

FREE

IOWA SPIRITS

VOL. VI, ISSUE 1 | SPRING/SUMMER 2022

Pitchers
of Fun

Sangria

BASEBALL- THEMED COCKTAILS

Getting Ready for
Field of Dreams II

WHAT'S NEW

At Iowa
Distilleries?

COOKING WITH SPIRITS

On the Grill
and in the Oven

RECIPES **INSIDE**

PRODUCED IN PARTNERSHIP WITH IOWA ALCOHOLIC BEVERAGES DIVISION





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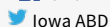
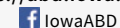
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SPRING - SUMMER 2022



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ON THE COVER:

As the weather warms and people gather for fun, the ease and convenience of sangria and other wine coolers can make for a great get-together. See page 28 for the delicious details and recipes.



Cubs & Reds to Play in Dyersville this Summer

The second Field of Dreams Game, on August 11, provides a chance to see two great franchises and to reflect on Iowa's glorious baseball history.

Who better to come play baseball in Iowa this summer than the Chicago Cubs and the Cincinnati Reds? The two historic Major League franchises—the second and fifth oldest in baseball—both have strong fan bases in Iowa. And bits of historical ties as well.

Consider Cap Anson, born in Marshalltown in 1852, and whose storied career—mostly with the Cubs—places him among the all-time greats of the game. Here 125 years after his retirement, he still ranks seventh in career hits and fifth in runs batted in over all of baseball history.

Then there's Cascade's Red Faber, who played all of his Hall of Fame career with the crosstown White Sox, and also has a museum in his hometown, about 20 minutes south of Dyersville.

Of course the biggest name in Iowa baseball history is Bob Feller, "The Heater from Van Meter" who played his entire career with the Cleveland Indians and who would rank even higher among the all-time great pitchers had he not lost three seasons to military service during World War II.

And the Des Moines-based Iowa Cubs decades-long affiliation with the parent Chicago Cubs has enabled Iowans to watch once and future stars including Greg Maddux, Javy Baez, Anthony Rizzo, Rick Sutcliffe, Kris Bryant and many more.

But back to the game this summer, which is

scheduled for August 11, with the Reds being the home team: Its seed goes back to the 1982 novel "Shoeless Joe," by W.P. Kinsella; and fuller flower came with the 1989 movie "Field of Dreams," which starred Kevin Costner and was nominated for the Academy Award for best picture in 1990.

The movie's catch phrase—*If you build it, he will come*—applied to the baseball field made in a cornfield, but might also be applied to the 8,000-seat stadium constructed at Dyersville by Major League Baseball, which last summer hosted the first MLB game at the site, an exciting game won by the Chicago White Sox over the New York Yankees on a walk-off home run by shortstop Tim Anderson.

Major League rosters are of course subject to change over the season, but as of the beginning of the season, attendees at the game and watchers on TV can hope to watch the likes of Joey Votto and Mike Moustakas for the Reds and Kyle Hendricks and David Bote for the Cubs.

The traditions of Iowa baseball are broad and deep. This year's Field of Dreams game can only serve to strengthen those bonds with the American Pastime.

And in recognition of the game, we've gathered a set of baseball-tied cocktails. See page 22 for ideas on sips to go with your enjoyment of Major League baseball in Iowa. ■



Cap Anson



Bob Feller



Red Faber

WHAT'S NEW?

Here's a list of new products added to Iowa store shelves over the recent months.



CODE	DESCRIPTION
36207	44 North Potato Vodka
41430	44 North Rainier Cherry Flavored Vodka
87182	818 Anejo Tequila
87194	818 Blanco Tequila
87181	818 Reposado Tequila
16213	Abasolo Ancestral Corn Whisky
65969	Amaro Montenegro
87136	Asombroso Silver Tequila
87103	Astral Tequila
57370	Bulleit Manhattan Cocktail
57371	Bulleit Old Fashioned Cocktail
87121	Campovaso Blanco Tequila
73200	Captain Morgan Cherry Vanilla
101601	Captain Morgan Sliced Apple NFL Football Ice Mold VAP
12900	Caribou Crossing
101633	Casamigos Blanco w/ Margarita Glass
86025	Century Farms Cocktails Whiskey 🍷
64389	Ciroc Summer Citrus
17543	Clyde Mays Special Reserve Straight Bourbon Whiskey 6YR
26094	Copper Still Cherry Flavored Whisky
73149	Copper Still HavaShine
39026	Copper Still Jalapeno Flavored Vodka
26083	Copper Still Peanut Butter Flavored Whisky
87879	Corralejo Extra Anejo
5973	Dalmore 12YR Sherry Cask
87579	Dos Primos Blanco
87305	Dos Primos Reposado
65507	Drumshanbo Sardinian Citrus Irish Gin
89278	El Jimador Reposado
87586	El Jimador Silver

CODE	DESCRIPTION
90015	Flecha Azul Anejo
90016	Flecha Azul Blanco
90017	Flecha Azul Cristalino
90018	Flecha Azul Extra Anejo
90019	Flecha Azul Reposado
39763	Fresh Herb Vodka
18412	George Remus Straight Bourbon
28617	Hendricks Neptunia
100104	Herradura Ultra Anejo
18613	Hirsch The Horizon Bourbon
46257	Island Bush Herb Rum
74832	J. Rieger & Co. Caffè Amaro
26097	Jacobs Pardon Small Batch Whiskey Recipe #2
26611	Jeffersons Rye Cognac
19324	Kentucky Owl St Patricks Edition
20536	Kentucky Tavern Bourbon
25235	Kooper Family Rye
51316	Macchu Pisco
42186	Myers's Platinum White
39255	Natural Light Black Cherry Lemonade Vodka
39253	Natural Light Lemonade Vodka
39251	Natural Light Strawberry Lemonade Vodka
19909	Nelson Bros Whiskey Reserve Bourbon
39283	New Amsterdam Passion Fruit Flavored Vodka
76389	Nixta Corn Liqueur
14120	Obtainium Canadian Whisky 
90009	Ojo De Tigre Artesanal Mezcal
80363	Ole Smoky Banana Pudding Cream Moonshine
86771	Ole Smoky White Lightnin
88269	Patron Anejo Sherry Cask

CODE	DESCRIPTION
88406	Patron Roca Silver
16039	Paul John Nirvana
16237	Paul John Olorosa
16239	Paul John PX
76845	Pinkle Shot Sweet Pickle Vodka
80394	Pralines & Cream
36880	Riegers Premium Wheat Vodka
26942	Rossville Union Master Crafted Rye Whiskey
39241	Seagrams Mango Pineapple Vodka
39207	Seagrams Strawberry Lemonade Vodka
28819	Silks Irish Dry Gin
78293	Smirnoff Peach Lemonade
28004	Smoky Herb Whiskey
32369	Svedka Modern Style Gin
33312	Svedka Modern Style Strawberry Pineapple Flavored Gin
19378	Sweetheart of the Rodeo
73662	Tequila Hierba Loca
73862	Tequila Hierba Madura
76501	The Original Pickle Shot Dill Pickle Vodka
76843	The Original Pickle Shot Spicy Pickle Vodka
51739	Torres 10 Brandy
15911	Tullamore Dew Cider Cask
38516	Wheatley Vodka
22056	Wheel Horse Bourbon
26503	Wheel Horse Rye
44160	Zaya Rum Alta Fuerza
44159	Zaya Rum Cocobana

What's New at Iowa Distilleries?

New products and even a new distillery highlight the positive changes in the world of Iowa spirits.

Growth comes naturally in Iowa, and the state's distilleries are no exception. From new products, a distillery and more, there's much to explore and enjoy.

Thanks, Iowa!

Here's a look at what's new in spirited Iowa.

CENTURY FARMS, SPENCER

Named in honor of the American farmer, Century Farms makes its spirits using corn grown on registered Iowa century farms—farms that have been

owned by the same family for at least 100 years.

In fact, says co-owner Amanda Bare, "Every bottle of Century Farms whiskey we make is labeled with a QR code that takes you to our website and information about where the corn was grown and the family who grew it." She adds, "Our newest label for our 92-proof corn whiskey, Century Farms American Classic, honors the importance of tractors in farming. This whiskey is perfect for cocktails and makes an excellent Old Fashioned."

Another big new product—and label—from



Mississippi River Distilling's Iowish Cream Salted Caramel Liqueur "add just enough salt to balance the bright buttery sweetness," says owner/distiller Ryan Burchett.

Century Farms is 100-proof unaged corn whiskey.

