2020 VIRTUAL
BOURBON
MIXER
Cocktail Recipes
AND MORE
PARTICIPANTS MUST BE 21 YEARS OR OLDER

WHISKY CHICKS™
REAL WOMEN. REAL WHISKY.

The Whisky Chicks and the Bourbon Brotherhood have gone virtual and joined forces again this year to present the 7th Annual Bourbon Mixer, benefiting the Coalition for the Homeless.

Over 4 nights, we pulled together experiences from 15+ Kentucky Bourbon brands including appearances from Brown-Forman Master Distiller Chris Morris and Four Roses Master Distiller Brent Elliott. There are virtual distillery tours, cocktail & cooking demonstrations, and as always, we have curated an unbelievable array of items for our Bourbon themed silent auction.

Thank you for your support!

Bruce Corwin

Founder, Bourbon Brotherhood

Linda Ruffenach

Founder, Whisky Chicks

The Bourbon Mixer, a unique and fun event coordinated annually by the Bourbon Brotherhood and Whisky Chicks has raised over $150,000 to help house the homeless in Louisville. This work is so important because many families in Louisville live paycheck to paycheck and are at risk of homelessness. The numbers of Louisvillians unable to pay rent since COVID-19 has skyrocketed and The Coalition for the Homeless has taken the lead in coordinating efforts city-wide to prevent more people from becoming homeless.

Funding from the Bourbon Mixer helped create the first flexible resource available to the Coalition for the Homeless and community partners in addressing veteran homelessness. This effort continues today with 209 homeless veterans receiving assistance to access housing in 2019. This has enabled Louisville to continue to maintain functional zero, meaning veterans are being housed in Louisville at the same rate they become homeless.

After achieving functional zero for veterans, The Coalition for the Homeless began working in 2017 to address youth and young adult homelessness. Once again, Bourbon Mixer proceeds have provided the flexible resource to help these youth access housing and helped reduce the number of homeless youth and young adults by over 50%. With continued support, we can reach functional zero for homeless youth as well!

Thank you for being part of this important effort.

Natalie Harris

Executive Director

COALITION FOR THE HOMELESS

BOURBON MIXER

Thank You

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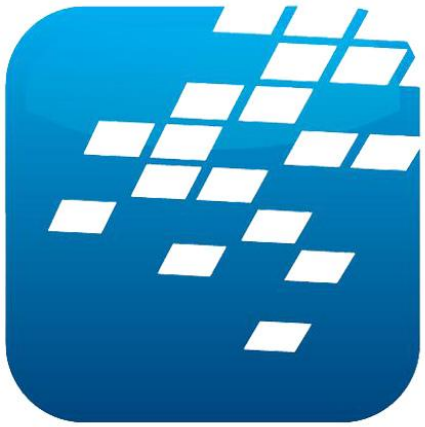

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BOURBON
MIXER

Always Think & Drink Responsibly

BOURBON MIXER

Recipe Cards

Bourbon Ball Waffle

3 Tbsp melted butter
1 cup buttermilk
1 tsp vanilla
1 egg
1 cup flour
1 Tbsp sugar
1 tsp baking powder
½ tsp baking soda
½ tsp salt
¼ cup chocolate chips
¼ cup chopped pecans

Whisk wet ingredients together, then whisk in dry ingredients after sifting together in a separate bowl. Once combined, whisk in chocolate chips and pecans and set aside for 15-20 minutes. When ready to cook, spray waffle iron with nonstick spray and heat. Use small scoop to add batter to the waffle iron; close and heat until golden. Plate and top with bourbon whipped cream. Serve with buttered bourbon maple syrup.

Chateau BOURBON LUXURY B&B

Bourbon Whipped Cream

1 cup heavy cream

1 Tbsp bourbon

1 tsp sugar

Add items to a stand mixer and beat until stiff peaks form (~5 minutes). Serve immediately.

Buttered Bourbon Maple Syrup

1 Tbsp butter

1 Tbsp bourbon

¼ cup maple syrup

Place ingredients in a glass measuring cup and microwave for 30 seconds. Whisk together and serve immediately.

