

FESTIVE FEAST - WITH A TWIST!

Ice Tray Rooibos Mint Julep

Serves 6

INGREDIENTS

3 rooibos tea bags
2 tbsp honey
2 lemons, thinly sliced and each slice cut into quarters
Large bunch small mint leaves
300ml Three Ships Select Whisky
600ml soda water

Serving suggestion:

Mint sprigs
Lemon slices

METHOD

1. Place tea bags in 600ml boiling water and allow to steep for 10 minutes.
2. Remove tea bags and stir through honey until dissolved.
3. Once cooled, divide evenly into 18 ice cubes.
4. Slice lemon slices into quarters and place 2 quarters, along with 2 mint leaves, in each ice cube, ensuring they are submerged in the tea.
5. Freeze overnight, or until solid.
6. Place 3 ice cubes and 2 tots of Three Ships Select Whisky into each glass and top with soda water.
7. Garnish with fresh mint and lemon slices and ENJOY!

Whisky-Fried Bacon Jam & Cheese Puff Pastry Parcels

Serves 6

INGREDIENTS

1 pack (100g) diced bacon
¼ onion, finely diced
2 cloves garlic, peeled and crushed
¼ cup apple cider vinegar
3 tbsp brown sugar
3 tbsp Three Ships Select Whisky
3 tbsp water
½ cup grated cheese
1 sheet store-bought puff pastry



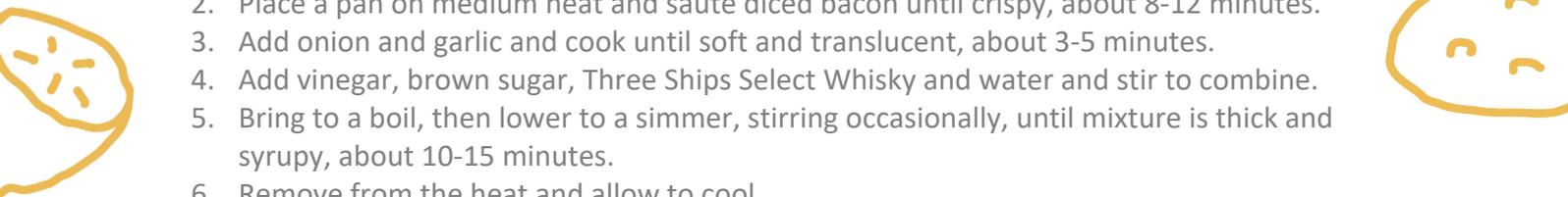
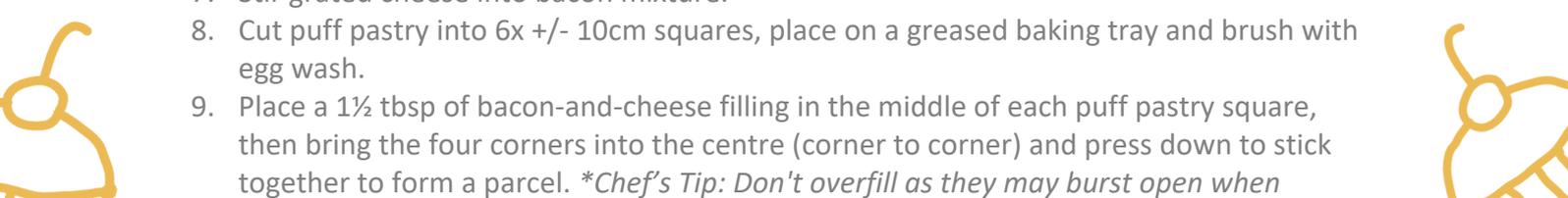
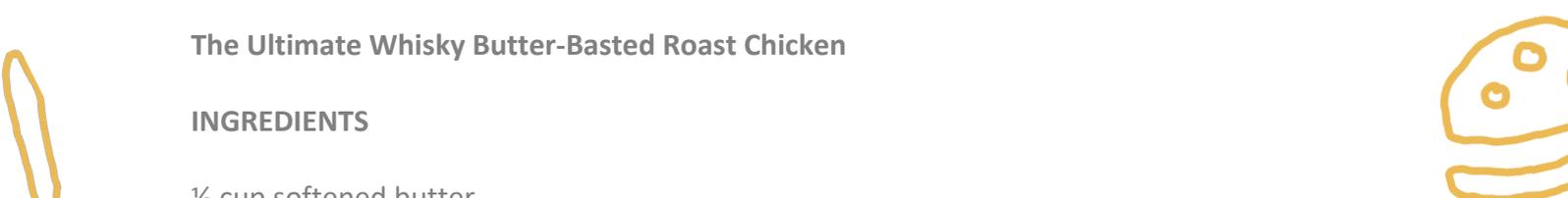
1 egg, lightly beaten