“In 2021 we partnered with an Australian distillery to bring Methanol Moonshine to the states,” says Bare. “Methanol Moonshine was started in Australia in 2020 and focuses on the racing industry (originally sprint cars, hence the name Methanol, but there is no methanol in it!).” The clear spirit makes an ideal display for the two-sided back label, showcasing the racing industry that inspired it.

MISSISSIPPI RIVER DISTILLING, LECLAIRE

Another new Iowa product takes an already popular product and adds a delightful touch. Mississippi River Distilling released its Iowish Cream Salted Caramel Liqueur at the end of 2021.

“Our Iowish Cream has been a big hit for years,” says Ryan Burchett, owner and distiller. “Now we also offer the salted caramel treat, packed with big creamy caramel and just enough salt to balance the bright buttery sweetness. Handmade with corn harvested by local Iowa farmers, it’s so good in your coffee or on the rocks as a little sipper. Cheers to the Home O’ the Iowish!”

DEHNER DISTILLERY, CLIVE

A new product line from Dehner Distillery invites you to “Go out and get ya some GOTCHA!” Introduced to the market in 2020, Gotcha Spirits offer premium taste at a not-so-premium price: vodka, blended whiskey, gin and silver rum. What’s more, Dehner is working to make the five-times-distilled, ultra-purified vodka—made with 100% Iowa corn—available in mini bottles. The bottles, which aren’t yet available, will be filled and capped using a machine created by Dehner Distillery owner and master distiller, Joseph Dehner.

MODERN MATRIARCH, COUNCIL BLUFFS

This new distillery out of Council Bluffs is small but mighty. Modern Matriarch, which began distribution in late 2020, makes rum. The rum is “small batch, double distilled, handcrafted in Iowa,” proclaims Doreen Blakely, who is both owner and full-time master distiller. She shares ownership and distilling support with her husband, Gary Blakely.

As the name implies, the distillery celebrates entrepreneurial modern women. Doreen Blakely spoke to KMTV in Omaha about the challenges the modern matriarch faces: “Having to raise a family, own your own business, and all of those challenges



Century Farms' American Classic "honors the importance of tractors in farming," according to co-owner Amanda Bare.

that come in, and still having to deal with some of the issues related to being a woman.”

Of course, a commendable business vision doesn’t mean a thing without product to back it up. And Modern Matriarch blends passion with taste in its line of rums: Silver, Amber, Strawberry Lemonade and Salted Caramel. All of the spirits start with cane sugar sourced from Columbia and the states. The amber rum is naturally colored from aging in used bourbon barrels: “We prefer to use strong rye mash bills,” says Doreen.

In a tease to future releases, Doreen adds, “We have a private stock reserve that is currently aging in new American oak barrels.” So stay tuned.

IOWA DISTILLING COMPANY, CUMMING

Besides bursting with excitement at their latest commendations and awards, Iowa Distilling Company is eagerly working on new facilities, slated for completion this year.

The distillery has been operating out of a historic, 2,222 square-foot building built in 1910. In November 2021, the business broke ground on the new digs. The 6,000-square-foot facility is next to its current location, which will continue to serve as craft cocktail lounge, tasting room, and event area.

The new facility will house a fully equipped distillery and a state-of-the-art production and bottling facility.

“Our goal is to attract visitors from all over the Midwest,” says Kyle Doyle, Iowa Distilling Company president. “This expansion will allow us to keep up with demand for an already growing call for something that is local and unique. We are proud that we can be something that Iowa can be proud of.”

CAT’S EYE DISTILLERY, BETTENDORF

Cat’s Eye Distillery is on its second life—without having expired Life #1. Cat’s Eye owner John Baker joined up with Gene Nassif to expand the portfolio and the business. Nassif had an idea inspired by independent bottlers in Scotland, who curate liquor made by other distilleries and bottle them.

“When I first met with John, my idea was to do that same concept, but with American spirits,” says Nassif, “and then it eventually turned into world spir-

its.” The curated spirits are bottled under the label Obtainium, a play on the fact that the spirits are obtained, not distilled, by Cat’s Eye.

“We started with light whiskey, an underappreciated category,” says Nassif. Obtainium presented the 13-year-old light whiskey to consumers to enjoy—and to learn about. Light whiskey, distilled to 160 proof or above, is more like a grain neutral spirit than a typical whiskey. It is aged, briefly, in used barrels, meaning much of the char flavors have already been surrendered. The style was introduced in the 1970s to compete with vodka. It quickly fizzled as a stand-alone spirit, though some is still used for blending.

After that release, says Nassif, the business took off. They’ve sourced barrels of rye from Poland, rum from Barbados and Jamaica, French Armagnacs, bourbons and rye from Indiana and a Canadian corn whiskey. He speaks of blending different styles of whiskey for additional profiles—like the bourye, bourbon and rye category. Some of the liquors they bring in are ready to be bottled immediately, while others need a little more aging.

“The entire idea is to find these unique and rare spirits from all over, bring them to Iowa, and bottle them and present them to consumer in a way that they understand what’s in the glass.”

Iowa Distilling Company broke ground in November on a new 6,000-square-foot facility to supplement its current 2,222-square-foot building that dates to 1910.





Clockwise from top left: Foundry Distilling's *The Real Stuff* offers heritage taste; Dehner Distilling's *GOTCHA* line offers premium spirits at less-than-premium prices; Blue Ox Spirits' line of canned cocktails blends convenience and taste in cans.

Consumers can still enjoy Cat's Eye Distillery products while keeping an eye out for the ever-changing offerings from Obtainium. The business also bottles Nassif Family Reserve, a blend of 50% 14-year light whiskey and 50% aged bourye, bottled at 107 proof.

"It's great to see a new company getting to provide something new to the state of Iowa," says Nassif. "I mean, truly, nobody really competes here. We just all have our different categories that make us who we are."

FOUNDRY DISTILLING, WEST DES MOINES

In a tip of the hat to Iowa heritage, Foundry Distilling has released *The Real Stuff*. The heritage liquor re-creates the process used by Iowa farmers more than a century ago. In fact, the inspiration comes from Foundry founder Scott Bush's grandfather, who quietly made his own off-the-farm spirits. The liquor is made from a sugar mash steeped with rye and distilled in a custom four-tray pot still, finished in charred oak barrels. Expect sweetness, rye spice and oak notes—and an appreciation for the past.

IOWA LEGENDARY RYE, CARROLL

Besides reaching more states with their products, the folks at Iowa Legendary Rye are also reaching out to their local community.

"We support local bars and restaurants as much as we can," says master distiller Max Poland. For more social media promotion and fun, he adds, the distillery also creates TikTok videos, including cocktails, "to show what you can do with our product."

For a distillery based on perpetuating bootlegger Lorine Sextro's 1930s Prohibition recipe, Iowa Legendary Rye has certainly moved into the 21st century.

BLUE OX SPIRITS, GRIMES

After a little shuffling of ownership, Blue Ox Spirits has stepped out of Red Boot Distillery. Red Boot continues its contract bottling business, and Blue Ox continues creating spirited products—including Oxtails canned cocktails. New Blue Ox owner Gil Coosner assures consumers that they can still enjoy Oxtails' convenience, taste and punch (two shots per can) in the Moscow Mule (the top seller), Rum Punch, Vodka Lemonade, Margarita and Gin & Tonic. ■



Brunchstart the Day with

For an intimate morning or a festive party, brunch is just plain perfect.

A bowl of soup and a fork are visible on the left side of the page. The bowl contains a golden-brown soup with small dark specks. The fork is silver and positioned vertically. The background is dark on the left and light on the right.

Great Dishes & Sips

Brunch is a celebration of the weekend, of time spent with family and friends, of delicious foods that have become synonymous with this late-morning meal. It starts off the day—but not too early—and sets a delicious tone for the hours that follow.

Although the exact origins of brunch are unclear, some say the big-breakfast-meets-lunch tradition can be traced back to upper-class British dining after morning fox hunts. Others claim the meal started in 16th-century Vienna, called *Gabelfrühstück*, i.e., “fork breakfast.” Still others say that the Viennese custom was adopted from the French *déjeuner à la fourchette*, also meaning “fork breakfast.”

An 1895 British magazine, *Hunter's Weekly*, suggested lighter fare late in the morning as an alternative to traditional heavy, after-church meals. “Brunch is cheerful, sociable and inciting. It is talk-compelling. It puts you in a good temper, it makes you satisfied with yourself and your fellow beings, it sweeps away the worries and cobwebs of the week.”

