



## COCKTAILS

### **Hot Tennessee Toddy**

1 part Jack Daniel's® Tennessee Whiskey  
Spoonful of honey  
Cinnamon stick  
A good squeeze of fresh lemon juice  
Boiling water

*Pour Jack Daniel's into a heavy mug. Add a spoonful of honey, cinnamon stick and lemon juice. Top with boiling water and stir.*

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### **Jack Sour™**

1 part Jack Daniel's® Tennessee Whiskey  
3 parts sweet and sour mix

*Serve over ice. Garnish with a cherry and an orange slice.*

### **Jack and Ginger**

1 part Jack Daniel's® Tennessee Whiskey  
3 parts ginger ale

*Serve over ice. Garnish with lime.*

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### **Jack Daniel's Manhattan**

1-1/2 parts Jack Daniel's® Tennessee Whiskey  
1/2 part sweet vermouth  
Dash of bitters

*Combine in a shaker with ice. Serve straight up. Garnish with a cherry.*



Keep the Holidays Merry. Please Drink Responsibly.

Must be of legal drinking age or older.



Tennessee Whiskey • 40% Alcohol by volume [80 proof] • Distilled and Bottled by Jack Daniel Distillery, Lem Motlow, Proprietor, Route 1, Lynchburg [Pop.361],

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## FOOD

### **Jack's Sweet-Hot Party Pecans**

4 tablespoons butter  
3 tablespoons sugar  
¼ cup Jack Daniel's® Tennessee Whiskey  
2 tablespoons Tabasco® pepper sauce, or to taste  
1 ½ teaspoons salt  
½ teaspoon garlic powder  
4 cups (about 1 pound) pecan halves

*Preheat oven to 300° F. Combine all ingredients except pecans in large saucepan. Bring to a boil over medium heat, stirring. Boil for 3 minutes. Stir in pecans and toss well to coat. Spread nuts in a single layer in a roasting pan. Bake 45 to 60 minutes or until nuts are crisp, stirring occasionally. Cool. Makes 4 cups.*

### **Tipsy Sweet Potatoes**

4 large sweet potatoes  
¼ cup butter  
¾ cup sugar  
1/8 teaspoon salt  
¼ cup Jack Daniel's® Tennessee Whiskey  
½ cup chopped pecans, lightly toasted

*Cover sweet potatoes completely with water in a large pot. Bring to a boil, cover and cook until tender, about 35 minutes. Drain and peel off skins, when cool enough to handle. In a mixing bowl, mash the potatoes with butter. Stir in sugar, salt and whiskey. In a buttered 2-quart casserole dish, spread half the potatoes and sprinkle with half the pecans. Repeat. Bake at 325° F for 30 minutes. Makes 6 to 8 servings.*

### **Sweet, Hot and Sour Meatballs**

Meatballs:  
1 lb. pork sausage  
1 lb. ground beef  
½ cup plain dry bread crumbs  
2 eggs, beaten  
¼ cup milk  
½ cup finely chopped onion  
½ teaspoon salt  
½ teaspoon black pepper

Sauce:  
½ cup apple jelly  
¼ cup spicy brown mustard  
¼ cup Jack Daniel's® Tennessee Whiskey  
1 teaspoon Worcestershire sauce  
Hot pepper sauce, to taste

*Preheat oven to 300° F. Combine all meatball ingredients in a small mixing bowl. Blend well with hands. Form into 1½ - inch balls. Place on baking sheet with sides to catch grease. Bake 30 minutes or until browned and cook through. Combine all sauce ingredients in a large skillet. Stir until well blended. Add cooked meatballs. Coat with sauce and cook about 5 minutes until sauce has thickened slightly. Makes about 50 meatballs. Serve with toothpicks.*



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## FOOD

### **Jack In The Beans**

- 1 small onion, chopped
- 2 tablespoons bacon drippings or oil
- 2 tablespoons brown sugar
- 1/3 cup Jack Daniel's® Tennessee Whiskey
- 1 28 oz. can pork and beans
- 1 tablespoon spicy brown mustard
- 2 tablespoons Worcestershire sauce
- 1/4 teaspoon liquid smoke, optional

*Heat oil in large skillet. Cook onion and brown sugar, stirring frequently, over medium-low heat until onion is golden brown, about 5 minutes. Stir in remaining ingredients, simmer 20 to 30 minutes. Makes 6 servings.*

### **Jack Daniel's® Pumpkin Pie**

- 3 eggs
- 1/2 cup brown sugar
- 1/4 cup honey
- 1/2 teaspoon vanilla
- 1/4 cup Jack Daniel's® Tennessee Whiskey
- 1 cup half & half
- 1 1/2 cups pumpkin puree
- 1 9-inch pie crust, pre-baked for 10 minutes

*Preheat oven to 425° F. Lightly beat eggs. Add sugar, honey, vanilla and Jack Daniel's®. Whisk until frothy. Stir in cream and pumpkin; mix until smooth. Pour into piecrust. Bake at 425° F for 10 minutes. Lower temperature to 350° F and bake for another 30 minutes or until pie is set.*

### **Jack Daniel's® Chocolate Chip Pecan Pie**

- 3 extra-large eggs, lightly beaten
- 1 cup sugar
- 2 tablespoons unsalted butter, melted
- 1 cup dark corn syrup
- 1 teaspoon vanilla
- 1/4 cup Jack Daniel's® Tennessee Whiskey
- 1/2 cup semi-sweet chocolate morsels
- 1 cup whole pecans
- 1 10-inch piecrust

*Preheat oven to 375° F. Combine eggs, sugar, butter, syrup, vanilla and Jack Daniel's. Mix well then strain. Sprinkle chocolate chips over the bottom of the unbaked pie crust; cover with pecans. Pour filling over chips and pecans. Bake for 35 to 40 minutes. Set aside for at least 30 minutes before cutting. Makes 6 to 8 servings.*



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