

Created by: Debra C. Argen and Edward F. Nesta

Vermont Spirits No. 14 Bourbon Whiskey



[Vermont Spirits No. 14 Bourbon Whiskey with Vermont Maple Syrup](#) is destined to become an American classic. Vermont Spirits Master Distiller Joe Buswell created Vermont Spirits No. 14 Bourbon Whiskey by deftly combining five-year old Bourbon made in Vermont and Vermont maple syrup to create a smooth spirit with a warm and lasting finish. Sipped alone or used in a cocktail, Vermont Spirits No. 14 Bourbon Whiskey is gathering fans.



Bourbon Whiskey is a distinctly American product that has a long history in the United States, and is on the rise in popularity with its burnished rich, deep copper color, aromatic sweet bouquet on the nose, and lingering finish. Vermont Spirits No. 14 Bourbon Whiskey honors the long tradition of this American spirit by crafting it at Vermont's Original Craft Distillery where Master Distiller Joe Buswell combines 5-year old Bourbon made at the distillery and blending in another iconic Vermont product, Vermont maple syrup. Its name, No. 14, is a reference to 1791 when The Vermont Republic became the 14th state admitted to the United States. Vermont made, Vermont proud.

Vermont Spirits No. 14 Bourbon Whiskey Tasting Notes: 45% Alcohol/90 proof, in the glass, the color is deep, rich burnished copper that beckons you to take notice, on the nose, the bouquet is headily aromatic with tawny sweet notes of vanilla, cocoa, and maple. There are luscious layers of flavors on the palate, with spice notes, toasted nuts, caramel, and black cherry, with a warm, lingering long finish. It has a nice viscosity that coats the glass with its long legs and imparts a memorable finish on the palate.

Vermont Spirits No. 14 Bourbon Whiskey may be sipped neat, with a little water to release more of the notes, or with ice; the choice is yours, which is how it should be. It is also a delicious and versatile ingredient in cocktails such as the No. 14 Old Fashioned (3 ounces No. 14 Bourbon, 2 teaspoons simple syrup, 2 dashes Angostura Bitters, 2 dashes Fee Brothers Orange Bitters), and the No. 14 Sidecar (2 ounces No. 14 Bourbon, 1 ounce DeKuyper Orange Curacao Liqueur, 2 ounces fresh lemon, and garnish with fresh orange slice).



Master Distiller Joe Buswell

To show the versatility of **Vermont Spirits No. 14 Bourbon Whiskey**, "Luxury Experience was In the Kitchen and Behind the Bar®," and created a culinary and cocktail pairing menu to tempt your palate. All culinary recipes created by Luxury Experience's Chef Debra C. Argen. All cocktail recipes created by Luxury Experience Mixologists Debra C. Argen and Edward F. Nesta.

Luxury Experience

Vermont Spirits Bourbon Whiskey

Cocktail and Culinary Pairing Menu

The Pairing Menu

Luxury Experience - No. 14 Mint Julep

with

Luxury Experience - Baked Brie in Phyllo Pastry with

Bourbon Fruit Chutney

Luxury Experience - Bull and Bourbon

with

Luxury Experience - No. 14 Barbecue Shrimp with

Polenta and Asparagus

Luxury Experience - Cold Poached Salmon in an

Orange Bourbon Sauce

with

Luxury Experience - Smooth Operator

Luxury Experience - Dark Side of the Moon

with

No. 14 Bourbon Cake with Bourbon Pastry Filling and Chocolate Glaze

The Cocktail Menu

Luxury Experience - No. 14 Mint Julep

Luxury Experience - Bull and Bourbon

Luxury Experience - Smooth Operator

Luxury Experience - Dark Side of the Moon

The Culinary Menu

Luxury Experience - Baked Brie in Phyllo Pastry with
Bourbon Fruit Chutney

Luxury Experience - No. 14 Barbecue Shrimp with
Polenta and Asparagus

Luxury Experience - Cold Poached Salmon in an
Orange Bourbon Sauce

Luxury Experience - No. 14 Bourbon Cake with
Bourbon Pastry Cream Filling and Chocolate Glaze

The Cocktail Recipes



Luxury Experience - No. 14 Mint Julep

A Mint Julep is the quintessential bourbon cocktail and the calling card of Southern hospitality, it is headily aromatic, strong, sweet, and absolutely delicious. **Luxury Experience - No. 14 Mint Julep** shows New England's hospitality is just as gracious by combining Vermont Spirits No. 14 Bourbon Whiskey with homemade mint simple syrup and a fresh mint garnish to add to the aromatics. Easy to make, this cocktail may well become a staple in your cocktail party repertoire.

