

Created by: Debra C. Argen

Travis Hasse's Original Cow Pie Liqueur

[Travis Hasse's Original Cow Pie Liqueur](#) the latest "pie" in the **award-winning Drink Pie family** that includes [Travis Hasse's Original Apple Pie Liqueur](#) and [Travis Hasse's Original Cherry Pie Liqueur](#), is a luscious blend of chocolate, caramel, vanilla, and neutral grain spirits. Perfect served chilled or over ice or used in cocktail and culinary recipes Travis Hasse's Original Cow Pie Liqueur is a "pie" that you will enjoy eating as well as drinking!



Travis Hasse's Original Cow Pie Liqueur: 15% alcohol; is a recipe handed down from Travis Hasse's dad, Gene Hasse. Travis began making Pie Liqueurs at his home and serving them to his friends and family. The response was better than he could have imagined. In 2006, Travis and wife, Cathy purchased the **Missouri Tavern**, and with endless requests from people wanting to buy a bottle, he decided to share his recipe with everyone.

Travis launched his first pie liqueur, [Travis Hasse's Original Apple Pie Liqueur](#), a heavenly blend of apples, spices, cinnamon and neutral grain spirits in September 2008, followed by [Travis Hasse's Original Cherry Pie Liqueur](#) launched in 2009, made with maraschino cherries, a hint of vanilla, and neutral grain spirits.

His latest creation, **Travis Hasse's Original Cow Pie Liqueur** is like an adult version of chocolate milk, and combines chocolate, caramel, vanilla, and neutral grain spirits. Travis found inspiration for this luscious liqueur from another Wisconsin Company, the Baraboo Candy Company, producing Homer Holstein's Original Cow Pie Chocolate since 1981. A great fan of their Cow Pie Chocolates, Travis thought a blend of

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chocolate, vanilla, caramel, and neutral grain spirits would be a wonderful marriage for a liqueur. It is indeed!

Travis Hasse's Original Cow Pie Liqueur is definitely love at first sip, whether served chilled over ice, drizzled over vanilla or chocolate ice cream, or used in cocktail or culinary recipes.

To show the versatility of **Travis Hasse's Original Cow Pie Liqueur**, "Luxury Experience was in the kitchen and behind the bar®" creating culinary and cocktail recipes to tempt your palate. All culinary recipes created by Luxury Experience's Chef Debra C. Argen. All ice cream recipes created by Luxury Experience's Ice Cream Maker Edward F. Nesta. All cocktail recipes created by Luxury Experience Mixologists Debra C. Argen and Edward F. Nesta.

Luxury Experience -Travis Hasse's Original Cow Pie Liqueur

Cocktail and Culinary Menu

Luxury Experience -Travis Hasse's Original Cow Pie Liqueur Cocktail Menu

Luxury Experience - Egg Cream ABV

Luxury Experience - 21+

Luxury Experience - All American

Luxury Experience - Ambassador Coffee

Luxury Experience - Travis Hasse's Original Cow Pie Liqueur Culinary Menu

Luxury Experience - Cappellini in a Peanut Coconut Cow Pie Sauce

Luxury Experience - Nutty Cow Candy

Luxury Experience - Cow Pie Cream Cheese Stuffed Dates

Luxury Experience - Cow Pie Licious Ice Cream

The classic Egg Cream, a New York soda fountain favorite made with milk, seltzer water, and chocolate or vanilla syrup, no, there are no eggs in an Egg Cream, was the inspiration for **Luxury Experience - Egg Cream ABV**. The name Egg Cream ABV is a play on the words "alcohol by volume" listed on spirits bottles to indicate the percentage of alcohol in the product.

This tasty grown-up cocktail combines Travis Hasse's Original Cow Pie Liqueur, cream soda, and milk and may very well become your favorite replacement to iced coffee.

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Luxury Experience - Egg Cream ABV

Yield: 1 Cocktail

Glass Used: Irish Coffee Glass

Ingredients:

2

Ounce

Travis Hasse's Original Cow Pie Liqueur

2

Ounce

Cream Soda

1

Ounce

Milk, 2%

Ground Cinnamon, to dust cocktail

Method: Add ingredients to a mixer glass and whip it with a long spoon to create froth. Pour into an ice filled Irish whiskey glass. Lightly dust with ground cinnamon.

Luxury Experience - 21+ tastes like a grown-up version of a milk shake and combines Travis Hasse's Original Cow Pie Liqueur, BarSol Pisco Selecto Acholado from Peru, peanut butter, and 2% milk; the resultant cocktail is sinfully delicious and very satisfying.

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Luxury Experience - 21+

Yield: 1 Cocktail

Glass Used: Martini Glass

Ingredients:

1

Ounce

Travis Hasse's Original Cow Pie Liqueur

1

Ounce

BarSol Pisco Selecto Acholado

1.25

Ounces

Milk, 2%

1

Tablespoon

Creamy Peanut Butter

Cocoa Powder, to dust cocktail

Method: Chill martini glass and set aside. Add milk and peanut butter to a microwave safe measuring cup or mug. Microwave for 1 minute to melt peanut butter. Remove from microwave and stir or whisk until smooth. Set aside. Add the Travis Hasse Cow Pie Liqueur, BarSol Pisco Selecto Acholado, and peanut butter milk to a metal shaker with 4 ice cubes. Shake hard until can is frosty, strain into the martini glass. Lightly dust with cocoa powder.

