

DERBY *at Home* PARTY PACK

Food Recipes

KENTUCKY  DERBY

Presented by WOODFORD RESERVE®

The First Saturday in May

SAT MAY 1 · 2:30^{ET}



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Woodford Reserve Bourbon Glazed Ham with Cumberland Sauce

By Woodford Reserve Chef Ouita Michel



SAT MAY 1 • 2:30^{ET}  #DerbyAtHome

BOURBON ORANGE GLAZE

INGREDIENTS

- 1 ham (half pit ham, cut in half and then cut into 1/4 inch slices)
- 1 cup frozen orange juice concentrate, thawed
- 1/4 teaspoon ground cinnamon
- 1/4 teaspoon ground allspice
- 1/4 teaspoon white pepper
- 1/4 teaspoon ground cloves
- 1/4 teaspoon chili powder
- 1/4 cup Woodford Reserve Bourbon
- 1/4 cup sorghum
- Splash soy sauce
- Kosher salt to taste

PREPARATION

Place all ingredients for glaze in a small saucepan. Bring to a simmer over medium heat and reduce to a syrup. Arrange ham slices in a large shallow baking dish and pour glaze over the top. Cover with foil. Bake 45 minutes to 1 hour at 350 degrees.

BLACKBERRY CUMBERLAND SAUCE

INGREDIENTS (Makes about 2 cups)

- 1 tablespoon butter
- 1/4 cup minced onion
- 6 ounces blackberry jam
- 1/2 of a (12-ounce) jar red currant jelly
- 1 tablespoon grated orange zest
- 1/4 cup orange juice
- 1/4 cup lemon juice
- 1 tablespoon Dijon mustard
- 1 cup Woodford Reserve Bourbon

PREPARATION

Sauté onion in butter in a medium saucepan. Add jam and jelly and stir until melted. Add remaining ingredients and bring to a simmer, stirring constantly. Remove from heat and cool to room temperature before serving.

Woodford Reserve Turkey Brine



SAT MAY 1 • 2:30^{ET}  #DerbyAtHome

TURKEY BRINE

INGREDIENTS

- 2 gallons of Water
- 1 cup Salt
- 3 cups of Sorghum
- 4 cups of Woodford Reserve Bourbon or Rye Whiskey
- 2 Oranges, sliced peel and all
- 2 Tbsp. black pepper corns
- 12 bay leaves
- 6 cloves

PREPARATION

Combine all ingredients together in a large pot and bring to a simmer until incorporated. Cool to 40 degrees. Brine the turkey overnight for best results.

TURKEY GLAZE

INGREDIENTS

- 1 cup Woodford Bourbon or Rye Whiskey
- 1 cup sorghum
- 1 cup butter

PREPARATION

Melt sorghum with butter a bit at a time, whisking in. Whisk in the whiskey off the heat. Glaze the bird with this mixture once the skin on top of the bird starts to turn golden.

Pulled Pork Sliders with Peach & Vidalia Onion Chutney

By Churchill Downs Executive Chef David Danielson



SAT MAY 1 • 2:30^{ET}  #DerbyAtHome

PULLED PORK SLIDERS

INGREDIENTS (Serves 12)

- 3–4-pound pork roast
- 2 tablespoons smoked paprika
- 1 tablespoon granulated garlic
- 2 teaspoons cracked black pepper
- 3 teaspoons dark brown sugar
- 1 teaspoon cayenne pepper
- 2 teaspoons ground celery seed
- ½ teaspoon cumin
- 2 teaspoons ground mustard powder
- 1 tablespoon kosher salt
- 12 slider rolls
- 1 bottle of your favorite barbecue sauce
- 1 dozen slider rolls
- 1 pint of peach and Vidalia onion chutney

PREPARATION

1. In a small mixing bowl, combine all spices together and rub the pork roast generously until completely coated
2. Preheat your oven to 250 degrees and cover the roast with foil. Bake for 3 hours, checking periodically. The pork should begin to easily pull apart with a fork and be crispy and dark on the outside
3. Allow to cool enough to handle and shred the pork gently with a pair of forks or your hands
4. Toss the pulled pork in your choice of barbecue sauce
5. Build your sliders, topping them with ½ oz of the peach and Vidalia onion chutney on top of the pork, served warm

