

Luxury Experience

Bringing the Experience of Luxury to You

Welcome To **Luxury Experience**

The Most Righteous Straight Bourbon Whiskey – Catskill Distilling Company

Written by Debra C. Argen and Edward F. Nesta

The Most Righteous New York State Straight Bourbon Whiskey made by the ***Catskill Distilling Company*** in ***Bethel, New York*** celebrates the area's agriculture, its history as the first New York State distillery with the 2008 passage of the New York State Farm Distillery Act, and uses locally grown grains and natural processes for its distillation and aging. The result is a stunning bourbon whiskey that has great character, body, aromas, and flavor, that lends itself to be enjoyed neat, on the rocks, in cocktails or in culinary recipes. To celebrate its versatility, Luxury Experience created a special cocktail and culinary menu, ***Luxury Experience - The Most Righteous New York State Straight Bourbon Whiskey Taste of New York State Menu***.



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Information: Owned by Dr. Monte Sachs and his wife, Stacy Cohen, the Catskill Distilling Company makes their small batch artisanal, The Most Righteous New York State Straight Bourbon Whiskey, from locally grown grain and is a blend of 70% corn, 20% rye, and 10% malt, pristine Catskill mountain spring water, and uses all-natural processes for distillation and aging, without chill filtration. 42.5% ABV, 85 Proof.

Created by Dr. Monte Sachs and the late world-renowned distiller Lincoln Henderson (Brown-Forman, Woodford Reserve, Jack Daniels, and owner of Angel's Envy), this spirit has attracted widespread attention and was awarded 93 points by Wine Enthusiast - Top 100 Spirits in 2016.

With an eye towards the environment, rather than discarding the mash byproduct, it is given to local farmers as cattle feed.

Tasting Notes: In the glass, it has a rich amber color, and on the nose, it has heady aromas of toffee and butterscotch, vanilla, honey, toasted nuts, dried fruits, and a hint of cigar box. On the palate, the flavors meld into a harmonious mouthfeel with a long-lingering, exquisite finish.

To celebrate The Most Righteous New York State Straight Bourbon Whiskey, its versatility, and the vast bounty of New York State, we created Luxury Experience - The Most Righteous New York State Straight Bourbon Whiskey Taste of New York State Menu that features many New York State products to complement this award-winning spirit.



Luxury Experience - The Most Righteous New York State Straight Bourbon Whiskey - Cocktail and Culinary Recipes

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**Luxury Experience -
The Most Righteous New York State Straight Bourbon Whiskey
Taste of New York State Menu**

The Cocktails

**Luxury Experience - The Lady Janis
Luxury Experience - Knockout
Luxury Experience - Captain, My Captain**

The Culinary

**Luxury Experience -Spirited Fruit accompanied
by New York State Cheese
Luxury Experience - Righteous Three-Bean Vegetarian Chili
served with
New York State Cheddar Flaky Biscuits and Maple Butter
Luxury Experience - Bourbon and "Cigars"**

Cocktail Recipes

Luxury Experience - The Lady Janis

The Catskill Distilling Company is a stone's throw, literally 1,000 feet, from the entrance to the site of the iconic 1969 Woodstock festival. The late Janis Joplin (1943 - 1970) was one of the stars of Woodstock and our cocktail, **Luxury Experience - The Lady Janis**, is a tribute to her incredible vocal talent, and is befitting a bourbon that is also incredibly talented having won many spirits awards.

Luxury Experience - The Lady Janis is a delectable combination of The Most Righteous Bourbon, Morello Cherry juice, Schweppes Black Cherry Sparkling Seltzer Water, **Fee Brothers Cherry Bitters**, and is garnished with Morello cherries.