Break out the "Red, White, and Blue" for **Luxury Experience - All American** the cocktail that takes you on a delicious spirited tour of the United States combining Travis Hasse's Original Cow Pie Liqueur from

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Wisconsin, Benjamin Prichard's Tennessee Whiskey from Tennessee, and Vermont Spirits Gold Vodka from Vermont; All American is the perfect "armchair cocktail traveler."



Luxury Experience - All American

Yield: 1 Cocktail

Glass Used: Rocks Glass

Ingredients:

1.00

Ounce

Travis Hasse's Original Cow Pie Liqueur

0.50

Ounce

[Benjamin Prichard's Tennessee Whiskey](#)

0.50

Ounce

[Vermont Spirits Gold Vodka](#)

2

Ounces

Half & Half

Method: Mix all ingredients in a large mixing glass with ice. Strain into a rocks glass filled with ice.

Luxury Experience - Ambassador Coffee is a nice alternative to the standard Bloody Mary usually served at brunch, is the perfect after-dinner drink, or to enjoy whenever you need a little pick-me up. This international cocktail combines American Travis Hasse's Original Cow Pie Liqueur, Banana Liqueur from the Bahamas, and Clement Creole Shrubbe Liqueur d'Orange from Martinique with iced coffee for a refreshing drink to serve on warm days, or made with hot coffee to serve as a more traditional after dinner

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coffee. Served cold or hot, this cocktail is delicious!



Luxury Experience - Ambassador Coffee

Yield: 1 Cocktail

Glass Used: Snifter Glass

Ingredients:

1.25

Ounces

Travis Hasse's Original Cow Pie Liqueur

0.50

Ounce

Banana Liqueur from the Bahamas

0.25

Ounce

[Clement Creole Shrub Liqueur d'Orange](#)

6

Ounces

Cold Coffee

Cold Cappuccino Foam, optional

Long Orange Peel

Orange Zest, Cocoa Powder

Method: Fill a snifter glass with ice place the long orange peel against the glass wedged with the ice. In a mixing glass, mix the three liqueurs and the coffee. Pour over the ice in the snifter glass. Spoon the cappuccino foam on the coffee mixture. Lightly dust with orange zest and cocoa powder.

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The Culinary Menu

Luxury Experience - Cappellini in a Peanut Coconut Cow Pie Sauce

Luxury Experience - Nutty Cow Candy

Luxury Experience - Cow Pie Cream Cheese Stuffed Dates

Luxury Experience - Cow Pie Licious Ice Cream

Travis Hasse's Cow Pie Liqueur is a luscious culinary ingredient and lends lovely layers of flavors to **Luxury Experience - Cappellini in a Peanut Coconut Cow Pie Sauce** made with Travis Hasse's Original Cow Pie Liqueur, unsweetened coconut milk, peanut butter, garlic, and scallions, with water chestnuts, snow peas, red pepper, and chopped peanuts in an east meets west recipe.



Luxury Experience - Cappellini in a Peanut Coconut Cow Pie Sauce

Yield: 6 Servings

Ingredients:

1

Tablespoon

Butter

0.5

Cup

Peanuts, roasted and salted, chopped

1

Ounce (227 grams)

Water Chestnuts, sliced, and cut julienne

9

Ounces (255 grams)

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Snow Peas, julienne

1

Large

Red Pepper, julienne

0.25

Cup

Scallions, chopped

3

Cloves

Garlic, minced

1

Tablespoon

Butter

1.5

Cups

Coconut Milk, unsweetened

1

Cup

Creamy Peanut Butter

6

Ounces

Travis Hasse's Original Cow Pie Liqueur

2

Pinches

Kosher Salt

2

Pinches

Freshly Ground Black Pepper

8

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Ounces

Cappellini, cooked al dente

Method: Boil the cappellini al dente.

Melt butter in a large skillet. Sauté scallions, garlic, and vegetables until tender. Add the peanut butter, unsweetened coconut milk, and Travis Hasse's Original Cow Pie Liqueur, season with salt and pepper, and stir to combine. Bring sauce to a boil, add drained cappellini, and toss to combine.

Presentation: Plate the pasta, garnish with minced scallions, and chopped peanuts. Dress with a scallion "brush" if desired. Cut a scallion three inches from base. Make several slices almost to the base of the scallion. Plunge the scallion in ice water to open the "brush."

The Brazilian candy called Brigadeiro was the inspiration for **Luxury Experience - Cow Pie Candy**. When I lived in Brazil, my friends and I used to make a non-alcohol version of the candy for parties, and I thought that the candy would be outstanding made with **Travis Hasse's Original Cow Pie Liqueur**. I was right!