PEACH & VIDALIA ONION CHUTNEY

INGREDIENTS (Makes 3 pints)

- 1 tablespoon canola oil
- 1 Vidalia onion, diced
- 1 clove garlic, minced
- 1 teaspoon grated ginger
- 1 cup light brown sugar
- ½ cup cider vinegar
- 2 pounds firm peaches, peeled cored and medium diced
- ½ teaspoon chili flakes
- 1 pinch dry mustard

PREPARATION

1. In a Dutch oven over medium heat, add canola oil. When pan is hot, add Vidalia onion and stir gently until onion starts to become translucent
2. Add garlic and ginger to pan. Stir one minute but don't let garlic start to brown
3. Add brown sugar and cider vinegar, mix all together.
4. Once ingredients in pan are mixed together and sugar begins to dissolve, add peaches, chili flakes and dry mustard. Stir well
5. Reduce heat to medium-low. Cover Dutch oven with lid and continue to let simmer until peaches become soft but still hold their shape, about 35-45 minutes
6. Remove from heat and ladle into canning jars. Chutney can be kept in the refrigerator for 3 weeks

American Farro Salad with Tomato, Feta, Cucumber & Basil

By Churchill Downs Executive Chef David Danielson



SAT MAY 1 • 2:30^{ET}  #DerbyAtHome

INGREDIENTS

- Olive oil, for cooking
- 2 large shallots finely chopped
- 2 cups farro (uncooked)
- 4 cups vegetable stock
- 1/4 cup red wine vinegar
- 2 tablespoons olive oil
- 1 pint grape tomatoes, halved
- 1/2 large English cucumber, diced
- 1/4 cup finely chopped basil
- 1/4 cup feta cheese crumbled
- Kosher salt and freshly ground black pepper

PREPARATION

Heat a few tablespoons olive oil in a heavy saucepan over medium heat. Add the shallots and sauté until translucent, about 5 minutes. Add the farro and cook, stirring to coat each grain, 1 to 2 minutes.

Pour in the stock and bring to a boil. Reduce heat to a simmer, cover, and cook until farro is soft but still chewy in the center, about 12 minutes. (If there is more than a tablespoon or two of leftover stock, strain it out.)

Cool the farro to room temperature. Add the red wine vinegar and olive oil, and stir to combine. Fold in tomatoes, cucumbers, and basil. Season with salt and pepper, and adjust vinegar and oil amounts to taste. Sprinkle with feta cheese. Serve chilled or at room temperature.

Blackberry Cobbler with Lemon-Rosemary Biscuit Topping

Served at the Kentucky Derby by Churchill Downs Executive Chef David Danielson



SAT MAY 1 • 2:30^{ET}  #DerbyAtHome

BLACKBERRY COBBLER

INGREDIENTS

- 1 pound of fresh blackberries
- 1 cup of granulated sugar
- 1 cup of water
- 1/4 tbsp corn starch
- 1/4 cup of water
- 1/4 cup of water

PREPARATION

In a medium sized sauce pot combine water, sugar, and blackberries and cook until blackberries start to break down and syrup becomes sweet. In a small bowl mix, corn starch and water to make a slurry to thicken the cobbler filling. Add slurry to the blackberry mixture and cook until thickened. Place cobbler filling in a cast iron skillet.

LEMON-ROSEMARY BISCUIT TOPPING

INGREDIENTS

- 2 cups of flour
- 4 tsp baking powder
- 1/4 tsp baking soda
- 3/4 tsp kosher salt
- 1/4 tsp each of lemon zest and fresh rosemary
- 2 tbsp of butter
- 2 tbsp of shortening
- 3/4 cup of chilled buttermilk

PREPARATION

In a large mixing bowl, combine flour, baking powder, baking soda, lemon zest, rosemary, and salt. Using your fingertips, rub butter and shortening into dry ingredients until mixture looks like crumbs (the faster the better, you want the fats to melt). Make a well in the center and pour in the chilled buttermilk. Stir just until the dough comes together. The dough will be slightly sticky. Top your cobbler and bake until golden brown, usually 13-15 minutes.

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