Paired with **Luxury Experience - Baked Brie in Phyllo Pastry with Bourbon Fruit Chutney**, your party

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will be off to an excellent beginning.

Luxury Experience - No. 14 Mint Julep

Yield: 1 Cocktail

Glass Used: Rocks Glass or Stemmed Glass

Ingredients:

2

Ounces

Vermont Spirits No. 14 Bourbon Whiskey

2

Ounces

Homemade Mint Simple Syrup* (See recipe below)

Fresh Mint, garnish

Method: Crush ice in a blender, fill glass with ice. Add the Vermont Spirits No. 14 Bourbon Whiskey and mint simple syrup. Stir gently. Add fresh mint. Add 2 cocktail straws, sip, and enjoy all summer long.

Mint Simple Syrup Ingredients:

1

Cup

Water

1

Cup

Sugar

1

Cup

Fresh Mint, garnish

Method: Bring water and sugar to a boil for about 5 minutes. When liquid turns clear, add the fresh mint, simmer for 1 minute. Let syrup rest until cool. Strain liquid into a glass jar, discard mint. Store syrup in the refrigerator until ready to use. Keeps well for several weeks.

Watch the video on how to make a **Luxury Experience - No. 14 Mint Julep** on Facebook:

www.Facebook.com/LuxuryExperience



Luxury Experience - Bull and Bourbon

Two great American institutions, Bourbon and Blues come together to create **Luxury Experience - Bull and Bourbon**, our take on the classic Bloody Mary (tomato juice and vodka) and the Bloody Bull (tomato juice, vodka, and beef bouillon) by deftly combining Vermont Spirits No. 14 Bourbon Whiskey, Beef Bouillon, V-8 Vegetable Juice, [Devon Allman's Chipotle Blues Born to Hula Hot Sauce](#) created by the ultimate **Bluesman Devon Allman** (son of the legendary Gregg Allman), [Fee Brothers Celery Bitters](#), freshly ground black pepper, and fresh lemon and fresh lime juice.

Luxury Experience - Bull and Bourbon goes well beyond brunch, and is a delicious counterpoint to the main course of **Luxury Experience - No. 14 Barbecue Shrimp with Polenta and Asparagus** which uses complementary ingredients.

Luxury Experience - Bull and Bourbon

Yield: 1 Cocktail

Glass Used: Highball Glass

Ingredients:

2

Ounces

Vermont Spirits No. 14 Bourbon Whiskey

1

Ounce

Beef Bouillon

3

Ounces

V-8 Vegetable Juice

1

Teaspoon

[Devon Allman's Chipotle Blues Born to Hula Hot Sauce](#)

2

Dashes

[Fee Brothers Celery Bitters](#)

1

Squeeze

Fresh Lime

1

Squeeze

Fresh Lemon

Freshly Ground Black Pepper

Garnishes: Cucumber slice, Carrot stick, Lemon and Lime Wedges

Method: Mix all in mixing glass with the exception of garnishes, add 2 ice cubes, and shake briefly to mix. Strain into an ice filled highball glass. Add long thin cucumber slice, carrot stick, and lemon and lime wedges.



Luxury Experience - Smooth Operator

We paired **Luxury Experience - Smooth Operator** with **Luxury Experience - Cold Poached Salmon in an Orange Bourbon Sauce**, which mirrors ingredients to create the perfect pairing. When pairing cocktails and with food either like to mirror ingredients, meaning using many of the same components in both the culinary and cocktail recipes, or by using complementary or contrasting flavors to create a yin yang element of style.

Luxury Experience - Smooth Operator

Yield: 1 Cocktail

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Glass Used: Rocks Glass

Ingredients:

2

Ounces

Vermont Spirits No. 14 Bourbon Whiskey

1

Ounce

Orange Juice

1

Ounce

Tonic Water

2

Dashes

[Fee Brothers Gin-Barrel Aged Orange Bitters](#)

Garnishes: Long Orange Peel

Method: Mix all ingredients in a mixing glass. Pour into an ice filled rocks glass. Tightly roll a long orange peel, place the rolled side into the glass and leave the "tail" hanging out of the glass.