This delectable candy has the perfect balance of taste and texture, and is easy to make. **Luxury Experience - Cow Pie Candy** uses Travis Hasse's Original Cow Pie Liqueur, sweetened condensed milk, cocoa, 2% milk, butter, white chocolate, and crushed peanuts. The result is a crunchy exterior that extravagantly yields to creamy chocolate. Definitely love at first bite!



Luxury Experience - Nutty Cow Candy

Yield: 30 candies

Ingredients:

14

Ounces

Sweetened Condensed Milk, 1 can

2.5

Ounces

Travis Hasse's Original Cow Pie Liqueur

4.5

Ounces

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Milk, 2%

2

Tablespoons

Cocoa Powder

1

Tablespoon

Butter

2

Cups

Wilton White Chocolate Candy Melts

1

Cup

Peanuts, roasted, salted, and crushed

Method: Butter a medium bowl and set aside.

In a medium pan, add the sweetened condensed milk, Travis Hasse's Original Cow Pie Liqueur, milk, cocoa, and butter, and stir well to combine with a long handled wooden spoon. Cook over medium heat stirring continuously until the mixture comes away from the sides of the pan and starts to look dry, for approximately 15 minutes.

Pour the chocolate candy into the buttered bowl and let cool. Once completely cool, butter your hands, and using a buttered melon baller or small spoon, roll the mixture into a ball and set on parchment paper lined baking sheet and place in the refrigerator to chill for approximately 30 minutes. (May be held overnight, before completing the next step, however, if so, cover with plastic so the candy does not dry out.)

Remove the candies from the refrigerator and set on your workspace. Melt the white chocolate in a bowl over simmering water. Stick a bamboo skewer or toothpick in a candy ball, quickly dip it in the melted chocolate, and then roll it in the crushed peanuts. Set on parchment and continue. Refrigerate in a covered container until serving time. Can be made several days in advance.

Luxury Experience - Cow Pie Cream Cheese Stuffed Dates is simply delicious, and easy to make. They make a nice addition to serve after dessert, or as a dessert when served along with Luxury Experience - Nutty Cow Candy.

Luxury Experience - Cow Pie Cream Cheese Stuffed Dates

Yield: 12

Ingredients:

24

Dates, pitted

4

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Ounces

Cream Cheese

1

Ounce

Travis Hasse's Original Cow Pie Liqueur

2

Teaspoons

Confectionary Sugar

Salt, a few grains

Method: Combine all ingredients in a small food processor, or beat with an electric beater, spoon into a pastry bag fitted with a decorative star tip, and pipe the mixture into the date opening. Refrigerate until serving time.

If you do have a pastry bag, use a plastic sandwich size bag, fill it with the cream, and twist bag to bring mixture to one side of the bag. Cut a small piece off a corner of the bag to create an opening and pipe mixture into the date opening. Refrigerate until serving time.

Luxury Experience - Cow Pie Licious Ice Cream is decadently rich and creamy and has the consistency of gelato. This may be the best ice cream you have ever eaten! Present the ice cream in a martini other footed glass to remind that this is an "adult's only" ice cream.



Luxury Experience - Cow Pie Licious

Yield: 1.5 Pints

Ingredients:

2

Eggs, beaten

0.33

Cup

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Sugar

8

Ounces

Travis Hasse's Original Cow Pie Liqueur

8

Ounces

Half & Half (or Light Cream)

8

Ounces

Heavy Cream

Chocolate Graham Crackers, finely ground, for presentation

Mint Leaves, optional garnish

Method: Add eggs, sugar, and Half & Half to a saucepan and mix well. Cook over medium heat, stirring constantly until the mixture coats the spoon, which is just before boiling. Let mixture cool, add cream and Travis Hasse's Original Cow Pie Liqueur. Let sit in the refrigerator for 4 hours or overnight to meld flavors. Pour the mixture into an ice cream machine and process according to the machine's directions.

Presentation: Grind chocolate graham crackers in a food processor until fine. Add a tablespoon or two of the finely ground graham crackers to each martini or other footed glass to create a base for the ice cream. Add a scoop of ice cream, sprinkle with graham cracker crumbs. (Garnish with mint optional.)



Travis Hasse

Read about other delicious **Travis Hasse's "Pie" liqueurs**, [Travis Hasse's Original Apple Pie Liqueur](#) and [Travis Hasse's Original Cherry Pie Liqueur](#) in the [Liquor Cabinet](#) section, for tempting cocktail and culinary recipes.

Made in Wisconsin, Travis Hasse's Original Pie Liqueurs are sold throughout the United States and Canada.

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For additional information on **Travis Hasse's Original Pie Liqueurs**, and where to purchase the products, please visit the website: www.DrinkPie.com.



Travis Hasse's Original Pie Liqueurs

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If you happen to be in Wisconsin be sure to visit the historic **Missouri Tavern** established in 1940. The Missouri Tavern, home of **Travis Hasse's Original Apple Pie**, is open Monday through Thursday from 2:00 pm until close, and Friday through Sunday from 12:00 pm until close.

Missouri Tavern

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