#)

1

Dash

Worcestershire Sauce

Freshly Ground Black Pepper, to taste

Freshly Ground Sea Salt, to taste (optional)

2

Green Beans, raw, chive, lemon twist, garnish

Method: Mix ingredients in a large mixing glass with ice. Strain into highball glass filled with ice. Garnish with green beans tied with long piece of chive, and lemon twist.

**Luxury Experience's Autumn Gold Martini**, a sophisticated cocktail made with [Vermont Spirits Gold Vodka](#), Grand Marnier, Extra Dry Vermouth, maple syrup, and garnished with a maple leaf candy that will slowly impart flavor to the cocktail.



### **Luxury Experience's Autumn Gold Martini**

Glass Used: Martini Glass

Yield: 1 Cocktail

2.0

Ounces

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Vermont Spirits Gold Vodka

0.5

Ounce

Grand Marnier

0.5

Ounce

Extra Dry Vermouth

0.25

Teaspoon

Maple Syrup

Maple Leaf Candy for garnish

**Method:** Chill Martini glass and set aside. Place the maple leaf candy in the bottom of the glass. In a large mixing glass, add the Vermont Spirits Gold Vodka, Grand Marnier, Extra Dry Vermouth, maple syrup, and 4 ice cubes, shake hard until shaker is frosty and ice is incorporated into drink; strain into Martini glass.

**Luxury Experience's Hot Apple Pie Tennessee Style** tastes like delectable hot apple pie served in a glass. It is perfect to pair with dessert, or to enjoy anytime on a cold autumn or winter night.



**Luxury Experience's Hot Apple Pie Tennessee Style**

Glass Used: Irish Whiskey Glass

Yield: One Cocktail

1.5

Ounces

[Benjamin Prichard's Tennessee Whiskey](#)

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0.5

Ounce

[Travis Hasse 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.

**Luxury Experience's Cockspur Pumpkin Frost** is a perfect festive autumn and winter cocktail that tastes like pumpkin pie, and combines Cockspur Fine Rum, Pumpkin Puree, Half & Half, Fee Brothers Pumpkin Spice Cordial Syrup, and Grand Marnier. The cocktail is especially lovely when paired with **Luxury Experience's Pumpkin Cheesecake with Cockspur Rum and Chocolate Fudge Sauce**.



**Luxury Experience's Cockspur Pumpkin Frost**

Glass Used: Martini Glass

Yield: One Cocktail

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1.25

Ounce

Cockspur Fine Rum

3

Tablespoons

Pumpkin Puree

1

Ounce

Half & Half (or light cream)

0.25

Ounce

Fee Brothers Pumpkin Spice Cordial Syrup

0.25

Ounce

Grand Marnier

4

Ice Cubes

Cinnamon, to dust cocktail

Method: Chill a martini glass and set aside. Add ingredients to a shaker with 4 ice cubes and shake until ice is incorporated. Strain into martini glass and dust with cinnamon.

## **The Culinary Recipes**

### **Soups**

**Luxury Experience's Corn and Acorn Squash Soup Kissed with Benjamin Prichard's Tennessee Whiskey** uses sweet white corn, acorn squash, Vidalia onions, sage simple syrup, chicken stock, and 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.

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

Serves: 8

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

Cups

Chicken Stock

2

Ounces

Sage Simple Syrup (see directions below)

Sea Salt and White Pepper, to taste

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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.

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



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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.

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



### **Luxury Experience's Jerusalem Artichoke and Chestnut Soup**

Serves: 8 - 10

#### Ingredients:

4

Tablespoons

Butter

1

Leek, white and light green parts only, sliced

1

Onion, small, diced

Freshly Ground Black Pepper

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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)

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 mixer 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.

**Luxury Experience's Pumpkin Chestnut Soup with [Clément Créole Shrub Liqueur d'Orange](#)** has become a traditional favorite. Served in a large pumpkin, or in miniature pumpkins, this luscious soup has star potential.

