

*Cocktails & Cheese*

*Recipe & Cheese by Sheri Allen ACS CCP, CCSE – Artisanal Touch Events*

*Liquid Bourbon Ball & Beehive Cheese “Pour Me A Slice”*

“Pour Me A Slice,” features a semi-firm, Jersey cow’s milk cheese infused with Basil Hayden’s Bourbon. It’s sweet and creamy with a hint of bourbon spice. As you near the rind, the spiciness of the bourbon becomes more pronounced.

Ingredients

2 ounces Eagle Rare 10 year Kentucky Straight Bourbon Whiskey

1 ounce crème de cacao (white or dark)

1/4 ounce hazelnut liqueur

Garnish: chocolate shavings (I am using Ritual Bourbon Barrel Aged)



Steps to Make It

Gather the ingredients.

Pour the bourbon and liqueurs over ice in a mixing glass.

Stir well.

Strain into a chilled cocktail glass.

Garnish with chocolate shavings.

Serve and enjoy!