Yield: 1 Cocktail
Glass Used: Rocks Glass

Ingredients:

2.00	Ounces	The Most Righteous New York State Straight Bourbon Whiskey
1.25	Ounces	Morello Cherry Juice
0.75		Schweppes Black Cherry Sparkling Seltzer Water
1	Dash	Fee Brothers Cherry Bitters
3		Morello Cherries on a cocktail stick, garnish

Method: Place ingredients in a mixing glass, stir, pour into a rocks glass filled with ice. Garnish with 3 Morello cherries.

Luxury Experience - Knockout

Luxury Experience - Knockout is a punch inspired bourbon cocktail featuring **The Most Righteous New York State Straight Bourbon Whiskey**, orange juice, tamarind juice, lime juice, New York State Maple Syrup, and **Fee Brothers Gin-Barrel Aged Orange Bitters**. Its name is a reference to the long-tradition of boxers training in the Catskills. This cocktail pairs well with **Luxury Experience - Spirited Fruit served with New York State Cheese**. (See Culinary Recipes that follow)



Yield: 1 Cocktail
Glass Used: Rocks Glass

Ingredients:

2.00	Ounces	The Most Righteous New York State Straight Bourbon Whiskey
0.75	Ounce	Orange Juice
0.50	Ounce	Tamarind Juice
0.25	Ounce	Lime Juice
0.50	Ounce	New York State Maple Syrup
1	Dash	Fee Brothers Gin- Barrel Aged Orange Bitters

Method: Place ingredients in a mixing glass, stir, pour into a rocks glass filled with ice.

Luxury Experience - Captain, My Captain

Luxury Experience - Captain, My Captain is our take on a Dark and Stormy featuring **The Most Righteous New York State Straight Bourbon Whiskey**, **Pepsi 1893 Ginger-Cola**, and a squeeze of lime. **Pepsi's 1893 Ginger-Cola** provides a nice twist to this cocktail, which pairs well with **Luxury Experience - Righteous Three-Bean Vegetarian Chili**.



Yield: 1 Cocktail
Glass Used: Rocks Glass

Ingredients:

2.00	Ounces	The Most Righteous New York State Straight Bourbon Whiskey
2.00	Ounces	1893 Pepsi Ginger-Cola
	Squeeze	Lime Juice
		Lime Twist, garnish

Method: Place ingredients in a mixing glass, stir, pour into a rocks glass filled with ice.

Culinary Recipes

Luxury Experience - Spirited Fruit served with New York State Cheese

Luxury Experience - Spirited Fruit served with New York State Cheese is a tasty and versatile recipe made with dried apricots, dried cranberries, golden raisins, dates, orange juice, and The Most Righteous New York State Straight Bourbon Whiskey. Serve it chilled alongside some New York State cheese, crackers or sliced baguette, and toasted nuts, and you have a nice appetizer. Served warm it is a wonderful hot fruit relish to serve at the holidays with turkey or chicken. It also makes a wonderful filling for stuffed pork. To use as a dessert, core and fill an apple with the Spirited Fruit, replace top of apple, enclose in aluminum foil and bake at 350 ° F for 15 - 20 minutes or until apple is tender, serve warm with ice cream.



Luxury Experience - Spirited Fruit served with New York State Cheese

Ingredients:

- | | | |
|-----|--------|---|
| 1 | Cup | Dried Apricots |
| 1 | Cup | Dried Cranberries |
| 0.5 | Cup | Dates |
| 0.5 | Cup | Raisins |
| 1 | Cup | Orange Juice |
| 2 | Ounces | The Most Righteous New York State
Straight Bourbon Whiskey |
| 1 | Pinch | Salt |
| 0.5 | Ounce | The Most Righteous New York State
Straight Bourbon Whiskey |

Method: Put the fruit, orange juice, 2 ounces of the bourbon, and salt in a saucepan and cover. Cook over medium heat for 12 minutes. Remove from heat and let cool. Spoon mixture into a glass jar, make a hole in the center of the fruit mixture, add one-half ounce additional bourbon. Cover and refrigerate. For best flavor, make several hours ahead, or days ahead, which allows the flavors to meld.