Chateau Bourbon Sour

INGREDIENTS

2 oz bourbon
1 oz simple syrup
½ squeezed lemon
3 dashes orange bitters
1 oz red wine

DIRECTIONS

Place 6 ice cubes in a shaker and fill a rocks glass with ice. Into the shaker, add the first four ingredients and shake vigorously 10 times; Strain into the rocks glass filled with fresh ice. Carefully pour the wine on top of the cocktail (it should float on top. .Garnish with a fresh lemon wheel and a luxardo cherry (optional)

Sugar-free option: Make your own zero-calorie simple syrup by dissolving your favorite sugar substitute in equal parts water. It makes this drink diet-friendly, regardless of your eating plan!

Diane Crump Blackberry Mint Julep

INGREDIENTS

2 oz Woodford Reserve Kentucky Straight Bourbon
1 barspoon Blackberry Preserves
1 barspoon Simple Syrup
Mint Bitters
Fresh Blackberries and Mint Sprigs, for garnish
Crushed Ice

DIRECTIONS

At the bottom of the julep cup mix 1 bar spoon of blackberry preserves and 1 bar spoon of simple syrup.

Add 2 - 4 dashes of mint bitters.
Fill two-thirds of cup with crushed ice.
Add sipping straw and Woodford Reserve Bourbon.

Top off cup with more crushed ice (packed in).
Top with fresh blackberries and a sprig of mint to garnish. Put mint near the straw, so the smell enhances each sip. Enjoy!

Woodford Reserve Spire

INGREDIENTS

1 1/2 oz Straight Bourbon Whiskey
2 oz Lemonade
1 oz Cranberry Juice

DIRECTIONS

Add ingredients to mixing glass, stir.
Pour over ice.
Garnish with a lemon twist.

Cooper's Craft Boulevardier

INGREDIENTS

1 ½ oz Coopers' Craft Barrel Reserve Bourbon
1 oz Campari
1 oz Sweet
Vermouth

DIRECTIONS

Add all ingredients to mixing glass with ice. Stir for 15 seconds Strain into serving glass. Garnish with an orange twist.

All Day Every Day Mocktail

INGREDIENTS

2 whole strawberries, muddled
1 strawberry for garnish
2 oz fresh pineapple juice
3 oz coconut water
½ oz lime juice
¼ oz agave Soda water

DIRECTIONS

Add all ingredients to shaker with ice. Shake and double strain over large ice cube. Top with soda water. Garnish with strawberry

COURTESY OF BROWN FORMAN

Starlight Vieux Carre

INGREDIENTS

1 oz Carl T. small batch bourbon
1 oz Starlight Distillery Reserve Brandy
¼ oz Benedictine D.O.M.
1oz Sweet Vermouth,
dash of Ango Bitters
1dash of Peychaud's bitters

DIRECTIONS

Combine all ingredients in a mixing glass.
Add a scoop of ice to the ingredients in the mixing glass. Stir ingredients in the mixing glass for 10 – 15 seconds. Use a strainer to pour mixed ingredients into a rocks glass. Add an ice sphere/cube to the glass. Cut a lemon with a peeler for a lemon peel. Zest the ingredients in the rocks glass with the lemon peel.

Garnish with the lemon peel and a cherry.

Four Roses Bourbon Ball

INGREDIENTS

2 oz Four Roses or Small Batch Bourbon

¾ oz Frangelicao

½ oz Crème de Caocao

Slice strawberry

DIRECTIONS

Place all ingredients into ice filled shaker.

Shake then strain into a glass.

Garnish with shaved chocolate and strawberry.