Whatever the origins, most culinary historians agree that the custom started in Europe and then emigrated to America. And Americans have grabbed it with gusto.

CREATING A BRUNCH TO REMEMBER

Brunch gives us the best of breakfast and lunch. Think egg-and-meat sandwiches made with bagels, croissants, English muffins, biscuits—or fried, Monte Cristo style. Think quiche, crepes with traditional breakfast fillings, egg-based casseroles and strata, chicken and waffles or eggs Benedict.

Some brunch foods can be enhanced with liquor. For example, you can substitute some of the liquid in scrambled eggs or in eggs used for soaking French toast with a spirit such as bourbon or rum. The liquor will be cooked off, so you just get the flavor of the spirit.

Another tasty way to incorporate liquor into your brunch foods is with spirited toppings and sauces.

Lighter fare complements brunch entrées: fresh fruit, a spinach and arugula salad with strawberries and balsamic vinaigrette or yogurt topped with honey and granola. If your entrée needs a carb, consider monkey bread, coffee cake, cornbread, scones, pancakes or English muffins with jams and marmalade.

If you're a fan of brunch cocktails, choose protein-rich foods to slow alcohol absorption and keep you feeling full longer. Avoid too much salt, which makes you thirsty and encourages you and your guests to imbibe more quickly. And be sure to pair your meal with plenty of water and other non-alcoholic options.



Baileys French Toast

The one-of-a-kind taste of Baileys complements this favorite brunch entrée.

Makes four slices of French toast. From Baileys.com

3½ ounces Baileys Original Irish Cream

2 eggs

1 ounce milk

4 slices bread

3 tablespoons butter

Whipped cream

Raspberries

Blueberries and a dusting of icing sugar to garnish

▪ Beat the eggs, milk and Baileys together. Pour over the slices of

bread on a plate and let it soak in for a couple of minutes. Melt the butter in a large frying pan over medium heat. Heat the bread slices in the preheated pan for about 2 minutes or until golden on each side.

▪ Serve the French toast and top with a generous dollop of whipped cream, handfuls of raspberries and blueberries, drizzles of chocolate sauce and golden syrup, and a dusting of icing sugar. Now, dig in!

BRUNCH ENTRÉES

Cody Road French Toast Bake

From Mississippi River Distilling

1 large loaf of French bread

8 eggs

1 cup milk

1 cup heavy cream

$\frac{3}{4}$ cup granulated sugar

3 tablespoons Cody Road Bourbon or Cody Road Maple Whiskey

1 tablespoon vanilla extract

$\frac{3}{4}$ teaspoon cinnamon

- Spray a 13" x 9" baking pan with cooking spray. Slice the loaf of bread into 1-inch cubes and place in the prepared baking pan.

- In a medium mixing bowl, combine eggs, milk, cream, granulated sugar, bourbon, vanilla and cinnamon. Whisk to combine well. Pour mixture in an even layer over the bread, soaking it. Tightly cover baking pan with plastic wrap and place in the refrigerator overnight.

Crunchy topping

$\frac{1}{2}$ cup flour

$\frac{1}{2}$ cup brown sugar

$\frac{1}{4}$ teaspoon grated nutmeg

$\frac{1}{4}$ teaspoon salt

$\frac{1}{2}$ cup butter cubed and kept cold

- Add all topping ingredients except for the butter to a food processor. Pulse it a couple times to combine. Add cold cubed butter and pulse until butter is cut into the mixture and it resembles coarse, pea-sized crumbs. Place in a plastic bag in the refrigerator overnight.



To bake

- Preheat oven to 350 degrees F. Take baking pan out of the refrigerator and let sit at room temperature for 10 minutes or so while the oven is preheating. When the oven is ready, remove plastic wrap from baking pan. Take the plastic bag with the topping out of the refrigerator and sprinkle evenly over the top of the bread.

- Bake for 45-60 minutes. If you like your casserole to be soft, bake for 45. If you like it to have a good crunch to it, bake it for 60.

- Serve drizzled with warm Great River Maple syrup and a sprinkle of powdered sugar.





Breakfast Quesadilla with Tequila Guacamole

Hearty and filling, egg-filled quesadillas bring a Mexican favorite to brunch.

4 tablespoons finely diced red bell pepper
 4 tablespoon butter, divided
 4 eggs
 ¼ teaspoon salt
 Fresh ground black pepper
 ¾ teaspoon chili powder
 ¾ teaspoon cumin
 ½ cup black beans
 ⅔ cup shredded cheddar cheese
 4 6-inch flour or corn tortillas
 Cilantro for garnish (optional)
 For dipping: Tequila guacamole, salsa and sour cream

- Dice the red bell pepper. Set aside. Whisk the eggs in small bowl with a fork and add the salt, pepper, chili powder and cumin. Set aside. Drain and rinse the black beans.
- Heat a nonstick skillet on medium until hot. Add 1 tablespoon butter until melted and just starting to bubble. Add the eggs to the pan and cook for about 1 minute, stirring occasionally. Sprinkle on the black beans and bell pepper. Keep cooking, scraping occasionally, until the eggs are fully cooked, about 2 minutes. Remove to a bowl and set aside.
- Carefully heat half of the tortillas in a dry skillet over low heat. Sprinkle on half the shredded cheese, the eggs and the remaining cheese, then top with a tortilla. Cook 1 to 2 minutes, then flip. Cook until browned and crispy.
- Cut into wedges and serve with guacamole, salsa and sour cream for dipping and top with cilantro.

SAUCES, TOPPINGS, AND ADD-ONS

Bourbon Butter

2 tablespoons bourbon

½ cup softened butter

- Stir to combine. Cover and chill.

Rum Sauce

½ cup butter (preferably salted)

½ cup brown sugar, firmly packed

⅔ cup heavy whipping cream

¼ cup dark rum

⅛ teaspoon sea salt (unless you used salted butter)

- Mix all ingredients in a medium saucepan. Heat to boiling over medium heat, stirring constantly. Boil for 3 to 4 minutes, stirring constantly, until slightly thickened. Serve warm. Store covered in refrigerator.

Bourbon Maple Syrup

1½ cups bourbon

1 cup maple syrup

1 teaspoon vanilla extract

Pinch of sea salt

Optional: ¼ to ½ teaspoon cayenne pepper, if you'd like a little heat in your syrup

- In a small sauce pot, add all the ingredients, place on medium heat, and bring to a simmer. Lower the heat and cook for about 10 to 12 minutes to reduce. Remove from heat and serve. Store remaining syrup in the refrigerator.

Tequila Guacamole

¼ cup chopped sweet onion, finely chopped

3 tablespoons jalapeño, seeded and diced

1 cup diced tomato

1 tablespoon fresh lime juice

1 tablespoon silver tequila

1 teaspoon kosher salt

2 avocados

- In a medium bowl, combine onion, jalapeño, tomato, lime juice, tequila and salt. Add avocados and mash to the desired consistency. Serve with tortilla chips or use to top brunch sandwiches, tacos, or quesadillas.

Whiskey Bacon

3 tablespoons unsalted butter

1 pound thin-sliced Canadian bacon

1½ tablespoons bourbon

2 teaspoons brown sugar

Pepper

- Melt the butter in a skillet (preferably large enough to easily hold all of the bacon – if not, divide into batches). Add the bacon and cook over medium-high heat till browned, about 2 minutes. Flip the bacon and add whiskey and brown sugar. Cook over high heat, stirring sporadically, until the whiskey is slightly reduced, about 30 seconds. Season with pepper and remove from heat.

Sauced Berries

Soaking berries in an alcohol concoction softens the fruit and complements the natural flavors. For brunch, spoon them over yogurt, pancakes, French toast. Or, when no one's looking, spoon them straight into your mouth.

2 cups strawberries, sliced

1 cup raspberries

2 cups blueberries

3 tablespoons fresh lemon juice

3 tablespoons Grand Marnier or other orange liqueur

- Combine lemon juice and liqueur. Combine berries in a bowl, top with the lemon juice and liqueur mix, and stir gently. Cover and refrigerate 2 hours or overnight, stirring occasionally.

- Tip: You can swap out the berries in the recipe for other berries or fruits, depending upon what's available, in season, or your favorite.



DRINKS

Say “brunch cocktail,” and most fans of the late-morning nosh will immediately envision a Mimosa or Bloody Mary, and maybe a Spritz, Irish Coffee, or simple flute of Champagne. But if you’d like to elevate the event, consider these variations and new cocktails, including batch and bar ideas to help you serve a crowd.