Serving suggestion:

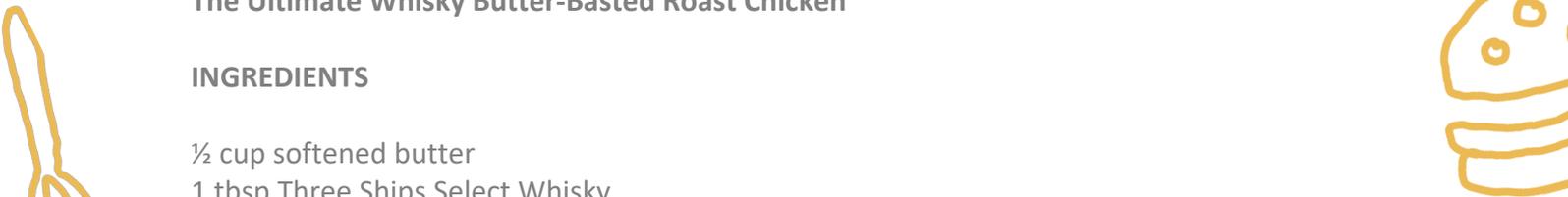


Finely chopped spring onion

METHOD

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1. Preheat oven to 180°C.
 2. Place a pan on medium heat and sauté diced bacon until crispy, about 8-12 minutes.
 3. Add onion and garlic and cook until soft and translucent, about 3-5 minutes.
 4. Add vinegar, brown sugar, Three Ships Select Whisky and water and stir to combine.
 5. Bring to a boil, then lower to a simmer, stirring occasionally, until mixture is thick and syrupy, about 10-15 minutes.
 6. Remove from the heat and allow to cool.
 7. Stir grated cheese into bacon mixture.
 8. Cut puff pastry into 6x +/- 10cm squares, place on a greased baking tray and brush with egg wash.
 9. Place a 1½ tbsp of bacon-and-cheese filling in the middle of each puff pastry square, then bring the four corners into the centre (corner to corner) and press down to stick together to form a parcel. **Chef's Tip: Don't overfill as they may burst open when baking.*
 10. Brush with egg wash, then bake for 15-20 minutes until golden and crispy.
 11. Place parcels on a sharing plate, sprinkle with finely chopped spring onion and ENJOY!

The Ultimate Whisky Butter-Basted Roast Chicken



INGREDIENTS



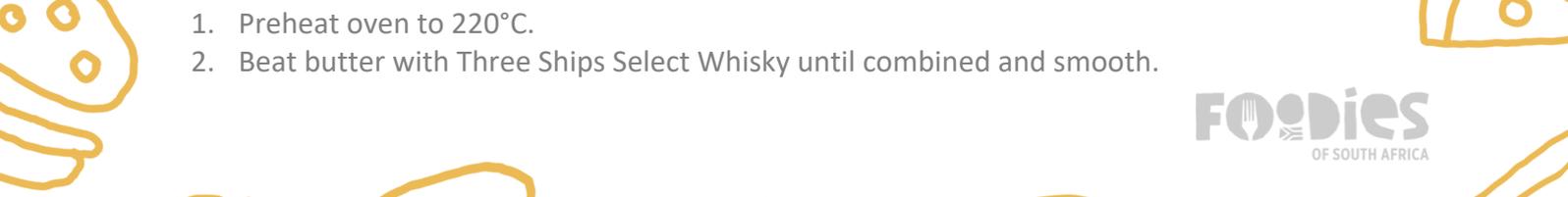
½ cup softened butter
1 tbsp Three Ships Select Whisky
1 whole chicken
Salt and pepper, to season
½ lemon
Sprigs of thyme
3 garlic cloves, peeled and crushed

