



FORTY CREEK WHISKY FOOD RECIPES



Canadian Bean Bake

- 1/3 Cup Forty Creek Whisky
- 2 Strips Bacon
- 1 Onion
- 1 Green Pepper
- 16 oz Canned Diced Tomatoes
- 1/2 Cup Molasses
- 6 Tbsp Tomato Paste
- 1/4 Cup Brown Sugar
- 2 Tbsp Dijon Mustard
- 1 Tbsp Worcestershire Sauce
- 1/2 tsp Salt
- 1/2 tsp Pepper
- 19 oz Black Beans, drained & rinsed
- 19 oz Red Kidney Beans, drained & rinsed
- 19 oz White Kidney Beans, drained & rinsed



Cook bacon in a large skillet until crisp (set aside). Sauté onion & green pepper until tender. Add all ingredients except beans. Bring to a boil for about 3-5 minutes. Add crumbled bacon and beans. Pour into a large, shallow baking dish & bake at 350° for 45 minutes.

BBQ Sauce

- Marinate T-bone steaks in a non-metallic dish (i.e. Ziploc Bag) with 1/2 Cup Forty Creek Whisky*
- 3/4 Cup Forty Creek Whisky
 - 1 1/2 Cup Chili Sauce
 - 2 Cup Orange Juice
 - 1 Cup Molasses
 - 1/2 Cup Honey
 - 1/4 Cup Steak Sauce
 - 1/8 Cup Worcestershire Sauce
 - 1/8 Cup Brown Sugar
 - 1 Clove Garlic (minced)
 - 1/2 tsp Chili Powder
 - 1 tsp Cayenne Pepper
 - 2 tsp Celery Seeds
 - 1 tsp Coriander (ground)

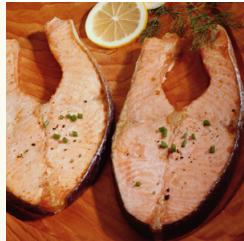


Combine all ingredients in a sauce pan & bring to boil. Keep bubbling at medium-low heat, stirring occasionally until thickened and reduced to less than half the original volume. Use immediately, or cool & refrigerate for up to one week.

Cedar Plank Salmon

Marinade Ingredients:

- 1/3 cup Forty Creek Whisky
- 3 Tbsp Olive Oil
- 1 tsp Chopped Garlic
- 1 tsp Salt
- 1 Tbsp Brown Sugar



Salmon Steaks or fillets - your choice.

Thoroughly soak cedar plank for 2 hours, otherwise it may catch fire! Combine all marinade ingredients & marinate salmon for 20 minutes - 1 hour. Brush cedar plank with olive oil, place salmon on plank & grill 10 - 15 minutes, until golden. (If using a fillet, place skin side down).

Marinated Chicken Breasts

- 4 Bone-in, Skin-on Chicken Breasts
- 1/3 Cup Forty Creek Whisky
- 1/3 Cup Olive Oil
- 2 Tbsp Maple Syrup
- 1 1/2 Tbsp Dijon Mustard
- 1 Clove Garlic (minced)
- 2 tsp red pepper flakes
- 1/2 tsp Kosher Salt
- 1/2 tsp Pepper



Combine all marinade ingredients. Marinate chicken breast in a non-metallic dish (i.e. Ziploc bag) for at least 1 hour.

Steak Marinade

- 1/3 Cup Forty Creek Whisky
- 1 Tbsp Soy Sauce
- 1 Tbsp Chopped Garlic
- 1 tsp Salt

Marinate steak for 1 hour & grill.