The Amelia

From Modern Matriarch

- 2 pints fresh blackberries
- ½ cup granulated sugar
- ½ lime, juiced
- 1½ ounce Modern Matriarch Silver Rum
- 1 ounce St. Germain
- ¾ ounce fresh lemon juice
- 1 fresh mint leaf for garnish

■ Add blackberries, sugar, and lime juice into a blender; blend until smooth. If desired, strain mixture through a fine-mesh strainer. Add 1 ounce of the puree to a cocktail shaker filled with ice. Pour in rum, St. Germain and lemon juice. Shake until blended and chilled. Strain into a coupe glass. Garnish.

Easy Gotcha Gin & Juice with a Raspberry Twist

From Dehner Distillery

- 4 red raspberries
- 1½ ounces grenadine
- 1½ ounces of Gotcha Gin
- Orange juice to fill

■ Soak raspberries in grenadine for about 20 minutes. Fill a glass with ice. Add Gotcha Gin and top with orange juice. Add grenadine-soaked raspberries plus a cute umbrella and straw for sipping!



Spicy Red Snapper

Bloody Mary, meet your spicy, gin-kissed cousin! This recipe serves two, and it can easily be scaled up or down.

- 12 ounces tomato juice
- 4 ounces gin
- 4 tablespoons fresh lemon juice
- 4 teaspoons hot pepper sauce
- 4 teaspoons Worcestershire sauce
- 1 teaspoon brine from olive jar
- 1 pinch hot chili powder
- 1 pinch garlic powder
- 1 pinch ground cumin
- ½ teaspoon celery salt
- ½ teaspoon fresh-ground black pepper
- ½ teaspoon prepared horseradish

Garnishes: celery stalks, dill pickle strips, stuffed green olives, lemon wedges, and any other favorite Bloody Mary garnishes.

■ Place ice cubes in a cocktail shaker and add all ingredients except the garnishes. Cover and shake vigorously. Strain into a rocks glass with ice. Garnish.

Chambord & Champagne

You can't get much simpler than this blend of luscious black raspberry liqueur with the bubbly enjoyment of sparkling wine. Add a little more Chambord... as you please!

¾ ounce Chambord
4 ounces Champagne

- Pour the Chambord into a flute glass. Top with Champagne. Enjoy!



IRISH COFFEE VARIATIONS

The concept is simple: the caffeine of coffee plus the pleasure of alcohol and any flavorings needed to perfect the taste. The original is made with coffee, Irish whiskey, a sweetener, and cream. But substitute your favorite liquor for a grand new taste sensation that perfects your brunch.

- Like rum? You'll be making a Jamaican Coffee.
- Prefer Scotch? Whip up a Highland or Gaelic Coffee.
- Is vodka your jam? That's a Russian Coffee.
- Like Grand Marnier or Cointreau? Try a French Coffee.
- Make it a Mexican Coffee with Kahlua and Tequila.

The variations are endless, and the experimentation is divine!



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DRINKS – BATCHES AND BARS

Peach Sweet Tea Punch

Make a batch of tea with a punch to please your brunch crowd.

750-ml bottle Riesling wine, chilled

6½ ounces peach liqueur

6½ ounces soda water

15-ounce can sliced peaches, drained

40 ounces sweetened tea

- Add the wine, peach liqueur, soda water, and peaches to a 2½-quart pitcher. Add sweet tea to fill the pitcher. Stir to combine and serve over ice.



BLOODY MARY BAR

Basically, a Bloody Mary is little more than a glass of seasoned tomato juice and a splash of vodka. Seasonings and the garnishes provide endless variations. Add spicy flavorings and horseradish for heat, ginger for extra punch, ginger beer for bubbly tang. Use clamato juice instead of tomato juice for a Bloody Caesar. Top with garnishes such as celery, olives, fresh dill, pickles, bacon, shrimp, pepperoncini, cheese, lemons, limes ... and more!

You can also mix it up with different liquors for entirely different taste sensations, such as gin, bourbon, mezcal or tequila (aka, a Bloody Maria), dark rum, Jägermeister and cognac.

Whether you're fixing up the brunch cocktail for yourself or setting up a Bloody Mary fix-it-yourself bar for guests, consider starting with a basic Bloody (pre-made mix or your own creation) and then providing extras for custom-made perfection!





Mother-in-Law Mimosa Punch

Gotcha Spirits promotes this Mimosa recipe as “bubbly, fruity, sweet, a tad bitter at times.” And given that the recipe includes Gotcha Vodka as well as Champagne, this mother-in-law wields some unexpected power, too! From Dehner Distillery

- 1 pitcher
- 1 750 ml bottle Gotcha Vodka, chilled
- 3 cups orange juice, chilled
- 1 cup Champagne, chilled
- 4-5 fresh strawberry slices
- Fresh strawberries for garnish

▪ Fill a pitcher with strawberry slices. Add orange juice, Gotcha Vodka and Champagne to the pitcher. Add ice and stir. Fill Champagne flutes with the Mimosa and add a strawberry to garnish.



MIMOSA BAR

A Mimosa is simply orange juice and sparkling white wine, such as Champagne or Prosecco or a local sparkling. The basic recipe calls for one part juice to two parts sparkling wine.

In setting up a Mimosa bar, you can add tasty touches while simplifying your job as host.

The basic Mimosa bar

- Orange juice. A glass carafe makes for a classy presentation, if that's the look you're going for.
- Sparkling white wine, usually a dry or semi-dry. Keep the bottles in an ice bucket or use a larger tub that holds several bottles, so you don't have to monitor the supply.
- Champagne flutes.
- A cute sign to suggest the ratio of one part juice to two parts sparkling wine.

Other tasty touches

- Other juices: mango, peach, strawberry, pomegranate, pineapple and cranberry
- Other spirits: Grand Marnier, peach liqueur, raspberry liqueur, St. Germain elderflower liqueur
- Add a sparkling rosé to the other sparkling wines
- Grenadine, as a sweetener
- Berries
- Fresh herbs such as mint, rosemary, basil or thyme
- Other garnishes, including orange, blood orange, pineapple, peaches or kiwi slices 🍓





SIPS FOR FIELD OF DREAMS II

As Major League Baseball prepares to return to Dyersville for a game between the Chicago Cubs and the Cincinnati Reds, we celebrate with recipes for great baseball-themed cocktails.

Baseball has been the national pastime for well over 150 years. It's as American as hot dogs and peanuts in the shell, which are the perfect foods to eat when you're watching a game. Beer is, of course, the traditional drink to enjoy with your hot dog and peanuts. However, today's fans want a little more variety, and cocktails are a big part of the baseball scene. Here are some recipes for baseball-themed cocktails you can make at home and enjoy while you're watching the big game.

Let's start with one with ties to the game, scheduled for August 11.



THE DREAM

This cocktail honors Ray Kinsella, the main character in "Field of Dreams," as portrayed by Kevin Costner. He's an Iowa farmer and rabid baseball fan who hears a voice coming from the cornfield: "If you build it, he will come." He also has a vision of a baseball diamond and "Shoeless" Joe Jackson, a ball player from the 1910s. Because of this, Kinsella thinks he's supposed to build a baseball field. Sounds simple, but it wasn't. This drink, however, is very easy to build and the field is alive and well in Dyersville.



- 1 ½ ounces cognac (or another type of brandy)
- ¾ ounce orange liqueur
- 1 teaspoon anisette liquor or spirit
- 1 orange
- Ice

▪ Add all ingredients, except the orange, to a shaker with ice, shake briskly, and strain into a rocks glass. Garnish with an orange peel.

IN-CIDER COCKTAIL

This is a nod to both an "inside pitch" and "inside baseball," a phrase referring to expert knowledge of the game. Baseball, whiskey and apples—this mega-American highball is just the thing for game day.

- 1 ½ ounces blended whiskey or bourbon
- 4 ounces apple cider
- 1 sliced apple
- Ice

▪ Take an old fashioned glass and add the ice, whiskey and cider. Stir well. Garnish with a slice of your favorite variety of apple.



AIR MAIL

Airmail, or an overthrow, is when the pitcher puts too much on the ball and it sails way over the batter's head, like an airplane flying your letters across the sea.

- 1 ounce white rum
- ½ ounce lime juice
- ½ ounce honey syrup or simple syrup
- 1 splash champagne, chilled
- Ice

▪ Add the rum, juice and syrup to a shaker and mix. Strain into a champagne flute and float champagne on top.



