

## **Make Your Mark Thanksgiving Recipes November 22, 2007**

### **Make Your Mark Turkey**

1 12-to-15- lb turkey  
2 cups orange juice  
2-3 cups Maker's Mark Kentucky Bourbon  
1/3 cup molasses  
2 oranges (quartered)  
1 onion (quartered)  
2 lemons (quartered)  
6 sage leaves (fresh is preferred)  
4 sprigs of thyme (fresh is preferred)

- Rinse the turkey thoroughly with cold water. Remove giblets and neck and freeze for cooking later.
- Put the turkey in a 2- to 2½-gallon zip-lock plastic bag. Combine orange juice, bourbon and molasses. Pour over the turkey and zip the bag close.
- Marinate the turkey in the refrigerator for at least 24 hours (can be longer based on discretion). Turn occasionally.
- Remove the turkey from the bag; pour the liquid into a saucepan.
- Stuff the turkey with the oranges, lemon and onion. Add sage and thyme.
- Place the frozen neck and giblets in a well-greased roasting pan; put the turkey breast side down on a roasting rack and roast in the lower part of the oven at 350 degrees for about 3 hours (about 15 minutes per pound). A meat thermometer in the thigh should read 165 to 170 degrees.
- If the turkey gets too brown, cover loosely with foil. Let rest 20 minutes out of the oven before carving.

### **Maker's Turkey Gravy (from Make Your Mark Turkey juice)**

- Take any juices that have collected in the bottom of the roasting pan.
- Skim off any foam and discard.
- Reduce heat to low and simmer until reduced to about 3 cups. Degrease and strain out any solids.
- For thicker gravy, mix together 1/4 cup bourbon with 3 tablespoons of flour and whisk into the marinade at the end of simmering and cook for about a minute, stirring constantly. Use any traditional mashed potatoes recipe.

### **Glazed Canadian Bacon**

2 lbs. Canadian Bacon, casing removed  
½ cup water  
3 Tbs. Maker's Mark Kentucky Bourbon  
2 Tbs. apricot preserves  
2 tsp. dry mustard  
⅛ tsp. ground ginger  
⅛ tsp. salt

- Place bacon on rack in shallow baking pan.
- Heat remaining ingredients to boiling, then remove from heat.
- Roast bacon at 350 degrees, basting frequently with glazing mixture, for one hour.
- Slice bacon and heat remaining glaze and serve with meat.

### **Bourbon Creamed Corn**

1 lb. corn  
½ tablespoons chopped garlic  
¼ lb. leeks  
¾ pint heavy cream  
⅛ cup of Maker's Mark Kentucky Bourbon  
¼ tsp. nutmeg  
1 tsp. chopped chervil  
Salt to taste  
Pepper to Taste

- Cook corn and garlic, and leeks on low heat for 6 minutes.
- Add cream and reduce by half.
- Add Maker's Mark, salt, pepper and nutmeg.
- Simmer on low then add chervil and take off heat.

### **Happy Cranberries**

1 lb. fresh cranberries  
2 cups sugar  
4 tbs. Maker's Mark Kentucky Bourbon  
¼ cup sugar

- Place berries in a shallow pan. Sprinkle with 2 cups sugar.
- Baker covered at 350 degrees for one hour.
- Remove from oven and sprinkle with bourbon and remaining sugar.
- Refrigerate- ready to serve anytime.

### **Sweet Potato Casserole**

6 medium-sized sweet potatoes (about 4 lbs.)  
½ cup butter or margarine, melted  
½ cup firmly packed brown sugar  
⅓ cup orange juice  
¼ cup Maker's Mark Kentucky Bourbon  
½ tsp. salt  
½ tsp. pumpkin pie spice

#### Topping

1 cup brown sugar  
½ cup flour  
½ stick margarine  
1 cup chopped nuts

- Cook sweet potatoes in boiling water for 20-25 minutes until tender; drain and let cool to touch.
- Peel potatoes and mash pulp.
- Combine potatoes and next 6 ingredients mixing well. Spoon mixture into a lightly greased 1 ½ -quart baking dish.
- Mix together topping ingredients and cover sweet potato mixture.

### **Apricot Holiday Bread**

1 (11-ounce) box apricots, diced  
⅔ cups sugar  
¼ cup Maker's Mark Kentucky Bourbon  
¼ cup hot water  
2 cups sugar  
1 cup pecans, chopped  
4 Tbs. butter  
2 eggs  
1 cup orange juice  
4 cups plain flour  
4 tsp. baking powder  
½ tsp. soda  
2 tsp. salt

- Soak diced apricots, sugar, bourbon and hot water overnight. Drain juice from apricots and SAVE. (This should be approximately ½ cup).
- Prepare 4 small loaf pans, grease, line with wax paper, then grease the wax paper. Preheat oven to 350 degrees.
- Cream butter and sugar; add eggs one at a time, Add orange juice and sifted, dry ingredients alternately.
- Then slowly add ½ cup reserved apricot liquid (drained apricots); mix well.
- Fill pans equally; let set for 10 minutes.
- Bake in preheated oven at 350 degrees for 50 – 55 minutes or until a toothpick inserted in the middle of loaf comes out clean.
- When cool, wrap in foil and plastic wrap and refrigerate or freeze. (Loaves store very well and remain fresh for weeks in refrigerator.)
- Serve with bourbon butter or spirited cream cheese.

### **Southern Pecan Bourbon Pie**

6 eggs, well beaten  
1 cup butter, creamed  
1/3 cup granulated sugar  
1 1/2 cup light corn syrup  
2 cups chopped pecans  
6 Tbs. Maker's Mark Kentucky Bourbon  
2 tsp. vanilla  
1 (9-inch) unbaked deep pie shell  
Whipped cream for garnish

- Preheat oven to 450 degrees.
- In a bowl combine butter and eggs, mix well. Add remaining ingredients and pour into unbaked pie shell.
- Bake at 450 degrees for 10 minutes; lower oven to 300 degrees and bake 30 minutes more.
- Serve warm and garnish with whipped cream.

### **Sweet Potato Pie**

2 cups cooked and mashed sweet potatoes  
2 eggs  
1 1/2 cups evaporated milk  
3/8 cup white sugar  
1/2 tsp. salt  
1/2 tsp. ground cinnamon  
1/2 tsp. ground nutmeg  
2 Tbs. Maker's Mark Kentucky Bourbon  
4 Tbs. melted butter  
1 (9 inch) unbaked pie crust

- Preheat oven to 425 degrees.
- In food processor, put sweet potatoes, evaporated milk, sugar, salt, cinnamon, nutmeg, Maker's Mark, eggs and butter or margarine.
- Blend until smooth and put into pie shell.
- Bake for 10 minutes in preheated oven. Reduce heat to 300 degrees.
- Bake for 50 more minutes, or until the filling is warm.

### **Kentucky Mulled Cider**

1 cup Maker's Mark Kentucky Bourbon  
4 cups cider  
1 lemon  
6 cloves  
1/2 tsp. allspice (ground)  
2 small sticks cinnamon

Combine Maker's Mark and cider.  
Add 1 thinly sliced lemon with rind, cloves, allspice and sticks of cinnamon.  
Heat to boiling point and serve.

**Spiked Cocoa**

1 cup milk

1 tsp. hot chocolate mix

1 tsp. coffee creamer

1 tsp. Maker's Mark Kentucky Bourbon

For each person, heat a cup of milk to steaming. Remove from heat before bubbles begin to form around edge of saucepan.

Into cup or mug, measure chocolate mix, coffee creamer and bourbon. Add hot milk; stir until well mixed.

Recipe can be easily increased to serve any number of people.