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### Luxury Experience's Pumpkin Chestnut Soup with Clément Créole Shrub Liqueur d'Orange

#### Ingredients:

4

Cups

Pumpkin Puree (may use canned pumpkin if fresh is not available)

3

Cups

Chicken or Vegetable Broth

1

Head

Garlic

1

Teaspoon

Colombo (Martinique curry, substitute another curry if Colombo is not available)

2

Cups

Half & Half (or light cream)

½

Cup

Chestnuts, cooked and peeled

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3

Tablespoons

White Wine

½

Cup

Clément Créole Shrub Liqueur d'Orange

Salt and Pepper, to taste

Method: Drizzle garlic with extra-virgin olive oil and roast in a garlic roaster or aluminum foil in the oven at 400° F for approximately 25 minutes.

When cool enough to handle, remove the cloves from their papery skin and puree in a blender with 24 ounces chicken or vegetable broth.

In a small food processor, add the chestnuts and white wine and puree until a smooth paste forms. Add the chestnut paste and the pumpkin puree to the blender and puree until smooth.

Pour the pumpkin chestnut mixture in a large saucepan, add the Colombo, Half & Half, and salt and pepper to taste. Heat the soup until just before reaching the boiling point. Stir in the Clément Créole Shrub Liqueur d'Orange, garnish with a small dollop of sour cream and fresh chopped herbs.

Presentation: Serve soup in a medium size pumpkin or individual miniature pumpkins if desired.

### **Relish**

#### **Cranberry Apple Citrus Relish**

**Cranberry Apple Citrus Relish** is a traditional part of Thanksgiving. It is easy and quick to make, and can be made ahead.

Cranberry Apple Citrus Relish Ingredients:

12

Ounces (340 grams)

Cranberries, whole, washed and picked through

2

Cups

Granny Smith Apple, peeled, cut into small dice

2

Tablespoons

Orange, peel, small dice

1

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Tablespoon

Lemon, peel, small dice

1

Stick

Cinnamon

1

Star Anise

1

Cup

Sugar

1

Cup

Water

Method: In a medium pot, bring the water, sugar, spices, and peels to a boil to dissolve sugar. Add the cranberries and the apples and cook until the cranberries burst and the apples are tender, about 10 minutes. Remove from heat and let cool at room temperature. Remove and discard the star anise and cinnamon stick. Refrigerate in an airtight covered glass jar until ready to use.

### Desserts

In addition to traditional pumpkin pie for Thanksgiving, we also like to offer **Luxury Experience's Apple Pie with Tippy Raisins and Vermont Spirited Apple Ice Cream, Cooked, Stirred, but Not Shaken** and **Luxury Experience's Pumpkin Cheesecake with Cockspur Rum and Chocolate Fudge Sauce**.



**Luxury Experience's Apple Pie with Tippy Raisins and Vermont Spirited Apple Ice Cream, Cooked, Stirred, but Not Shaken**

Serves: 4

Ingredients for the Tippy Raisins:

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0.25

Cup

Raisins

1

Ounce

Vermont Spirits White Vodka

Method: Add raisins and Vermont Spirits White Vodka to a covered jar. Shake to coat raisins. Let sit for several hours or overnight.

Ingredients for the Pie Filling:

4

Granny Smith apples, peeled and sliced

2

Tablespoons

Maple Syrup

Tipsy Raisins

Method: Toss Granny Smith apples with maple syrup, and raisins.

The flaky pastry recipe has been adapted from a recipe that my mother, Victoria V. Argen, has used for many years, which I updated by decadently replacing water with Vermont Spirits White Vodka.

Ingredients for the Pastry:

2.75

Cups

Flour

0.75

Cup

Crisco shortening

1

Teaspoon

Salt

5

Tablespoons

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Vermont Spirits White Vodka, chilled

Method: In a food processor, add flour, shortening, and salt. Process until mixture is crumbly. Add chilled vodka by the tablespoon and process until dough starts to hold together. Do not over process. Roll dough out between sheets of parchment paper to create 2 pastry rounds. Carefully transfer dough to a pie plate, fill pastry with apples and raisins, and cover with layer of dough and crisp edges.

Use a leaf cookie cutter to cut leaves from the remaining dough, place on a baking sheet, and sprinkle them with a mixture of cinnamon and sugar. Bake the pie and pastry leaves in a preheated oven at 350° F (177° C) until pastry is golden brown. Serve warm from the oven with the ice cream.

