

Kingston Single Malt Society

kingstonsinglemaltsociety.webs.com

A social club for the appreciation of Single Malt Whisky since 1998

JULY 23rd, 2012

VOLUME 6; NUMBER 1



- **JIM BEAM BLACK KENTUCKY BOURBON AGED 6 YEARS** LCBO 324863 | 750 mL bottle **Price: \$ 28.95** Made in: USA By: Beam Global Spirits And Wines Spirits, Whisky/Whiskey, American 43.0% Alcohol/Vol.

- **MAKER'S MARK 46** LCBO 225565 | 750 mL bottle **Price: \$ 49.95** Made in: Region Not Specified, USA By: Maker's Mark Distillery Inc. Spirits, Whisky/Whiskey, American 46.4% Alcohol/Vol.

JUNE - KSMS Financial Statement

(Money expected from 90 June attendees)	= \$6300.00
June dinner 90 persons = \$48.50/ea	= \$4365.00
Special Occasion Permit @ LCBO	= \$75.00
(Money remaining for buying Single Malt)	= \$1860.00
Cost of Single Malts:	= \$1219.86
KSMS Monthly operational balance	= \$640.14
Cost per person 90 attendees (All inclusive)	= \$62.89

MENU

**Amuse Bouche: BBQ Bourbon Pork Balls
cooked with MAKER'S MARK**

1st Nosing: DEVIL'S CUT

**First Course: Bourbon Chili
cooked with DEVIL'S CUT**

2nd Nosing: MAKER'S MARK

**Second Course: BBQ Ribs & Chicken Combo
cooked with MAKER'S MARK**

3rd Nosing: JIM BEAM BLACK

Side Items:

**Smashed Sweet Potatoes with Chestnuts & Sage
and**

**Glazed Nantes Carrots with Mint
cooked with JIM BEAM BLACK KENTUCKY
BOURBON AGED 6 YEARS**

4th Nosing: MAKER'S MARK 46

Dessert: Maker's Mark® Double-Nut Pecan Pie

COST OF THE MALTS

I know members are always interested in the cost of the single malts we taste.

- **DEVIL'S CUT** LCBO 272161 | 750 mL bottle **Price: \$ 32.95**
Made in: USA By: Jim Beam Brands Co. Spirits,
Whisky/Whiskey, American 45.0% Alcohol/Vol.

- **MAKER'S MARK KENTUCKY BOURBON** LCBO
103747 | 750 mL bottle **Price: \$ 37.95** Made in: Kentucky, USA
By: Maker's Mark Distillery Inc. Spirits, Whisky/Whiskey,
American 45.0% Alcohol/Vol.

Upcoming Dinner Dates

- August 30th, 2012 - 5th Annual Premium Night - FFOM
- September 17th, 2012 - Highlands - FFOM
- October 22nd, 2012 - Campbeltown / Lowland - VIMY
- November 19th, 2012 - Speyside - FFOM
- December 10th, 2012 - Christmas Dinner - Renaissance
- January 21st, 2013 - Arran - Robbie Burns - FFOM
- February 25th, 2013 - Macallan Fine Oak - FFOM
- March 18th, 2013 - St.Patrick's (Irish) - Renaissance
- April 15th, 2013 - Islay - FFOM
- May 13th, 2013 - Highlands / Islands - FFOM
- June 24th, 2013 - BBQ (Final Exam) - VIMY
- July 22nd, 2013 - International - VIMY
- Thurs. August 29th, 2013 - 6th Annual Premium - FFOM
- September 23rd, 2013 -
- Oct 21st, 2013 -
- November 18th, 2013 -
- December 9th, 2013 - Christmas Dinner -

Bourbon Fudge Brownies

www.myrecipes.com

Ingredients

- 1/4 cup bourbon
- 1/4 cup semisweet chocolate chips
- 1 1/2 cups all-purpose flour
- 1/2 cup unsweetened cocoa
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1 1/3 cups sugar
- 6 tablespoons butter, softened
- 1/2 teaspoon vanilla extract

- 2 large eggs
- Cooking spray

Preparation

- Preheat oven to 350°.
- Bring bourbon to a boil in a small saucepan; remove from heat. Add chocolate chips, stirring until smooth.
- Lightly spoon flour into dry measuring cups, and level with a knife. Combine the flour, cocoa, baking powder, and salt, stirring with a whisk.
- Combine sugar and butter in a large bowl; beat with a mixer at medium speed until well combined. Add vanilla and eggs; beat well.
- Add flour mixture and bourbon mixture to sugar mixture, beating at low speed just until combined.
- Spread batter into a 9-inch square baking pan coated with cooking spray. Bake at 350° for 25 minutes or until a wooden pick inserted in the center comes out clean. Cool in pan on wire rack.
- YIELD: 20 servings