Presentation: Create an interesting cheese platter by placing assorted New York State cheese and toasted nuts around a mound of the Spirited Fruit.

Luxury Experience - Righteous Three-Bean Vegetarian Chili

Luxury Experience - Righteous Three-Bean Vegetarian Chili is a nod to the local agricultural region and its maple syrup heritage. The Catskill Distilling Company's The Most Righteous New York State Straight Bourbon Whiskey is made with 70% corn, and we used corn in the chili recipe to pick up some of the nuances.

The chili is made with red kidney, black, and navy beans, with onions, garlic, carrots, green pepper, jalapeno, zucchini, corn, diced tomatoes, ketchup, New York State maple syrup,

siracha, and of course, finished with The Most Righteous New York State Straight Bourbon Whiskey. Paired with homemade New York State Cheddar biscuits and homemade maple syrup butter, it is a perfect celebration of their bourbon whiskey and the State of New York autumn harvest, and is great for "game day" tailgating.

Note: Chili always tastes best if it has a chance to rest to meld its flavors. Make several hours ahead or one-day ahead, which allows you to relax and enjoy being with your dinner guests, and not in the kitchen.



Luxury Experience - Righteous Three-Bean Vegetarian Chili
Yield: 12 Cups

Ingredients:

- | | | |
|---|----------------|---|
| 2 | 28-Ounces Cans | Diced Tomatoes, in their juice |
| 1 | 15-Ounces Can | Light Red Kidney Beans |
| 1 | 15-Ounces Can | Black Beans |
| 1 | 15-Ounces Can | Navy Beans |
| 5 | | Garlic Cloves, minced |
| 1 | Cup | Onions, small dice |
| 1 | Cup | Carrots, small dice |
| 1 | Cup | Green Pepper, small dice |
| 1 | Cup | Corn on the Cob, removed from cob |
| 1 | Cup | Zucchini, small dice |
| 1 | | Jalapeno, minced, to taste, or optional |
| 1 | Cup | Ketchup |

0.25	Cup	New York State Maple Syrup
1	Tablespoon	Sriracha, to taste or optional
2	Tablespoons	Olive Oil, or canola or vegetable oil if you prefer
		Salt and Pepper, to taste
4	Ounces	The Most Righteous New York State Straight Bourbon Whiskey
		New York State Cheddar, grated, for garnish

Method: Drain, rinse, and soak beans in cold water while sautéing the vegetables.

Heat a large saucepot. Add the oil. Add garlic, onions, and carrots, cover, and sweat until onions are translucent. Add green peppers and jalapeno, sauté for 2 minutes. Add corn, sauté for 3 minutes. Add zucchini, sauté 2 minutes. Add cans of diced tomatoes.

Drain beans. Add to the tomatoes and vegetables. Add ketchup, maple syrup, sriracha, and salt and pepper to taste. Stir to combine well. Bring to a boil. Reduce heat to a simmer and simmer for 1-hour. Let cool. Refrigerate for several hours or overnight.

Finishing the Chili: Add the bourbon and heat through, which will reduce the alcohol, but leave its lingering aromas and flavors.

Presentation: Ladle chili into serving bowls, and garnish with grated New York State cheddar cheese while hot. Serve with New York State Cheddar Biscuits and homemade Maple Butter.

New York State Cheddar Cheese Biscuits
Yield: 12 biscuits (cut into 2-inch rounds)

Ingredients:

1	Stick (4 Ounces)	Unsalted Butter
1.5	Cups	All-Purpose Flour
0.5	Cup	New York State Cheddar Cheese, shredded
2	Tablespoons	Baking Powder
0.25	Teaspoon	Salt

Method: In a food processor or mixer, cream butter, then add the rest of ingredients. Pulse until mixture comes together in a ball. Cover and refrigerate for 30 minutes.

Lightly dust a sheet of parchment paper with flour, place dough in center, and flatten into a disk. Cut into 2-inch rounds using a cookie cutter or a glass.