CHIN CHIN

The name of this cocktail alludes to both baseball and drinking a toast. "Chin chin" is another way of saying "cheers," and on the diamond "chin music" is a high-and-inside pitch (in other words, a little too close for comfort to the batter's chin).

1 ounce Scotch whisky

½ teaspoon honey

½ ounce apple juice

1 ounce champagne

Ice

- Pour scotch into a shaker and stir in the honey. Add the juice and ice, shake well, and strain into a chilled rocks glass. Carefully pour the champagne on top.



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THE MAJOR LEAGUE MULE

This is a nod to the 1989 movie "Major League," starring Charlie Sheen as an up-and-coming pitcher whose fastballs are as wild as his antics off the diamond.

2 ounces vodka
 ¾ cup ginger ale
 1 lemon
 7 mint leaves
 2 tablespoon simple syrup
 Crushed ice

▪ Fill a copper Moscow Mule mug with ice. In a bowl, muddle six mint leaves with the syrup and fresh juice squeezed from half the lemon. Add this mixture to the mug and top off with ginger ale and vodka. Stir well. Garnish with a lemon slice (from the unsqueezed half!) and the remaining mint leaf.

THE NATURAL

Named after "The Natural," a baseball film starring Robert Redford as a 35-year-old rookie who becomes a star due to his natural ability and a homemade bat called "Wonderboy."

1 ½ ounces rum
 1 ½ ounces brandy
 1 teaspoon lemon juice
 1 teaspoon almond syrup
 Ice

▪ Fill a cocktail shaker halfway with ice cubes and add the remaining ingredients. Shake vigorously and then strain into a chilled wine glass over ice.



THE FULL HOUSE

The Full House wasn't named after a '90s family sit-com. Instead, it means that the ballpark is packed or all the tickets have sold out.

¾ ounce apple flavored whiskey
 ¾ ounce Benedictine
 ¾ ounce yellow chartreuse
 Dash of bitters

▪ Add all the ingredients to a mixing glass filled with ice. Stir heartily and strain into a chilled cocktail glass.

COOPERSTOWN COCKTAIL

A drink that honors Cooperstown, New York, home to the National Baseball Hall of Fame and Museum since 1939. There is no official signature "highball" of pro baseball, according to MLB, but this one is a real contender.

1 ounce gin
 ½ ounce dry vermouth
 ½ ounce sweet vermouth
 Fresh mint
 Ice

▪ Add all three liquid ingredients to a shaker with ice and shake well. Strain into a chilled martini glass and garnish with a sprig of mint.



THE HOME RUN HIGHBALL

This cocktail was inspired by Babe Ruth, "the Sultan of Swat," one of the greatest sluggers of all time. He was known to hit long balls and occasionally drink a highball.

2 ounces blended whiskey

1 ounce ginger ale

Lemon peel

Ice

- Chill a rocks glass for one hour. Add whiskey and ginger ale. Mix well. Add ice and garnish with a thick lemon peel.

THE KETEL ONE CLEAN-UP

In baseball terms, "clean-up" refers to the fourth batter in the lineup. This is a key batting position. You need a power hitter who's smooth, good and reliable, like this drink.

1 ½ ounces Ketel One citron vodka

½ ounce lime juice

¼ ounce simple syrup

1 ounce pineapple juice

2 dashes bitters

2 ounces ginger ale

Ice

- Add the first five ingredients to a shaker or mixing glass with ice. Shake well and strain into a tall glass filled with ice. Float the ginger ale on top. 🍍



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CATCH EVERY ISSUE OF IOWA SPIRITS!

Enjoy this issue?

Keep an eye out for the recipes, ideas, news and more coming in the **Fall-Winter edition** later this year.





Sangria

DELIGHTS FOR THE WARM MONTHS

The antecedents of the sangrias we enjoy today reach back some 3,000 years, when the wine punch served as “the Gatorade of its day.”

Sangria is trending again, as it does every 15 or 20 years, and it's the perfect refresher for those hot summer days. It's sweet, cold, fruity, easy to make and can be readily adapted to any taste or variation. Sangria is a simple punch typically made with red wine, chopped fruit and spices.

Where does sangria come from? Well, both the Spanish and Portuguese claim the drink as their own, but no one knows for certain where it was first made. What we do know is that it originated somewhere in Southern Europe during classical times. Starting around 3,000

years ago, Greeks and Romans started adding sugar, herbs and spices to their wine. Cinnamon, clove and cardamom were especially popular. The resulting cocktail was called hippocras and it was sometimes heated, as we do today with mulled wine. Thus, hippocras is the ancestor of both sangria and mulled wine. The people of the Iberian Peninsula (modern-day Spain and Portugal) were making similar beverages from the grapevines planted by the Phoenicians.

Originally, sangria was sometimes consumed instead of water as a thirst-quencher because water on its own was filled with dangerous bac-



teria. So consider sangria the Gatorade of its day. By adding alcohol and certain spices and filtering the water through a cone-shaped cloth, the beverage was purified and considered safe to drink. These additives were also an effective means of improving the taste, since the art of wine-making during the classical era had not been perfected. Most of it tasted awful.

The name sangria comes from the Spanish word *sangre*, which is derived from *sanguis* in Latin; both words mean blood, which refers to the dark red color of the wine. By the 8th century, wine and therefore sangria was all but dead in Iberia because the Islamic Moors, who did not drink alcohol, conquered the region and ruled for more than 700 years.

However, the popularity of sangria quickly rebounded in the 15th century, and after another 200 years sangria was introduced to, and produced in, both England and France. The Spanish first brought the drink to the US at the 1964 World's Fair in New York City. Sangria was served at the Spanish pavilion and Americans fell in love with the drink right away. From there, it spread throughout the world.

Today, European Union law dictates that all sangria has to be produced in either Spain or Portugal, and it must be equal to or less than 24 proof. But you can make your own batch at home, and it's very easy. There's no one genuine or "authentic" recipe, and it's nearly impossible to mess up, so sangria is the ideal DIY beverage. Making it at home is easy, fun, delicious, and great for parties. Here are a few recipes to try out for yourself:

Classic Spanish Sangria

(four-six servings)

- 1 ½ cups rum
- 750 ml dry red wine
- 1 lemon
- 1 lime
- 1 orange
- ½ cup sugar
- 1 cup orange juice
- 1 cinnamon stick

- First, chill all the liquid ingredients, aside from the rum. Slice the fruit into thin rounds and add to a large pitcher. Pour in the rum and sugar. Chill for 2 hours. Right before serving, take a wooden spoon and lightly pound the fruit at the bottom of the pitcher to bring out the flavors and aromas. Add the liquid ingredients and stir well until all the sugar has dissolved.



Bubbly Sangria

(six-eight servings)

- 1 cup brandy
- ½ cup orange liqueur
- ¼ cup extra fine sugar
- 1 orange
- 1 pint raspberries
- 1 lime
- 1 lemon
- 1 bottle sparkling wine
- Ice (optional)

- Chill the wine and slice the citrus fruit. In a large pitcher or bowl, mix the brandy, liqueur and sugar. Stir very well. Add the fruit and sparkling wine, stir once more, and serve on its own or over ice.



Red, White & Blue Sangria

(12-15 servings)

Two 750 ml bottles white wine

½ cup berry flavored vodka

½ cup fresh lemon juice

½ cup simple syrup

1 cup blueberries

1 ½ cups sliced strawberries

1 cup raspberries

1 ½ cups fresh pineapple chunks

- Combine all the ingredients in a large pitcher and mix thoroughly, Refrigerate, covered, for at least four hours. Serve cold.

Red Sangria

(10 servings)

750 ml red wine

1 cup brandy

750 ml sparkling apple cider, chilled

¼ cup sugar

2 cups cranberries

1 orange

1 apple

2 cinnamon sticks

2 star anise

4 sprigs rosemary

- First, slice the fruit. In a large punch bowl combine the wine, brandy, fruit, sugar and spices. Next, stir vigorously until all the sugar has dissolved. Cover and refrigerate overnight. This will enhance the flavor and make it more complex. Before serving, add the cider and stir once more. Garnish with rosemary.

Hennessy Sangria

(eight servings)

12 ounces Hennessy cognac

9 ounces red wine

4 ounces mango juice

4 ounces cranberry juice

2 ounces peach schnapps

5-7 orange wheels

Raspberries, blackberries and peach slices

- Combine all the ingredients, aside from the cognac, in a large punch bowl. Let this chill for two hours or more. Add the Hennessy and mix just before serving.