Garden of Creeden

INGREDIENTS

2 oz Jeptha Creed Straight 4-Grain Bourbon
1 oz Simple Syrup
Juice from ½ Lime or ½ oz Lime Juice
3 Slices Cucumber
2-3 Leaves of Basil
3 Dashes Strawberry Ginger Bitters
½ oz Grapefruit Juice

DIRECTIONS

Add to Shaker the simple syrup lime Juice, cucumber and basil; muddle proper. Add bourbon, bitters, grapefruit juice. Shake with ice and strain; serve on the rocks. Garnish with cucumber and basil.

Jefferson's Palmer

INGREDIENTS

4 oz Sweet tea
4 oz Lemonade
1 oz Jefferson's Bourbon
Splash of peach pallini or peach liqueur
Rosemary sprig, lemon and sliced peach for garnish

DIRECTIONS

Shake with ice and strain; serve over ice. Garnish with rosemary sprig, lemon and sliced peach for garnish.

Yellowstone Kentucky Mule

INGREDIENTS

2oz Yellowstone
¾ oz lime juice
¾ oz ginger beer
3 dashes of rhubarb bitters
Ale 8

DIRECTIONS

Add all ingredients to an iced down shaker
Shake for 5 seconds. Pour contents into mule cup and fill If needed, top off with Ale 8
Garnish with a lime slice.

Old Fashions for the Seasons

FRUIT PUNCH OLD FASHIONED
1/2 oz fruit punch simple syrup
2oz Peerless Bourbon
3-4 dashes of blood orange bitters
Vanilla

HONEY OLD FASHIONED
1/2oz Honey vanilla simple syrup
2oz of Peerless Bourbon
3-4 dashes of Peychaud's bitters

CINNAMON APPLE SPICE OLD FASHIONED
1/2oz of cinnamon apple simple syrup
2oz Peerless Bourbon
3-4 dashes of Black Walnut bitters

CHAI SPICE OLD FASHIONED
1/2oz of chai spice simple syrup
2oz Peerless Bourbon
3-4 dashes of angostura bitters

Horse's Neck

INGREDIENTS

2 oz. Larceny Bourbon

1 Splash of Ale 8 One

1 lemon peel

DIRECTIONS

Add the bourbon to a glass filled with ice.

Fill with Ale 8. Garnish with a long strip of lemon peel.

Maker's® Summer Mint Cooler

INGREDIENTS

2 parts Maker's Mark®
1 part simple syrup
1 part fresh lemon juice
Soda water
Mint sprig

DIRECTIONS

Combine first three ingredients and shake with ice. Strain over fresh ice in a Collins glass. Top with soda water. Garnish with mint sprig.

Jim Beam Black Lavender Lemonade

INGREDIENTS

1 1/2 parts* Jim Beam Black Bourbon

4 parts Lavender Lemonade

Fresh Lavender

DIRECTIONS

Add bourbon to lemonade over ice.

Garnish with fresh lavender

BOURBON MIXER

Thank You

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Thank You

TO OUR VOLUNTEERS

Pulling together an event like this takes many hours and days of planning. none of which could be done without the generous donation of time from our volunteers.

Special thanks goes to **Katie Rixman** who led the effort with all of the distilleries and participants to produce all four days. She pays attention to every detail and has been key in delivering amazing experiences for our guests.

One of the standouts for every Bourbon Mixer is our phenomenal Silent Auction. We cannot thank **Dave Wilson**, from Legacy Home Estate, enough for coordinating all the details, taking photos and overseeing the auction.

Behind the scenes, **Melissa Riley** from the Coalition for the Homeless is working tirelessly to make all of this possible. She is such a pleasure to work with and is a major asset to the team.

We also want to recognize additional volunteers including **Laura Widders, Hallee & Gregg Bridgeman, Jenn Jasso and Michael Hanke.**

Bruce, Linda & Natalie

COALITION FOR THE HOMELESS

With over $150,000 raised to date from the past Bourbon Mixers, proceeds will again benefit the Coalition for the Homeless, a 501(c)3 nonprofit organization. The mission of the Coalition For The Homeless is to mission to advocate for people who are homeless and for the prevention and elimination of homelessness. They do so through education, advocacy, and the coordination of its 30 member agencies and dozens of other community partners.

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