

Derby Party Recipes

Mint Juleps

2 cups sugar
2 cups water
6 sprigs mint + additional mint leaves to garnish
½ cup Kentucky Bourbon

Make simple syrup by boiling the water and sugar together for five minutes, then cool. Crush mint leaves in bottom of pitcher with a wooden pestle or spoon. Add bourbon and stir to release mint oils. Pour in simple syrup and chill. Serve over crushed ice, garnished with mint, in silver julep cups.

Anna's Starting Gate Gazpacho

46 oz. tomato juice
1 green pepper, minced
1 small onion, minced
1 cucumber, peeled and minced
1 small can chopped green chilies
1 T. Worcester sauce
1 t. celery salt
½ t. minced garlic
1 T olive oil
1 T chopped chives
few drops Tabasco sauce
dash salt
dash white pepper

Mix all ingredients together and chill.

Mimosas and Fauxmosas

For mimosas, mix three parts champagne, prosecco, or other sparkling white wine and two parts chilled fresh-squeezed orange juice in champagne glass, and garnish with an orange slice on the rim.

For non-alcoholic Fauxmosas, substitute seven-up for the champagne.

Page's Hat Parade Tomato Aspic

32 oz. can tomato juice
¼ c. onion, diced
¼ c. cup finely cut celery leaves
2 T brown sugar
1 t salt
2 bay leaves
4 cloves
2 T gelatin (unflavored)
¼ c. cold water

Juice of one lemon
1-2 celery spears, thinly sliced
salad greens for bed
Bay shrimp and mayonnaise to garnish

Combine first seven ingredients in sauce pan and bring to a boil. Simmer for five minutes. Strain. Soften gelatin in water and mix with strained tomato mixture. Stir in lemon juice and refrigerate until setting but still liquid enough to stir. Add celery and stir gently. Pour into lightly oiled 1½ quart mold and chill until set. Unmold on serving dish over bed of greens and fill center with mayonnaise and bay shrimp. Dress edge of plate around Aspic with roses, so the whole thing resembles a Derby hat.

Dritha's Lucky Bet Broccoli Salad

Salad:

1 bunch broccoli, cut up
½ pound bacon, fried and crumbled
½ pound grated cheddar cheese
1 small onion, finely chopped

Dressing:

1 c. mayonnaise
2 T. sugar
2 T. vinegar

Mix salad ingredients. Mix dressing. Toss together just before serving

Twin Spires Sandwich Tray

Watercress Tea Sandwiches

1 cup butter, softened
1 bunch watercress
1 t fresh lemon juice
dash cayenne pepper
salt and pepper to taste
white bread, with crusts cut off and quartered

Finely chop ½ the watercress and mix with butter, lemon juice, cayenne pepper and salt and pepper. Spread on bread slices. Place one small piece watercress on half the bread slices, with just a little hanging over the edge of the bread, and top each with another piece of bread.

Libba Creason's Cheese Canapes

1 stick butter
¼ pound sharp cheddar cheese, grated
1 c. flour
1 c. Rice Krispies
dash cayenne pepper
dash garlic powder
dash or two of Worcester sauce
milk

Mix all ingredients except milk. Gradually add milk to form a stiff dough.

Benedictine Tea Sandwiches

White bread, with crust cut off
cucumbers, finely chopped
cream cheese, softened
mint, finely chopped
salt and pepper to taste

Mix mint, salt, pepper, and cucumbers into softened cream cheese and spread on bread slices as sandwiches. Quarter, then garnish the top of each small sandwich with a cucumber slice and run toothpick through it. Serve fresh.

Serve sandwiches in separate stacks on large rectangular tray

Mac's Make-You-Wanna-Hit-Your-Mama Country Ham and Biscuits

1 c. wheat flour
1 c. white flour
3 t. baking soda
1/3 c. soft butter
Approximately 1 c. milk

Mix dry ingredients and cut in butter. Stir in milk slowly until dough is kneadable but not too sticky. Knead a few times on floured surface, then roll out to ½ inch thick and cut with jelly glass. Bake on ungreased cookie pan at 450° for 8-10 minutes, until golden.