Just Peachy Sangria

(four-six servings)

750 ml red wine

½ cup peach schnapps

2 peaches

1 orange

1 mango

⅓ cup sugar

1 liter ginger ale

Ice

- Peel and slice the fruit before placing it in a large pitcher or bowl. Pour in the alcohol. Chill for 2 hours or more. Add the soda and ice cubes before serving. 🍷



COOKING
WITH





SPIRITS

YUMMM... WHETHER IT'S ON
THE GRILL, FROM THE OVEN
OR IN THE GLASS, YOUR
EATS AND SIPS WILL
BE ENHANCED BY A
TEMPERED
MEASURE OF
LIQUOR.

Summer grilling season brings an almost primal enjoyment to dining and sipping. Eating in the open air, touched by breezes and filtered sunlight, stirs our appreciation for nature. Mastering the art of grilling connects us with ancestors from ages past. The kiss of char and smoke—in our foods and our aged spirits—adds a taste that touches on wild.

These cookout-curated recipes, from entrées to cocktails – each with liquor in the ingredients – will bring the primal scream of “Yum!” to your next gathering.

ENTRÉES

Gotcha Whiskey Sauce Hawaiian Burger, Dehner Distillery

This recipe is perfect for summer, but it can be enjoyed throughout the year.

Whiskey Sauce

- 1 tablespoon olive oil
- ½ medium red onion chopped
- ½ cup brown sugar packed
- 3 tablespoons Gotcha Whiskey
- 1 teaspoon Worcestershire sauce
- 1 teaspoon black pepper
- 1 teaspoon garlic salt

▪ Pour the olive oil in the skillet over medium heat. Toss in the chopped onions to brown for about 5 minutes, then add brown sugar. Cook for another 2-3 minutes. Add Gotcha Whiskey, Worcestershire sauce, black pepper and garlic salt. Cook for 2-3 minutes. Then simmer while the burgers are cooking.



Burger

- 1 teaspoon salt
- 1 teaspoon pepper
- 1 packet dry ranch seasoning
- 2 teaspoons Worcestershire sauce
- 8 ounces shredded Colby-Jack cheese
- 1½ pounds ground beef
- 2 pineapple rings
- Buns of your choice

▪ Combine salt, pepper, dry ranch, Worcestershire sauce and shredded cheese in a small bowl. Mix the combination into the ground beef with your hands. Form patties to the size you prefer. Sear the patties about 2-3 minutes per side directly over high heat on the grill or stovetop. Reduce heat to medium. Baste both sides with the Gotcha Whiskey Sauce. Grill about 5-6 minutes on each side.

▪ Place each burger in a bun. Add a pineapple ring on the top of the burger. Top with your favorite fixings and enjoy!





Bourbon Marinated Steaks, Mississippi River Distilling

Steaks on the grill? Yes, please! With an Iowa bourbon sauce from Mississippi River Distilling? Even better!

- ½ cup Cody Road Bourbon
- ¼ cup Worcestershire sauce
- 2 tablespoons ketchup
- 2 tablespoons olive oil
- 1 shallot, finely chopped
- 2 garlic cloves, minced
- 1 teaspoon Tabasco sauce
- 4 thick-cut boneless ribeye steaks

- Combine first 7 ingredients in a large plastic zipper bag. Add steaks. Turn to coat. Refrigerate for 4 to 12 hours, turning bag occasionally.
- Remove steaks from bag and blot dry. Season well with salt and pepper. Let sit at room temperature for 30 minutes.
- Heat grill to medium-high. Add steaks and grill for 8 to 10 minutes, turning once. Let rest 5 minutes before serving.



Island Rum Lime Chicken

From McCormick seasonings

- 1 package McCormick Grill Mates Island Woodfire Marinade
- ¼ cup rum
- 2 tablespoons packed brown sugar
- 2 tablespoons lime juice
- 2 tablespoons oil
- 2 pounds boneless skinless chicken breasts
- Mix marinade mix, rum, brown sugar, lime juice and oil in small bowl. Place chicken in large resealable plastic bag or glass dish. Add marinade; turn to coat well. Refrigerate 30 minutes, or longer for extra flavor. Remove chicken from marinade. Discard any remaining marinade.
- Grill chicken over medium heat 6 to 7 minutes per side or until cooked through, turning occasionally.



SIDES



Bourbon Baked Beans, Maker's Mark

Great as a side or as a main feature with a warm piece of cornbread, these slow-cooked baked beans are rich and creamy with a pleasant touch of smoke. Maker's Mark and ginger ale add a light sweetness that plays well against that tanginess, then the beans are topped with a crisp, buttery crumble.

- 1 pound dried pinto or white beans
- ¼ pound of bacon, cut into medium dice
- 1 white onion, diced
- 2 cloves of garlic, peeled and crushed
- ¾ cup Homemade Maker's Mark BBQ sauce
- 6 ounces (4 shots) Maker's Mark bourbon
- 1 can of ginger ale
- 4 cups pork or chicken stock



- Soak dried beans for at least 1 hour or overnight.
- While preheating oven to 325 degrees F, brown bacon on the stove over medium heat in an oven-safe pot or Dutch oven. When almost crispy, add onion and garlic and cook for 5 minutes, stirring often. Drain your beans and add to the bacon mixture. Add Maker's Mark BBQ sauce, Maker's Mark Bourbon and ginger ale. Mix well, and then add the pork or chicken stock.
- Cover pot, place in oven and bake for 1 hour. Uncover and bake another 30 minutes or until beans are tender and a crust has begun to form on top of the dish.

Topping

- 1 cup panko breadcrumbs
- 3 tablespoons butter
- 3 ounce country ham, chopped
- Melt butter in a sauté pan over medium heat and add country ham and panko. Stir constantly until lightly brown, about 5 minutes. Remove beans from oven and top with the crumble before serving.





Maple Rum Sweet Potato Cornbread Muffins

Cornbread is one of the ultimate soothing comfort foods. Add maple, rum, and sweet potatoes to elevate the taste like a gentle breeze on a bright summer morning. From Jocelyn Delk Adams of Grandbaby Cakes on Kwanzaa Culinarians. Makes 12-15 muffins

- 1 cup all-purpose flour
- 1 cup yellow cornmeal
- 1 tablespoon baking powder
- ¼ cup granulated sugar
- ¼ teaspoon ground cinnamon
- ¾ cup buttermilk or coconut milk
- ¼ cup salted butter, melted
- ¾ cup mashed sweet potato
- 2 large eggs
- 2 teaspoons maple syrup
- 2 tablespoons rum
- ½ teaspoon pure vanilla extract
- ¼ cup vegetable oil
- Shortening

- Preheat oven to 400 degrees F. In a large bowl, whisk together all-purpose flour, corn meal, baking powder, sugar and cinnamon until well mixed. In a separate medium sized bowl, whisk together buttermilk, melted butter, mashed sweet potato, eggs, maple syrup, rum, vanilla extract, and oil. Slowly add wet ingredients to dry ingredients and mix until well combined. Let the batter sit for 10 minutes.

- Coat muffin pan with shortening or prepare with non-stick baking spray until fully covered. Add cornbread mixture to muffin pan 2/3s full. Place in oven for 16-19 minutes until cornbread is done. Remove from oven and serve.

BAGGER BLOODY

From Cedar Ridge Distillery

- 2 oz. Bagger Vodka
- 4 oz. Tomato juice
- 1 tsp. Worcestershire sauce
- ¾ tsp. Grated horseradish
- 3 dashes Hot pepper sauce
- Pinch salt & pepper
- Garnish!



- Fill a pint glass with ice. Add Bagger Vodka, tomato juice, Worcestershire sauce, horseradish, hot pepper sauce, salt, and pepper. Stir well and garnish with your favorite fixings.



OLD FASHIONED

From Brown Foreman

- 2 oz. Straight Bourbon Whiskey
- ½ oz. Demerara Syrup
- 3 dashes Woodford Reserve® Aromatic Bitters
- 2 dashes Woodford Reserve® Orange Bitters



- Add ingredients to the mixing glass.
- Add ice to mixing glass and serving glass.
- Stir ingredients for 30-40 secs.

- Strain into serving glass.

- Garnish with a lightly expressed orange peel.



IOWA MULE

From Cedar Ridge Distillery

- 1oz Iowa Bourbon
- ¼ oz Lime Juice
- 4oz Ginger Beer



- Fill a copper mug with ice. Add lime juice, Iowa Bourbon, and top with ginger beer. Stir well and garnish with lime.



