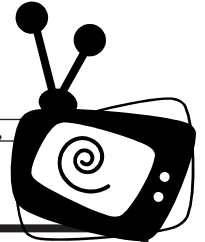


Hammer It Out

The essentials for your TV Cabinet

Don't miss your favorite shows
use this handy chart for your prime-time DVR reminders



	7:00	Ch	7:30	Ch	8:00	Ch	8:30	Ch	9:00	Ch	9:30	Ch	10:00	Ch
Sun														
Mon														
Tue														
Wed														
Thu														
Fri														
Sat														

Eat

Bourbon Cheese Corn Cakes

Ingredients

½ cup shallots, chopped	1 tablespoon Cajun seasoning
½ cup garlic, chopped	1½ cups coarse cornmeal (polenta)
5 ears corn	¾ cup quick grits
¼ cup Jim Beam Black® Bourbon	1 cup whole butter
3 quarts chicken stock	8 ounces Muenster or Havarti cheese

Preparation

Grill corn in the husk. When cooked, peel and cut kernels off cob. Sauté shallots and garlic in oil until translucent. Add corn. Add chicken stock, Jim Beam Black® Bourbon and Cajun seasoning. Bring to a boil. Add grits to stock and cook on medium heat for 3 minutes.

Add cornmeal to mixture, reduce heat to low, and cook 6 to 8 minutes. Remove from heat, add butter and cheese, and stir until completely mixed. Season to taste with salt and pepper. Spread on a sheet pan and refrigerate until firm. When firm, cut into squares.

Reheat either by brushing with butter and baking for 5 minutes at 350 degrees or sautéing with butter. Will keep in your refrigerator up to one week. Makes 30 corn cakes.

Drink

Jim Beam Black® Coffee & Creamtini

Ingredients

1½ parts Jim Beam Black® Bourbon
¼ part coffee liqueur
¼ part cream liqueur
1½ cups sugar
Ground cinnamon

Preparation

Combine liquors in a shaker. Shake hard. Serve in a martini glass with a dash of cinnamon.

sponsored by



drink smart®

Jim Beam Black® Kentucky Straight Bourbon Whiskey, 43% Alc/Vol.
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