Luxury Experience - Dark Side of the Moon

Bourbon is a dark spirit that easily blends with other dark ingredients. **Luxury Experience - Dark Side of the Moon** combines Vermont Spirits No. 14 Bourbon Whiskey, Guinness, Root Beer, [Fee Brothers Aztec Chocolate Bitters](#), and is rimmed with dark chocolate and garnished with an orange slice dipped in dark chocolate. The dark chocolate imparts luscious notes without sweetness, to create a perfectly balanced and delectable cocktail.

Luxury Experience - Dark Side of the Moon pairs with **Luxury Experience - No. 14 Bourbon Cake with**

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Bourbon Pastry Cream Filling and Chocolate Glaze for the perfect finale to the pairing dinner.

Luxury Experience - Dark Side of the Moon

Yield: 1 Cocktail

Glass Used: Rocks Glass

2

Ounces

Vermont Spirits No. 14 Bourbon Whiskey

1

Ounce

Guinness

1

Ounce

Root Beer

3

Drops

[Fee Brothers Aztec Chocolate Bitters](#)

Melted Dark Chocolate to rim glass

Orange Slice dipped in dark chocolate as garnish

Method: Melt dark chocolate. Rim the rocks glass and rim the orange slice peel with chocolate.

Fill the rocks glass with ice. Add all ingredients to a mixing glass with ice, stir, and strain into prepared rocks glass. Garnish with the orange slice.

The Culinary Recipes

Luxury Experience - Baked Brie in Phyllo Pastry with Bourbon Fruit Chutney is a delectable yin yang, a meld of sweet with savory that works well as an appetizer, or served with mixed greens as a salad course. Dates, golden raisins, and orange zest are cooked in freshly squeezed orange juice, maple syrup, and Vermont Spirits No. 14 Bourbon Whiskey to meld the flavors, with toasted pecans added to create delicious chutney; spread the chutney over (1) round brie wrapped in Athens® Fillo Dough (Phyllo Pastry Sheets) and baked. The result is fabulous; crispy, flaky pastry, warm and tangy brie, and sweet chutney. Make two; one to enjoy now and one to freeze and bake later to enjoy at another time.



Luxury Experience - Baked Brie in Phyllo Pastry with Bourbon Fruit Chutney

Luxury Experience - Bourbon Fruit Chutney Ingredients:

1

Cup

Deglet Noor Dates, pitted and chopped

1

Cup

Golden Raisins

1

Orange, zested

0.75

Cup

Fresh Orange Juice

0.25

Cup

Maple Syrup

2

Ounces (59 ml)

Vermont Spirits No. 14 Bourbon Whiskey

0.25

Cup

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Toasted Pecans, chopped

Method for the Fruit Chutney: Add all ingredients to a saucepan with the exception of the Vermont Spirits No. 14 Bourbon Whiskey and the pecans. Bring mixture to a boil for 3 minutes stirring continuously. Add the bourbon and pecans and boil for an additional 1 minute. Set aside while preparing brie or store the chutney in a covered glass jar in the refrigerator until ready to use. Mixture may be made ahead; keeps well.

Brie in Phyllo Pastry Ingredients:

6

Sheets

Athens® Fillo Dough (Phyllo Pastry Sheets)

2

Tablespoons (28 gr)

Butter, melted

13.2

Ounce (374 gr)

Round Baby Brie



Brie set-up

Method for the Brie in Phyllo Pastry: Place a sheet of parchment paper on a baking sheet. Spray with vegetable oil or brush with melted butter. Place a sheet of phyllo pastry on the parchment, and brush with butter. Angle a second angle of phyllo pastry on top of the previous sheet, and brush with butter. Repeat with each of the (6) sheets. Place the brie in the center of the buttered phyllo pastry sheets, add three generous tablespoons (or more if needed) to cover the top of the brie. Using the parchment paper as an aide, bring the corner of the phyllo pastry onto the brie. Repeat, so that the brie is completely enclosed in the phyllo pastry sheets.



Brie ready to be baked

Bake in a pre-heated 350° F (177° C) oven for 30 minutes until pastry is golden. Remove from oven and let sit for 10 minutes before cutting. Serve alone as an appetizer or accompanied with mixed lettuce for a salad course.

Luxury Experience - No. 14 Barbecue Shrimp with Polenta and Asparagus



Summer is barbecue season, and **Luxury Experience - No. 14 Barbecue Shrimp with Polenta and Asparagus** is so luscious that you will want to make an extra large batch of sauce to save and use on chicken and ribs as well.