MIDNIGHT MOON PEACH TEA

From Piedmont Distillers

- 2 oz. Midnight Moon Peach Iced Tea
- Lemon



- Pour Midnight Moon Peach in a glass over ice and fill with iced tea.
- Garnish with a lemon.





Kentucky Butter Cake, Woodford Reserve

A simple and delicious cake made even more elegant when topped with berries and whipped cream.



½ pound or 2 sticks butter at room temperature
 2 cups white sugar
 4 eggs
 1 tablespoon Woodford Reserve Bourbon
 Zest of 2 lemons
 3 cups all-purpose flour
 1 teaspoon kosher salt
 1 teaspoon baking powder
 ½ teaspoon baking soda
 1 cup buttermilk or sour cream

- Preheat oven to 350 degrees F. Grease a 10" Bundt pan very liberally with butter, then dust with flour.
- Cream the butter and sugar together until fluffy. Add the eggs one at a time, mixing in between each egg. Fold in the lemon zest and bourbon. Sift together the flour, salt, baking powder and baking soda. Fold into the butter and sugar alternating with the buttermilk or sour cream.
- Bake for 50 minutes or until a toothpick comes out clean.

Glaze

4 tablespoons or ½ stick butter
 ¾ cup sugar
 ¾ cup Woodford Reserve Bourbon
 Dash vanilla

- Combine the sugar and bourbon in a small pan and simmer until the sugar has dissolved. Add the butter and stir together until melted. Add a dash of vanilla. Turn out the cake and pour the glaze over the top. Glaze will harden and crystallize.

Berries

1 quart strawberries, capped and sliced
 1 pint blueberries
 2 tablespoons sugar
 Splash of bourbon

- Place strawberries in a medium bowl and sprinkle sugar over the top. Fold the sugar carefully into the berries and let them sit for 5 minutes. Add the blueberries and bourbon and blend together. Set aside.

Whipped cream

¼ cup Woodford Reserve Bourbon
 ¼ cup sugar
 2 cups heavy whipping cream

- Combine the bourbon and sugar together in a small saucepan and simmer until sugar is dissolved. Let the syrup cool. Combine with very cold heavy cream. Whip to soft peaks.

Salted Caramel Liqueur Bar, Mississippi River Distilling

Made with the new Mississippi River Distilling Iowish Salted Caramel Liqueur, these sweet treats provide a perfect finish to a cookout.



- 1 cup butter softened
- 1 cup white sugar
- 1½ cups powdered sugar
- ½ cup sour cream
- 1 tablespoon vanilla extract
- 3½ cups flour
- 14 ounce caramels unwrapped (1 bag or one 11 ounce bag of caramel bits)
- 1½ cup heavy cream or milk
- 1 tablespoon Salted Caramel Iowish Cream Liqueur
- 2 teaspoons coarse sea salt



- Preheat oven to 325 degrees F. Line a 9×13 pan with parchment paper or aluminum foil. Lightly spray with cooking spray.
- In a large mixing bowl cream together butter, sugar, and powdered sugar. Add sour cream, Iowish Salted Caramel Liqueur and mix until combined. Mix in the flour and combine until it forms a soft dough. Press half of the dough in the bottom of a 9×13 dish and place the other half of the dough into the refrigerator. (Do your best dividing it in half but perfection isn't necessary.) Bake crust in preheated oven for 15 minutes.
- While the crust is baking, melt the caramels, heavy cream and ½ tsp vanilla in the microwave for 1 minute. Stir together until smooth, adding more time in 30-45 second increments as needed. Try and get it as smooth as you can, depending on the type of caramel, it might not be perfectly smooth and that's okay! Pour caramel evenly over the hot crust. Lightly sprinkle about 1 tsp coarse sea salt over the caramel.
- Take the remaining dough out of the refrigerator and crumble over the top of the caramel. Return the pan to the oven and bake for 25-30 minutes until filling is bubbly and the top is firm. Add remaining 1 tsp salt after caramel bars are cooled, but before cutting. Let them cool completely before cutting into small squares.

GRAPEFRUIT RANCH WATER

From Luxco

- 2 oz. Dos Primos® Blanco Tequila
- 2 oz. Grapefruit Juice
- ½ oz. Lime Juice
- 2 oz. Topo Chico Mineral Water
- Lime, for Garnish



- Build cocktail in rocks glass over ice. Stir to combine.
- Garnish with lime wedge.



BROKEN MULE

From Broken Shed

- 2 oz Broken Shed Vodka
- 1 oz fresh lime juice
- Ginger beer
- Garnish: 1 lime wedge



- Add Broken Shed Vodka and lime juice to a chilled glass filled with ice.
- Top with ginger beer.
- Garnish with a lime wedge.



DRINKS



Spiked Berry Lemonade, Modern Matriarch

The rum and fruits contribute a tropical flair to your cookout. Makes a full pitcher to share with friends.

2 cups mixed berry blend, plus additional for garnish

4 cups lemonade, chilled

1½ cups Modern Matriarch Silver Rum

1 lemon, sliced, plus additional for garnish

- Place 2 cups berries in a pitcher, muddle using a wooden spoon or muddler. Add lemonade, rum, and lemon slices. Serve immediately or cover and refrigerate up to 24 hours. Serve in ice-filled glasses. Garnish with additional berries and lemon slices, if desired.



Frozen Julep, Templeton Rye

Conjuring up visions of horse races and decorative hats, the refreshing Templeton Rye Julep seamlessly balances flavors of smooth mint and zippy pineapple, with the spice of Templeton Rye 4 Year. Always a safe bet to make a pitcher for your next party.

2 ounces Templeton Rye 4 Year

½ ounces crème de menthe

1 ounce pineapple juice

¼ ounce lime juice

Lemon-lime soda

Mint sprig for garnish

- Combine all ingredients except soda in a blender with ice. Blend until smooth. Pour in a glass and top with soda, then garnish with a sprig of mint.



Iowa Stubborn, Century Farms

The most popular cocktail in the Century Farms tasting room is called the Iowa Stubborn, made with Open Gate Vodka. It's popular all year-round, but definitely a great summer drink.

1½ ounce Open Gate Vodka

1 ounce pomegranate juice

6 ounces ginger beer

Fresh lime wedge

- Add the vodka and pomegranate juice to a rocks glass and stir. Add ice, top with ginger beer and garnish.





London Lemonade



Freshly squeezed lemonade is best, but a quality store-bought lemonade will work. Change it up by using bourbon (Southern Lemonade), vodka (Russian lemonade), or whatever works for your palate. Add a splash of club soda for a bit of fizz, or garnish with rosemary or thyme for a botanical touch.

2 ounces gin

4 ounces lemonade

Lemon wheel for garnish

- Fill a rocks glass with ice. Top with gin and lemonade and stir. Garnish.

Zone Float, Iowa Distilling

A summer cocktail that is a hit at the distillery or with friends is the Zone Float. A grown-up twist on a root beer float.

1½ ounces Zone vodka

½ ounce vanilla syrup

3-second squeeze of whipped cream

Cream soda

- Add Zone Vodka, vanilla syrup and whipped cream to a shaker with ice. Shake and pour over fresh ice in a 16-ounce cup. Top with cream soda 🍷



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Safety First and Always

OWI: The whys, wherefores and the easy ways to be sure to avoid.

Definitions of an enjoyable night out differ—from tame to wild, from a quiet gathering at a friend's house to an energetic party at a bar. But there's no argument that drunk driving offers any rewards at all. Certainly, it offers no fun or joy. In fact, most will agree that the risks are potentially devastating, from loss of driving privileges to death—of oneself or someone else, a friend or innocent stranger.

The risks are high, but there are ways to avoid the consequences of OWI—operating while intoxicated.

THIS 'BIG BROTHER' IS WATCHING OUT FOR IOWANS

Not all big brothers are like George Orwell's portrayal. While the author of 1984 depicted a government of intimidation and self-interest, most real-life big brothers want what's best for their younger siblings. And as much as fun-loving drinkers may like to grumble about them, Iowa's OWI laws really are for the benefit of all.

Traffic safety programs are designed to reduce death and injury on Iowa's roadways, explains Brett A. Tjepkes, Bureau Chief of the Governor's Traffic Safety Bureau with the Iowa Department of Public Safety. "In Iowa, the number of alcohol-impaired traffic deaths have steadily increased over the past 10 years," he says. "According to the National Highway Traffic Safety Administration, in 2011 83 people lost their lives in

alcohol impaired crashes compared to 113 in 2020.

"We are working tirelessly to reverse this trend so people can enjoy healthy, productive lives and enjoy time with family and friends."