Bake at 350° F until firm and lightly golden. Serve with homemade Maple Butter.

Maple Butter

Ingredients:

- 1 Stick (4 Ounces) Butter
- 2 Tablespoons New York State Maple Syrup

Method: Let butter soften at room temperature, beat in maple syrup. Cover and refrigerate until needed.

Luxury Experience - Bourbon and "Cigars"

Luxury Experience - Bourbon and "Cigars" is a playful dessert made with phyllo dough "cigars" decadently filled with New York State apples sautéed in bourbon and folded into a rich pastry cream, with maple caramel and finely chopped walnuts at one end to create the "ash."

This is a great party dessert as the pastry cream holds well for several days in the refrigerator. The phyllo cigars can be made a few hours ahead. To ensure cigars stay crisp, fill with pastry cream and dip in caramel and nuts just before serving. Pour small snifter glasses of The Most Righteous New York State Straight Bourbon Whiskey to accompany the cigars. For a whimsical presentation, serve the "cigars" in individual ashtrays or in a humidor.



Bourbon and "Cigars"

Yield: 12

Apple Ingredients:

- 3 Cups New York State Apples, diced
- 1 Tablespoon Butter

2	Tablespoons	Sugar
1	Ounce	The Most Righteous New York State Straight Bourbon Whiskey
0.25	Teaspoon	Salt

Method: Sauté apples with all ingredients until tender. Strain apples and discard any liquid. Let apples cool.

Pastry Cream Ingredients:

2		Egg Yolks
0.5	Cup	Sugar
2	Cups	Whole Milk
0.25	Cup	Corn Starch
1	Ounce	The Most Righteous New York State Straight Bourbon Whiskey
4	Dashes	Fee Brothers Black Walnut Bitters
0.25	Teaspoon	Salt

Method: Create a "slurry" by mixing the egg yolks, sugar, and corn starch in a mixing bowl, and whisk until it forms a smooth paste.

In a heavy bottom saucepan, scald milk, remove from heat. Add a tablespoon of the scalded milk to the slurry, stir, and another tablespoon of the milk, and stir. Repeat 2 more times. This will help temper the slurry so the eggs do not curdle.

Add the slurry mixture to the rest of the scalded milk and stir well. Return to heat and bring to a boil, continue stirring, reduce heat to medium for 2 more minutes to finish. Add the bourbon and cook for 1 minute.

Pass mixture through a sieve to create a very smooth pastry cream. Add the Fee Brothers Black Walnut Bitters to the cream and stir to combine. Fold in sautéed apples, cover, and refrigerate until ready to use. Pastry Cream holds well in the refrigerator and may be made 2 days ahead.

Maple Caramel Ingredients:

0.5	Cup	New York State Maple Syrup
0.5	Pint (8 Ounces)	Heavy Whipping Cream

Method: Bring syrup to a boil in a small heavy bottom saucepan.

In a bowl, whisk the heavy whipping cream until creamy. This will help prevent it splattering when added to the maple syrup.

Remove the maple syrup from the heat, add the whisked cream, and stir to combine. Return to heat, stirring constantly until the mixtures starts to come away from the sides of the pan and forms a caramel. Remove from heat. Let cool. Keeps well and can be made ahead, covered and refrigerated until use.

"Ash" Ingredients:

0.25 Cup Toasted Walnuts, finely chopped

"Cigar" Ingredients:

12 Sheets Phyllo Dough
Cinnamon Sugar
Melted Butter

1 Egg White mixed with a little water

Note: to create the phyllo "cigars" you will need cannoli forms or you can make your own by forming cylinders from aluminum well.

Method: Spray cannoli forms with vegetable oil or lightly butter.

Spread one sheet of phyllo dough on a sheet of parchment. Brush with melted butter or lightly spray with vegetable oil. Lightly dust with cinnamon sugar. Place the cannoli form at the top edge of the sheet of phyllo dough.

