

“Celebrating Dad with Bourbon!!”

June 20, 2026



BACON JAM

- 1 ½-pounds smoked bacon**
- 2 medium sweet yellow onions, minced**
- ½-cup plus 2 TBSP. balsamic vinegar**
- ¼-cup bourbon (optional)**
- ½-cup brown sugar**
- 1-tsp. ground black pepper**

Preheat oven to 400°F. Lay bacon slices out in a single layer on a foil-lined baking sheet. Bake for about 14 minutes, or until the bacon is browned and crispy. Transfer the cooked bacon to a paper towel-lined baking sheet, then transfer to a cutting board and chop into small pieces. Set bacon aside. In a medium-large skillet or fry pan, add 2 TBSP. of bacon fat (from tray from the cooked bacon) to skillet and heat over medium-low heat. Add the minced onions to skillet and sauté onions for nearly an hour, while checking every ten minutes to stir and scrape up any brown bits that might form on the bottom of the pan. Once the onions have turned golden brown in color, deglaze the pan by adding 2 TBSP. of the balsamic vinegar and optional bourbon. **NOTE: bourbon is extremely flammable! Be sure to turn off the burner if working over a gas flame.** Add the remaining balsamic vinegar, chopped bacon, brown sugar, and pepper. Stir and cook until a thick glaze forms, about 5-10 minutes. At this point you may transfer you bacon jam to a food processor and puree the mixture into a smooth jam. I prefer to use it as is, as I like the texture. Store in a sealed container in the refrigerator up to 3 months.

PROSCIUTTO-WRAPPED SHRIMP WITH TERIYAKI HONEY

- 12 shrimp, 16/20 or larger, peeled, cleaned, and de-veined**
- 6 thin slices of prosciutto, sliced in half lengthwise**
- ½-cup honey, slightly warmed (warmed in microwave for 30 seconds)**
- ¼-cup soy sauce**
- ¼-cup sesame oil**
- ¼-brown sugar**
- ¼-cup sesame seeds**
- ¼-cup chopped fresh chives or green onions (optional)**
- Optional: add ¼-cup bourbon to the sauce while reducing on the stove.**

Preheat grill, skillet or frying pan on medium-high heat. Cut prosciutto in half, lengthwise. Wrap each shrimp with one strip of prosciutto. In a small saucepan, combine honey, sesame oil, brown sugar, and soy sauce; bring to a gentle simmer on low heat. Place shrimp on hot grill or sauté pan and cook on each side for about 1½ - 2 minutes per side. Cook shrimp on each side so that they cook 1/3 of the way through on each side. The shrimp will be slightly raw in the very center but will continue to cook after removing them from the heat. This is called ‘carry-over cooking’. If you were to cook the shrimp halfway on each side, they will end up over cooked, tough, and chewy. Prosciutto will brown and become slightly crisp. Remove from heat. Serve on individual plates or platter. Drizzle with warm teriyaki honey and garnish with a sprinkling of sesame seeds. Garnish with optional sliced chives or green onions.

SOUS VIDE BEEF SHORT RIBS

- 5-6-pounds beef short ribs (flanken or English cut)**
- 2-TBSP. “BBQ’s Best” sea salt (from matthewmay.org)**
- *this recipe takes 2-3 days to complete**

Rub short ribs with BBQ’s Best sea salt blend until ribs are evenly coated and transfer to your sous vide bags or gallon-size zip lock storage bags. Seal bags and refrigerate for 24 hours. After 24 hours, remove bags from refrigerator and open one end of the zip lock on each bag and transfer the bags of ribs to your sous vide container, already filled with

water. Submerge the bags under the water with the very top of the bag sticking out of the top of the water to allow the air to escape out of the top of each bag. Be sure to use a rack for your bags to allow the hot water to circulate between, under, and around them. Set your emersion circulator for 140°F for 24-36 hours. After 24-36 hours, remove the bags from the hot water, pour the juice into a saucepan and skim off any excess fat that floats to the top. I like adding ¼-cup of bourbon, ¼-cup of brown sugar, and 2 TBSP. of ketchup (you can also add a little Sriracha if you want a little spicy heat). Bring sauce to a slight bowl. Transfer ribs to your serving plate or platter, and spoon sauce over ribs and enjoy!

APPLE or PEACH BOURBON BREAD PUDDING

bourbon sauce

¼-cup brown sugar

4 TBSP. butter

½-cup water

¼-cup bourbon

Dash of Matthew's Bourbon & Brown Sugar Sweet Salt (found at www.matthewmay.org)

bread pudding

1 large egg

¾-cup heavy cream, light cream, or half and half

1 TBSP. sugar

¼-tsp. ground cinnamon

½-tsp. vanilla

2-cups dry, leftover bread, 1" cubes

1 Granny Smith apple; peeled, cored, diced OR 1-cup peaches; peeled and thinly sliced

Additional butter to grease the baking pan

Fresh whipped cream (optional)

In a heavy-bottomed saucepan, add butter, water, brown sugar, bourbon, and sweet salt. Stir and allow to simmer slightly. Sauce will become slightly foamy. Remove from heat and set aside.

Preheat oven to 350°F. Thoroughly butter the bottom and sides of a 3X9-inch loaf pan. In a medium sized mixing bowl, whisk together eggs and heavy cream; add sugar, cinnamon, and vanilla. Add the cubed bread and apples or peaches, stir to fully distribute the cream and egg mixture. Allow enough time for the bread to absorb the custard (about 5-7 minutes) before proceeding. You may need to add a little more cream if you notice any bread that has not absorbed the custard. Transfer mixture to the prepared baking dish. Bake on middle/center oven rack for about 20-30 minutes, or until golden brown. Remove from oven, run a knife around the perimeter of the bread pudding to create space around the outer edge. Pour bourbon sauce over the top of the hot bread pudding, being sure to include the outer edges. Sauce will be absorbed into the hot bread pudding. Serve warm with ice cream or whipped cream. This is my absolute favorite! Option: use peaches instead of apples!!! You're welcome!

Bourbon Old Fashioned

2 tsp. brown sugar simple syrup

1 tsp. water

2-4 dashes blood orange bitters

1.5 ounce straight bourbon

1 orange peel around rim of glass & garnish

1 2.5" ice ball