Serve with thinly sliced Meacham country ham

Molly Clayton's Trophy-Winner Shrimp

2 pounds shrimp, peeled and deveined
2 cloves garlic
1 medium onion
½ c. fresh herbs: mixture of basil, parsley, cilantro, thyme or other herb of your choice
2 t. Dijon mustard
1 t. salt
¼ - ½ cup good quality olive oil
juice of 2 meyer lemons

Mix all ingredients and marinate in refrigerator for 24-48 hours. Grill over high heat on griddle for 1-2 minutes each side. Serve warm or cool.

Cheese Grits – Use the Recipe on the Box, honey!

Contender Quiche

Crust:
1¼ c. flour
½ t. salt
6 T butter, softened
1 to 2 T ice water

Cut butter into flour and salt. Mix in just enough ice water to make stiff dough. Roll out and lay in 9-inch ceramic pie pan.

Lay whatever you like (broccoli, artichokes, cooked bacon or turkey—you name it) around evenly on bottom of pie crust and cover with ¾ c. grated cheese of your choice (gruyere, cheddar—again, you name it).

Filling:
6 eggs
1½ c. half and half
¼ t. freshly grated nutmeg
pinch salt

Beat eggs, then stir in other ingredients. Pour over cheese and other ingredients in pie pan. Cook at 350° for 30 minutes or until knife inserted in center comes out clean.

Papa's Beef Tenderloin with Henry Bane Sauce

1 c. ketsup
1 c. chili sauce
1 c. steak sauce
1 c. Worcestershire sauce
1 c. chutney, finely chopped
dash of hot pepper sauce and splash of bourbon to taste
chopped watercress (optional)

Mix and refrigerate all ingredients. Serve with tenderloin grilled to desired doneness.

Meg's Derby-Champ Horse-Racing Pie

Filling:

½ cup melted butter
2 eggs
1 cup sugar
¼ cup flour (preferably superfine)
1 ½ T bourbon
½ t vanilla extract
6 oz. high-quality semi-sweet chocolate chips
1 ½ cups pecans

Sprinkle chips and nuts at bottom of unbaked pie crust. Mix all other filling ingredients together and pour into shell. Bake at 350 for 45 minutes or until filling is set, covering crust edges with tin foil or crust protectors if necessary to avoid burning.

Millionaire's Row Bourbon Cake

1 c. butter
1½ c. sugar
3 eggs
½ t. baking soda
1 t. baking powder
1 t. cinnamon
½ t. nutmeg
2½ c. flour
¾ c. Kentucky Bourbon
½ c. pecans
½ c. raisins

Cream butter and sugar till light. Add eggs, beating well, then cinnamon, nutmeg, baking powder and baking soda. Add flour and bourbon alternately to mixture until blended. Stir in pecans and raisins. Pour into greased and lightly floured tube pan and bake at 350° 45 minutes to an hour, until inserted wooden toothpick comes out clean.

Nicky's It Ain't Braggin' Lemon Squares

Bottom Crust:

1 c. butter
½ c. powdered sugar
1½ c. flour
½ c. almond flour (very finely ground almonds)

Blend and press into 9x13 inch. Pyrex pan and bake at 350° for 20 minutes

Top filling:

4 eggs
2 c. sugar
4 T flour
½ cup fresh lemon juice
1 tsp. baking powder
¼ t. mint extract
powdered sugar to dust

Beat eggs until very light. Add other filling ingredients to eggs and mix well. Pour over baked crust and bake at 350° 30-35 more minutes or until set. Cool slightly and sprinkle with powdered sugar.

My Ole Kentucky Bourbon Balls

8 oz. good quality semi-sweet chocolate, ground in food processor
1 c. walnuts, finely chopped
1 c. sugar
approximate ¼ c. Kentucky Bourbon
powdered sugar for rolling

Mix chocolate, walnuts and sugar together with just enough bourbon to form a paste that can be rolled into balls. Set out to dry for a few hours, then roll in powdered sugar.