LEGAL GUIDELINES REGARDING OPERATING WHILE INTOXICATED

Iowa's OWI law states that it is unlawful to operate a motor vehicle in Iowa:

- While under the influence of an alcoholic beverage or other drug or a combination of such substances.
- While having an alcohol concentration of .08 or more.
- While having any amount of a controlled substance in one's body.

Iowa's implied consent law means that any person who operates a motor vehicle in the state agrees to have a blood, breath and/or urine test performed to determine alcohol level or presence of drugs, whenever a peace officer has reasonable grounds to believe the person is operating under the influence.

Best case scenarios?

Your license will be revoked, but you may be able to apply for a temporary restricted license and required to install an ignition interlock device. You may need to pay a fine, take a course for drinking drivers, undergo substance abuse evaluation and treatment and spend time in jail. Penalties could last anywhere from 180 days (first offense) to six years (third offense). In addition, the vehicle you operated could be seized.

Worst case scenarios?

You, a friend or family member, or a stranger is severely injured (with repercussions that could last a lifetime) or killed (ending a life). Legal penalties increase in these situations. You may also need to pay restitution to the victim and to public agencies for emergency response. And the personal emotional costs of causing such devastating harm can remain with you forever.

HOW TO AVOID OWI

Two strategies help you steer clear of drinking and driving: 1) don't drink (too much), and 2) don't drive!

Strategy #1 – Don't drink (too much).

Certainly, avoiding alcohol entirely is the safest bet for avoiding OWI. But if you don't like that option, follow these tips for min-





Start off with a no- or low-alcohol drink, then alternate each alcoholic beverage with an enjoyable non-alcoholic option.

imizing your alcohol intake and your blood alcohol content.

- Know your limits and stay safely within them. The general guideline for how much to drink is generally one drink per hour—one 12-ounce 5% ABV beer, 5 ounces of wine, or 1½ ounces of liquor. However, other factors come in to play as well, including metabolism, gender, weight, and age. Pro tip: Invest in a good breathalyzer and remove all doubt as to your limits!

- Eat beforehand, especially protein-rich foods. Alcohol hits the system more quickly if there's no food in the stomach, because it enters the intestines and thence the blood stream more quickly. Better yet, eating first might alleviate your “hunger” to imbibe too quickly.

- Munch while you drink, too. Eating doesn't negate the alcohol, though, so don't let it fool you! On the other hand, if you're putting food into your mouth, you're not drinking, and that may help you feel satisfied faster.

- Sip, don't guzzle. Be a mindful drinker, enjoying the taste rather than mindlessly pouring alcohol into your system.

- Start off with a no- or low-alcohol drink, then alternate each alcoholic beverage with an enjoyable non-alcoholic option. Think kombucha, lime and tonic, non-alcoholic beer, a mocktail or just plain water.

- Use a drink koozie if you want to discreetly switch to a non-alcoholic beverage at a party.

- Avoid shots—they're way too potent.

- Stay engaged with activities: play games, dance, chat. But ...

- Avoid drinking games.

- NOTE: Don't let coffee and energy drinks fool you. Caffeine might make you feel more alert, but it doesn't counteract alcohol. In fact, some studies indicate that caffeine mixed with alcohol may even increase risky behaviors as well as side effects such as heart palpitations.

Strategy #2 – Don't drive.

No doubt, staying home keeps you from having to drive, but that certainly takes the luster out of your social life. If you're going out, to someone's home or a public venue, you can take measures to stay safe.

- Choose wise transportation options. If you're going to a party where chances are high that you'll “enjoy yourself” just a little too much, take public transportation or get a ride, thus eliminating the temptation to drive home.

If public transportation isn't an option and you can't get a ride to the party, hand over your keys to the host or another responsible individual when you arrive.

- Have a designated driver. You can partner with friends for rotating designated driver shifts for many safe nights on the town. A few options in that realm:

The drinking friends can sweeten the pot for the DD by paying for their evening expenses: cover charge, food, a tank of gas, and non-alcoholic beverages.

If your group is going to a restaurant, bar or other venue, let the DD decide the destination.

Connect with another designated driver or someone else who isn't drinking so the DDs can “sober chat.”

- NOTE: Sleep is not a magic bullet. Your body can only metabolize a certain amount of alcohol each hour—possibly even less when you're asleep. If you drank heavily the night before, don't drive.

“When you've been drinking alcohol, the power to drive sober and designate a driver is in your hands,” says Tjepkes, “and we encourage everyone to drive responsibly so you make it to your destinations safely.”

Finally, be a friend.

Always remember:

- Don't let friends drive drunk.

- Respect underage drinking laws. Young bodies and brains are still developing, and alcohol use can cause long-term negative consequences. Young people are also vulnerable to increased risk-taking, which can be exacerbated by alcohol.

Cultivate habits that help you to be a careful and moderate drinker. That way, you can continue to enjoy this pleasure guilt-free for the rest of your life! 🍷

Great Rums of the World

This noble spirit, with beginnings in the 17th century, has seen its rich, complex taste and character spread across the world.

Rum is made from fermented molasses, and the distillate is typically aged in oak barrels. It has been a popular beverage since at least the mid-17th century, though its origins are much older. The modern version of the drink developed in Latin America, the Caribbean and colonial America, though today it's produced and enjoyed all over the world. Here are a few of the best:

BRITISH NAVY PUSSEY'S RUM

Pusser's is an 84-proof spirit made from all natural ingredients with no artificial flavorings or coloring. Based on historic recipes from the British Royal Navy, this is a hand-picked blend of rums sourced from five separate stills in Trinidad and Guyana. A dark rum, Pusser's is smooth and mellow, but with a rich distinct taste.



MODERN MATRIARCH AMBER RUM

Although still quite young, this liquor has already proven itself. The vision for Matriarch was born in 2018 and their Amber Rum was awarded the Best in Category prize for Blended Pot and Column Still Rums. Based in Iowa, this is made from molasses and pure cane sugar. The color is a light golden amber, the aroma has hints of honey and citrus, and the taste is a complex mixture of sweet and oaky with floral, earthy undertones.



43 BUMBU XO

Hailing from Panama, Bumbu XO matures in American white oak bourbon casks for 18 years and then finishes in sherry barrels. This is a well balanced spirit with a creamy mouthfeel. It's light and airy on the tongue with a strong, sweet finish. The distiller recommends XO as a sipping rum.





ZAYA GRAN RESERVA RUM

From Trinidad and Tobago, Zaya is an award-winning spirit that's deep bronze in color. Every bottle has been distilled five times and aged for at least 12 years in small oak casks. The rich aroma is filled with baked apple and pear with a touch of stone fruit and butterscotch. The taste is intricate and lightly sweet with notes of cinnamon, nutmeg and barrel spices.

PLANTATION XO 20TH ANNIVERSARY

This is a premium French rum made to honor the two decades Alexandre Gabriel has served as the distillery's master blender. This spirit is made from a mixture of old rums from Barbados that mature in ex-bourbon barrels before sailing across the ocean to southwest France to further age in small casks of French oak. On the palate you'll get chocolate, tropical fruit, toasted coconut and marshmallow.



REAL MCCOY 12 YEAR RUM

Real McCoy 12 year is a small batch, barrel aged dark rum from the island of Barbados. It's a blend of pot and column still rums made with molasses and matured in bourbon casks for 12 years or more. The flavor profile touches on smoke, wood, vanilla, caramel and creamy browned butter.

BACARDI GOLD

Bacardi was founded in Cuba, but the company later moved to Bermuda and established distilleries in Mexico and Puerto Rico. The Gold expression of their signature rum is a smooth-drinking spirit, warm on the palate with a clean finish. You'll detect traces of ginger root and toasted almond with a buttery aroma.



RON ZACAPA NO. 23

No. 23 is produced using a hand-picked blend of aged rums that range from six to 23 years old. This Guatemalan liquor is aged in casks that formerly contained American whiskey, fine wine and sherry, which lends a complex, well balanced character to the rum. The distiller suggests drinking Ron Zacapa No. 23 on the rocks, neat or mixed into a cocktail.

DIPLOMATICO RESERVA EXCLUSIVA

This rum is made from molasses in copper pot stills before maturing in oak casks for 12 years. Diplomatico is located in Venezuela on the northern side of the Andes mountain range. Their Reserva Exclusiva is 80 proof with a light, distinct bouquet of banana, tropical fruit and cocoa. The flavor profile hits on ginger, allspice, dark chocolate, citrus and vanilla ice cream with a long, opulent finish. 🍷



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