Luxury Experience - No. 14 Barbecue Shrimp with Polenta and Asparagus

2 Servings

Luxury Experience - No. 14 Barbecue Shrimp Ingredients:

Yield: 1.5 cups of Barbecue Sauce

4

Tablespoons (57 gr)

Butter, melted

0.5

Cup

Onion, finely minced

0.25

Cup

Light Brown Sugar

1

Cup

Ketchup

1

Teaspoon

Lea & Perrins® Worcestershire Sauce

3

Ounces (89 ml)

Vermont Spirits No. 14 Bourbon Whiskey

0.75

Teaspoon

[Devon Allman's Chipotle Blues Born to Hula Hot Sauce](#)

1

Scallion, minced

Method for the Barbecue Sauce: Melt butter in a saucepan; add onions, cover and sweat onions for 5 minutes until onions are translucent. Add the light brown sugar stirring to dissolve sugar and to caramelize the onions. Add the ketchup, Lea & Perrins® Worcestershire Sauce, Vermont Spirits No. 14 Bourbon Whiskey, and Devon Allman's Chipotle Blues Born to Hula Hot Sauce. Cook for 3 minutes. Cool. Then store in the refrigerator in a glass jar overnight to meld the flavors. When ready to use, pour into a saucepan with the minced scallion and cook for 3 minutes to thicken the sauce.

Shrimp Ingredients:

8

Colossal

Shrimp, peeled and deveined, tail left on

Method for the Shrimp: Place shrimp in a bowl, add enough barbecue sauce to generously coat shrimp. Place on the grill for 3 - 4 minutes.

Polenta Ingredients:

0.5

Cup

Polenta

2

Cups (500 ml)

Water

3

Tablespoons

Butter

0.25

Teaspoon

Salt

0.25

Teaspoon

Ground Black Pepper

Method for the Polenta: Add water, butter, salt, and pepper to a boil in a medium saucepan. Gradually add the polenta stirring constantly to create a smooth consistency for 5 minutes. Set aside.

Asparagus Ingredients:

8

Asparagus stalks



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Chef Debra with No. 14 Barbecue Shrimp

Method for the Asparagus: Steam asparagus for 2-3 minutes until tender but still firm.

Presentation: Create a box frame with the asparagus on each plate. Add a mound of polenta to the middle of the box. Position the 4 grilled shrimp standing up on the polenta. Serve with extra sauce in a pitcher.

Luxury Experience - Cold Poached Salmon in an Orange Bourbon Sauce



Summer dining should be easy and **Luxury Experience - Cold Poached Salmon in an Orange Bourbon Sauce** is sure to please as it is made ahead and chilled until serving time. We poached the salmon in orange juice and Fee Brothers Gin-Barrel Aged Orange Bitters, and then finished it with a reduction sauce of orange juice, Vermont Spirits No. 14 Bourbon Whiskey, orange zest, and tonic water. We paired it with the cocktail, **Luxury Experience - Smooth Operator..**

Luxury Experience - Cold Poached Salmon in an Orange Bourbon Sauce
Serves 2

Ingredients:

2

4-Ounce (113 gr)

Salmon Fillets

1.25

Cups (295 ml)

Orange Juice

4

Dashes

[Fee Brothers Gin-Barrel Aged Orange Bitters](#)

Orange Zest

2

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Ounces (59 ml)

Vermont Spirits No. 14 Bourbon Whiskey

1

Ounce (30 ml)

Tonic Water

Garnish: Orange Slice, Thyme Sprig

Method: Heat a large pan; season the salmon with salt and pepper. Place the salmon in the pan, pour the orange juice over the salmon, add 2 dashes Fee Brothers Gin-Barrel Aged Orange Bitters, cover and bring liquid to a boil. Poach in the orange juice for 3-4 minutes (or to your own preference) depending on the thickness of the salmon. Remove salmon and set on a plate to cool, then refrigerate until serving time. Poach the salmon and the sauce several hours ahead.

Strain the poaching liquid, and return strained liquid to the pan. Reduce to 4 ounces. Add the Vermont Spirits No. 14 Bourbon Whiskey, orange zest, and tonic water, and reduce for 3 minutes until thickened (about 2 ounces). Pour into a small bowl or jar and refrigerate until serving time.

Presentation: Place the salmon fillets on 2 plates. Spoon the sauce over both fillets. Garnish each fillet with a long orange peel rolled up and secured with a thyme sprig.