### **Luxury Experience's Vermont Spirited Apple Ice Cream, Cooked, Stirred, but Not Shaken**

Yield: 1 Quart

#### Ingredients for the Ice Cream:

3

Eggs

2

Cups

Whole Milk

2

Cups

Heavy Cream

0.5

Cup

Maple Syrup

Method: Beat eggs and milk together in a large saucepan. Add sugar and maple syrup. Cook over low heat stirring constantly until thickened (just starting to boil); approximately 10 minutes. Mixture should coat the spoon. Let cool, and then add heavy cream. Refrigerate overnight.

#### Ingredients for the Vermont Spirited Apples:

3

Granny Smith Apples, diced (to equal 3 cups)

1

Ounce

Vermont Spirits White Vodka

1

Ounce

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Maple Syrup

Pinch

Salt

Method: Butter covered casserole dish, add apples, Vermont Spirits White Vodka, maple syrup, and salt. Stir to combine. Bake in a preheated oven at 350° F (177° C) until apples are very tender, approximately 30-35 minutes. Set aside and let cool at room temperature. When cool, add 3 ounces of Vermont Spirits White Vodka and chill overnight.

Method for the Ice Cream: Process batter in ice cream maker until it just starts to firm up, add apple mixture and continuing processing until thoroughly mixed and firm. Remove mixture to a container to freeze.

Method for Maple Sauce: Mix equal parts of maple syrup and condensed milk. Heat in microwave for 1 minute; watch carefully so the mixture does not boil over. Set aside to cool. Pour into squeeze bottle.

Presentation: On a large plate, decoratively swirl sauce, add apple pie and ice cream, and garnish with pastry leaves.



### Luxury Experience's Pumpkin Cheesecake with Cockspur Rum and Chocolate Fudge Sauce

Serves: 8

Preheat oven to 350° F (177° C).

#### Crust Ingredients:

0.5

Cup

Butter (1 stick)

0.75

Cup

Sugar

1

Pinch

Salt



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2

Tablespoons

Cocoa

1.25

Cups

Graham Crackers (1 sleeve)

Method: Place graham crackers in a food processor and process until fine. Add the rest of the ingredients and process until mixture holds together. Press crumbs on the bottom and the sides of a spring form pan. Chill in refrigerator while you make the filling.

Cheesecake Ingredients:

16

Ounces

Cream Cheese

12

Cups

Pumpkin Puree

4

Eggs

2

Teaspoon

Cinnamon

1

Teaspoon

Cloves

1

Teaspoon

Ginger

1

Teaspoon

Salt

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1

Cup

Sugar

1

Tablespoon

### Cockspur Fine Rum

Method: Add all ingredients to a food processor and process until smooth. Pour into graham cracker crust. Bake for 50 minutes or until tester inserted in center of cheesecake comes out clean. Let cool for 20 minutes at room temperature and then refrigerate until serving.

### Chocolate Fudge Rum Sauce Ingredients:

1

Tablespoon

Butter

0.75

Cup

Sweetened Condensed Milk

0.25

Cup

Baking Cocoa, unsweetened

1/8

Teaspoon

Salt

1

Teaspoon

Vanilla

2

Teaspoons

### Fee Brothers Pumpkin Spice Cordial Syrup

1

Ounce

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Half and Half

1

Ounce

Cockspur Rum

Method: Melt butter in a small saucepan over low heat. Add rest of ingredients with exception of rum and stir until smooth consistency. Add rum, stir, and remove from stove. Keep in a closed bottle in the refrigerator until ready to use. Serve chocolate warm or cold.

Spiced Nuts Ingredients:

1

Tablespoon

Butter

2

Tablespoons

Sugar

1/8

Teaspoon

Cinnamon

1/8

Teaspoon

Ginger

1/8

Teaspoon

Cloves

1

Teaspoon

Cockspur Rum

Method: Melt butter in a small saucepan over low heat. Add sugar, spices, and Cockspur Fine Rum, stir and add walnuts. Stir until walnuts are glazed about 3 minutes. Turn out onto parchment paper to dry.

Presentation: Drizzle chocolate fudge sauce over slice of pumpkin cheesecake. Sprinkle with spiced nuts.

May you enjoy the beauty and the spirit of Thanksgiving no matter where you live, and may you have a very happy holiday from Luxury Experience!

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