Bring the overhanging dough up onto the form to create a sealed end of the cigar. Roll the form widthwise to the end. Brush end with the egg white wash to seal it. You will now have a closed end and an open end of the cigar. Continue making phyllo cigars.

Bake at 350 ° F until pastry is golden. Set on rack to cool. Remove forms from pastry "cigars."

Presentation: Fill a small plastic zip lock bag with the apple pastry cream. Cut the tip off the end of the bag. Use this to fill the phyllo cigars.

Dip the open end of the cigar in the maple caramel and in crushed walnuts to create the "ash".

However you decide to enjoy The Most Righteous New York State Straight Bourbon Whiskey, be it neat, on the rocks, in a cocktail, or in culinary recipes, it will surely please your palate.

In addition to The Most Righteous NY Straight Bourbon, the Catskill Distilling Company also produces the following spirits: **Catskill Straight Rye Whiskey, Fearless Straight Wheat Whiskey, The One And Only Buckwheat, Wicked White Whiskey, Curious Gin, Peace Vodka, and Bosco Monte Vecchio Grappa.**

Catskill Distilling Company spirits are sold at the distillery as well in stores in the following states thus far, and growing: New York, Pennsylvania, New Jersey, Massachusetts, Maryland, Texas, Tennessee, and Washington, DC. They are also available for purchase online.

Visit their website for additional information on the Catskill Distilling Company and for stores where their products are sold, as well as online availability:
www.CatskillDistilling.com.

Until next time, Cheers!

Going to be in the Catskills and want to visit the Catskill Distilling Company?

The Catskill Distilling Company Distillery is open for tours and tastings daily from noon until 5:00 pm. (**Read about our visit to the Catskill Distilling Company - The Art and Science** in the **Liquor Cabinet** section.)

If you are feeling hungry or want to make a day out of your visit, the **Dancing Cat Saloon** located next door to the distillery serves lunch and dinner, and frequently has music, with co-owner Stacy Cohen singing with the band.

Continuing the artistic feel of the area, another great stop is their **Stray Cat Gallery**, located across the street from the Dancing Cat Saloon.

Directions to Catskill Distilling Company

FROM NYC AND WESTCHESTER:

Take NYS Thruway (I-87) North to Exit 16 (Harriman). Proceed onto Route 17 (I-86) West to Exit 104 heading west on Route 17B. Travel approximately 9 miles on Route 17B. The Distillery is on the left.

FROM ALBANY AND MASSACHUSETTS:

Take the NYS Thruway (I-87) to Exit 19 toward Rt-28/Kingston/Rhinecliff Bridge. Take the 1st exit onto NY-28 North at the traffic circle. Merge onto US-209 South toward Ellenville and travel approximately 38 miles. Turn right onto Route 17 (I-86) West. Take Exit 104 heading west on Route 17B. Travel approximately 9 miles on Route 17B. The Distillery is on the left.

FROM NE PA:

Crossing the river at Callicoon: Turn right on Main Street and go down about two tenths of a mile to take a left turn onto Route 17B under a viaduct. Route 17B will take a sharp right after about 5 miles; drive about 1.3 miles up the hill and take a fork right merging with Rte. 52 for half a mile. There will be a traffic light; turn left and drive about five miles straight, and the Distillery will be on your right.

Crossing the river at Cochecton: After coming off the bridge, drive straight for about a tenth of a mile, then turn left and drive up the hill to the intersection with Route 97. Turn left on to Route 97 for a short jog of about a tenth of a mile, then turn almost immediately on a right fork, the Old Newburgh and Cochecton Turnpike/Co. Rd. 114. Drive 4.7 miles to a traffic light, then keep on straight about five miles to the Distillery, which will be on your right.



Catskill Distilling Company

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Instagram: www.instagram.com/catskilldistill

Facebook: www.facebook.com/Dancing.Cat.Saloon

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