We finish the pairing menu with a grand finale of a dessert, **Luxury Experience - Bourbon Cake with Bourbon Pastry Cream with Chocolate Glaze.**



Luxury Experience - Bourbon Cake with Bourbon Pastry Cream and Chocolate Glaze

Cake Ingredients:

8

Ounces (227 gr)

Unsalted Butter

1

Cup

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Sugar

1.5

Cups

Sifted Cake Flour

1.5

Teaspoons

Baking Powder

0.25

Teaspoon

Salt

1

Teaspoon

Maple Syrup

2

Eggs

0.25

Cup

Milk

0.25

Cup

Vermont Spirits No. 14 Bourbon Whiskey

Method: Preheat oven to 350° F (177° C). Spray square pan with baking spray (or butter and flour the pan).

Cream the butter in a food processor. Gradually add sugar and process until light and fluffy. Add one egg, process, add the other and process.

In a bowl, add the flour, baking powder, and salt and stir well. Gradually add the flour mixture a little at a time to the creamed sugar and eggs, alternately adding the milk, maple syrup, and Vermont Spirits No. 14 Bourbon Whiskey. Process until smooth, but do not over process or cake will be dry.

Pour batter into square pan. Bake 20 - 25 minutes or until cake tester comes out clean. Cool in the pan 10 minutes. Remove from pan and cool on baking rack.

Freeze the cake until ready to use. Slice cake in half to create 2 equal layers.

Bourbon Pastry Cream Ingredients:

2

Egg Yolks

½

Cup

White Sugar

2

Cups

Whole Milk

¼

Cup

Corn Starch

1/3

Cup

Vermont Spirits No. 14 Bourbon Whiskey

Special Notes:

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Add a ¼ cup sugar as you heat the milk and it will not stick to the bottom

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Slurry is a pale yellow paste made by mixing egg yolks, sugar, and corn starch in a bowl.

Method: Scald milk and sugar mixture, remove from heat and add the hot milk a little at a time, a tablespoon at a time up to ¼ cup, to the slurry mixture and stir, this will temper the slurry mixture. Then add the slurry milk mixture to the rest of the hot milk and stir. Return to the heat and bring to a boil, reduce heat to medium for 2 more minutes to finish. Wait a couple of minutes (2 -4) for the mixture to cool then add the Vermont Spirits No. 14 Bourbon Whiskey to the mixture and stir. Pour the mixture into a 4" x 8" pan and cover with clear wrap and let it cool and firm up.

Glaze Cream Ingredients:

7

Ounces (200 grams)

72% Dark Chocolate

2

Tablespoons

Light Corn Syrup

6

Ounces (117 ml)
+1 Tablespoon

Heavy Cream

3

Tablespoons (50 grams)

Unsalted Butter, at room temperature

Method: Break up the chocolate in small pieces and add to a small bowl along with the light corn syrup. Heat the cream in a small saucepan over medium-heat. Bring to a boil. Pour the cream over the chocolate. Whisk until smooth, let rest 5 minutes, then whisk in the butter to give the glaze a shine.

Assembly: Remove the cake from the freezer. Place one layer of the cake on a wire cooling rack placed on a large parchment lined baking sheet. Brush the cut side of the cake with 2 ounces of the Vermont Spirits No. 14 Bourbon Whiskey mixed with 2 ounces of water.

Using a narrow, metal spatula, create an outline with the chocolate glaze along the edges of the bottom cake layer to prevent the filling from spilling out. Fill the center of the cake with the pastry cream.

Brush the cut side of the top layer with 2 ounces of the Vermont Spirits No. 14 Bourbon Whiskey mixed with 2 ounces of water. Place the cut side layer of the cake on top of the bottom layer, and gently press down on the top of the cake to make a seal.

Presentation: Pour the glaze over the cake. Smooth the top with the metal spatula and along the sides.

Optional: Once the glaze sets, melt white chocolate and place in a small pastry bag or a plastic sandwich bag, twist, and cut a small hole in the tip of the bag. Write BOURBON on the top of the cake with the melted white chocolate.

For addition product information on **Vermont Spirits No. 14 Bourbon Whiskey** as well as to discover their full line of excellent spirits, please visit the website: www.VermontSpirits.com.

Going to be in Vermont? Why not visit the Vermont Spirits Distilling Co. and retail shop? The Distillery and Retail Store are open from 10:00 am to 5:00 pm seven days a week.



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