Bourbon Chili

Source: makersmark.com

Prep Time: 15 minutes; Cook Time: 4 hours

Level: Intermediate; Serves: 4-6

Ingredients

- 1 cup Maker's Mark® Bourbon
- 2 pieces dried Ancho chilies
- 1 piece dried Pasilla chile
- 2 pieces dried Guajillo chilies
- 2 pieces dried Chipotle chilies
- 1 tablespoon vegetable oil
- 2 pounds boneless beef short ribs
- 3 cups onion, chopped
- 2 cloves garlic, minced
- 1/2 teaspoon ground cumin
- 1 teaspoon Mexican oregano
- 1/2 teaspoon dried thyme
- 1/4 cup dark brown sugar
- 1/4 cup apple cider vinegar
- 1/2 cup masa harina, if desired
- Salt and black pepper
- Additional Maker's Mark® Bourbon, if desired

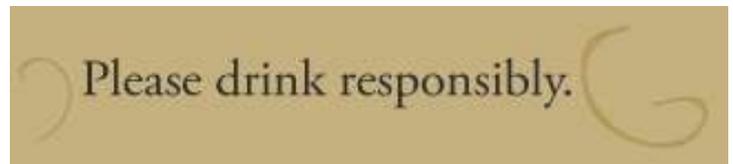
Preparation

- Toast the chilies in a large, dry skillet over medium-low heat until lightly charred and fragrant, about 10 minutes. Transfer to a bowl.
- Bring 4 cups of water to a boil and pour over the chilies. Weight the chilies down in the water and submerge with a paper towel. Allow the chilies to soften for about 20 minutes in the hot water. Drain the chilies once they are soft, reserving the soaking liquid. If you prefer your chili to be spicy, remove only the stem of the chilies, leaving the seeds intact. If you prefer a milder chili, take the time to open up the softened chili peppers and remove the seeds before adding the peppers to the blender.
- Add the softened chili peppers to the blender with 1 cup of Maker's Mark®. Puree until smooth.
- Heat a large skillet or Dutch oven over high heat. Pat the short ribs dry with a paper towel and season them generously with salt and black pepper. Add the tablespoon of oil to the hot pan. Reduce the heat to medium high. Sear the short ribs on all sides until well browned, about 3-4 minutes per side. Remove the short ribs to a plate and pour off the browning liquid and fat into a small bowl. Return the pan to the heat.
- Add the chopped onion and minced garlic to the skillet and cook until softened, about 10 minutes, stirring often.

- Add the cumin, oregano, thyme, brown sugar, vinegar, browning liquid, chile water and chile puree to the pot. Season with a heavy pinch of salt. Cover with a tight-fitting lid and simmer over low heat until the meat is very tender, about 3 hours, turning the ribs every 30 minutes and adding water as necessary if the braise becomes too dry.
- Once the short ribs can break apart with a spoon, remove the ribs from the stew and break the short ribs apart into small chunks using two spoons or forks.
- The chili braise in the pot should be the consistency of a thick soup. Reduce over low heat if necessary or add more water to reach desired consistency. Skim any excess fat and oil from the surface of the chili and discard. Stir the pieces of short rib back into the chili braise. Add an extra splash of Maker's Mark® if you want.
- Thicken the stew with masa harina (fine cornmeal makes a great substitute) if you desire: Ladle 2 cups of chili into a bowl and stir in the masa harina. Return the mixture to the pot and stir in with the rest of the chili. Simmer for 15 minutes. Serve the chili hot garnished with chopped scallions, cilantro and/or sour cream.

Membership and Dinner prices for 2011-2012

Membership Fee:	\$40 (singles)
	\$60 (couples)
One Time Initiation Fee:	\$15
Standard Dinner Fee:	\$60 (member)
	\$70 (non-member)
Dinner only - No Single Malt:	\$50 (member)
	\$60 (non-member)
Robbie Burns Dinner Fee:	\$70 (member)
	\$80 (non-member)
	(includes \$5 donation per attendee to RMC Pipes & Drums with Highland Dancers)
June BBQ Dinner Fee:	\$70 (member)
	\$80 (non-member)



Just a note because we care.

Please understand that for the purpose of each event you are advised to drink responsibly and refrain from excessive consumption. The dinners hosted by the Kingston Single Malt Society are sampling events. By agreeing to pay and thereby attend the dinner you agree to release from legal responsibility and hold harmless Kingston Single Malt Society, its President Roberto Di Fazio, and any other volunteers from liability or claims arising from these events.

If you have any questions or comments please free to contact me. Thank you for your understanding, Roberto



Kingston Single Malt Society

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