

Bourbon Smash and Blue Cheese Appetizer

Prime Ingredient is Bourbon. Dr. P prefers most “Small Batch” Bourbons although you should use your favorite

Lindy Lingonberry Cocktail

5-6 mint leaves
1 1/2 oz small batch bourbon
pinch of cinnamon
8 oz Lingonberry juice (from IKEA)
Crushed Ice

Muddle together the mint and bourbon in a cocktail shaker, add a pinch cinnamon and the Lingonberry juice and enough ice to nearly fill the shaker. Put the lid on the shaker and blend by shaking about 5-6 times.

Pour over ice and add a sprig of mint for garnish.

Makes 1 ½ highball cocktails

Dr. P uses the pastry shells sold at IKEA. You can use another shell or a nice solid cracker too.

Blue Cheese Appetizer

4-5 oz blue cheese, crumbled
½ cup Lingonberry sauce (from IKEA)
splash of bourbon
pinch of cinnamon
2 tablespoons fresh mint, chiffonade
Pastry shells (IKEA)

Place a small crumble or 2 of blue cheese in each pastry cup.

Mix together the Lingonberry sauce with a splash of bourbon and pinch of cinnamon. Once combined, top the blue cheese with a small dollop of the bourbon Lingonberry sauce. Garnish with mint. Serve.

Makes 24 small pastries

Honey Cornbread Dressing

$\frac{1}{2}$ cup (1 stick) unsalted butter plus 2 tablespoons, melted
3 celery ribs, chopped
1 medium onion, chopped
2 carrots, chopped
4 cups Krusteaz honey cornbread mix
premade from the box mix- replace $\frac{1}{3}$ cup of the milk with $\frac{1}{3}$ cup fresh squeezed orange juice; add 1 teaspoon of orange zest; add $\frac{1}{3}$ cup melted butter; teaspoon sage chopped
1 teaspoon sage, chopped
1 teaspoon salt
1/2 teaspoon pepper
1/2 cup orange juice
Up to 2 cups chicken broth, as needed

Preheat the oven to 350 degrees

In a large skillet, melt butter over medium heat. Add the celery, onions, carrots, and sage. Season with salt and pepper. Cook, stirring often, until the vegetables are softened, about 8 minutes.

Place the vegetables mixture into a large bowl. Mix in the cornbread. Gradually stir in $\frac{1}{2}$ cup of orange juice and just enough broth until the dressing is evenly moistened but not soggy. Grease a rectangle or large square baking dish with *butter*. Spoon the dressing into the baking dish. Drizzle with the melted butter bake in a preheated oven for 40 minutes or until the top of the dressing is crisp and golden brown.

Serves 6