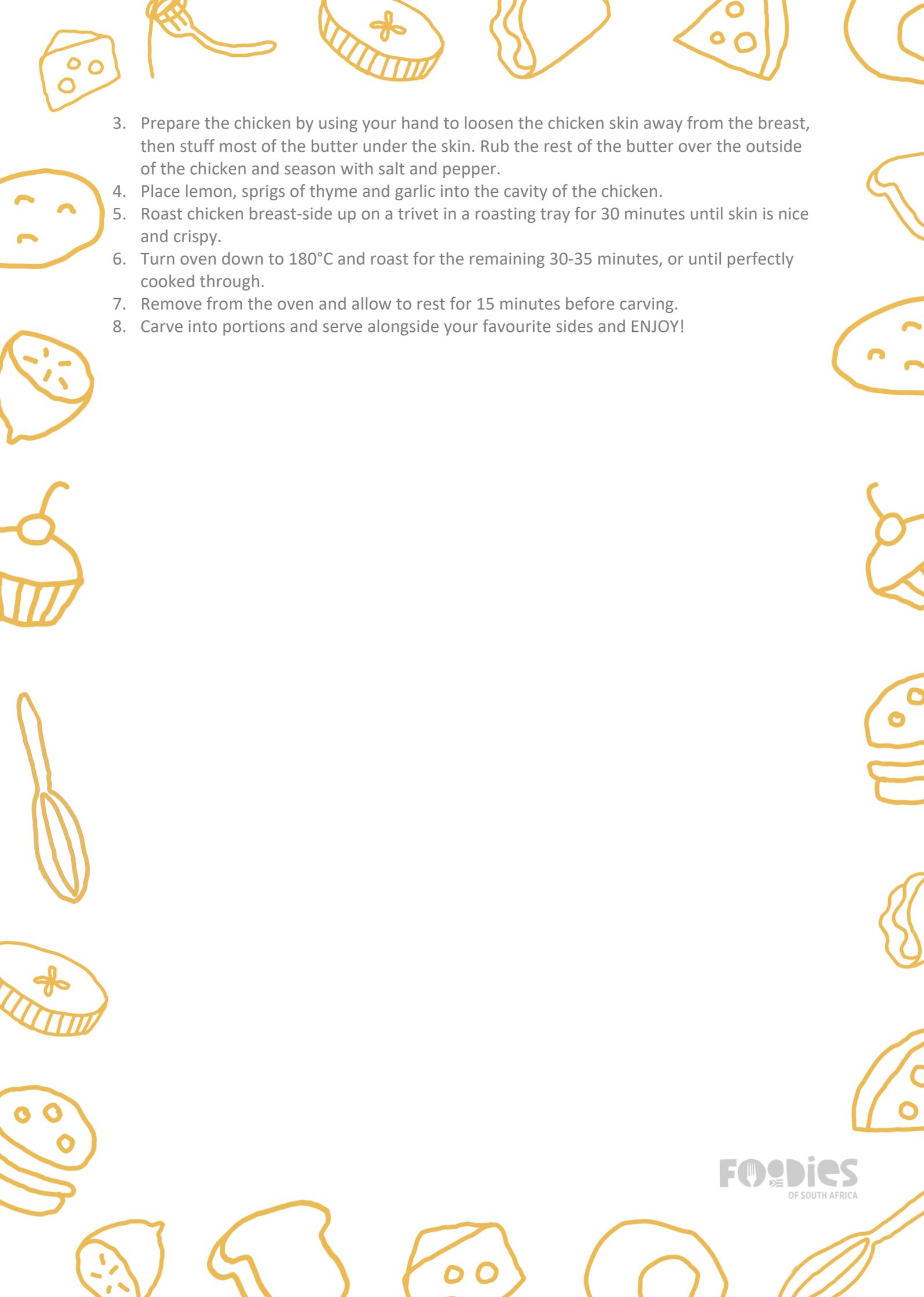
Serving suggestion:



Glazed carrots
Tenderstem broccoli
Roasted potato wedges

METHOD

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1. Preheat oven to 220°C.
 2. Beat butter with Three Ships Select Whisky until combined and smooth.

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- A decorative border of orange line-art food icons surrounds the text. The icons include a slice of cheese, a fork with a piece of food, a round flatbread with a cross, a piece of meat, a slice of pizza, a whole chicken, a lemon, a sprig of thyme, a garlic clove, a whole chicken breast, a slice of lemon, a cupcake, a butter knife, a round flatbread with a cross, a slice of pizza, a whole chicken, a slice of lemon, a mushroom, a slice of cheese, a whole chicken, and a butter knife.
3. Prepare the chicken by using your hand to loosen the chicken skin away from the breast, then stuff most of the butter under the skin. Rub the rest of the butter over the outside of the chicken and season with salt and pepper.
 4. Place lemon, sprigs of thyme and garlic into the cavity of the chicken.
 5. Roast chicken breast-side up on a trivet in a roasting tray for 30 minutes until skin is nice and crispy.
 6. Turn oven down to 180°C and roast for the remaining 30-35 minutes, or until perfectly cooked through.
 7. Remove from the oven and allow to rest for 15 minutes before carving.
 8. Carve into portions and serve alongside your favourite sides and ENJOY!