

Kentucky Bourbon Tasting



Colonel Michael Masters
“The Host of Kentucky”

Colonel Michael Masters, “The Host of Kentucky” Compares Fine Aged Kentucky Bourbon

Value of the Kentucky Bourbon Tasting Event

When we present a Kentucky Bourbon Tasting at Chapeze House we endeavor to make the time with our guests a unique and absolutely unforgettable Kentucky experience.

When you drink Kentucky Bourbon you share in a hospitality tradition that has been revered in Kentucky and around the world for over two centuries.”

—Colonel Michael Masters, “The Host of Kentucky”

Chapeze House, “Kentucky’s Home for Bourbon” June 2003

Comparing Kentucky Bourbon

The best glass to use is a snifter, tulip shaped glass or wine glass. Alternately, use a rocks or old-fashioned glass.

The best way to sample and compare Kentucky Bourbon is straight and neat. However, if you find the Kentucky Bourbon too hot, put an ice cube in the glass. Let the Kentucky Bourbon get acquainted with the ice. It will make the stout proof Kentucky Bourbons friendly.

First, hold the glass of Kentucky Bourbon to natural light. Look into the color of the distillation. Find the wonderful color and visual nuances of the Kentucky Bourbon. Verbalize the sight sensation.

Next, swirl the Kentucky Bourbon in the glass. Nose the Kentucky Bourbon aroma. Inhale a short draft, then, inhale a longer and deeper draft. Develop the awareness that we smell that which we taste. Identify the scent profile.

Take a small sip, move the Kentucky Bourbon across the front of your tongue. Then take a larger sip and move the Kentucky Bourbon across the back of your tongue. Articulate the mouth feel of the Kentucky Bourbon and articulate the taste descriptors.

Finally, evaluate the sensations of the Kentucky Bourbon finish. Enjoy the nectar of Kentucky.

This time honored ritual of: seeing, nosing, sipping and evaluating Kentucky Bourbon allows you to experience and compare fine aged Kentucky Bourbon.

— **Colonel Michael Masters, “The Host of Kentucky”**
Chapeze House, “Kentucky’s Home for Bourbon” 2003

Call The Colonel to make your reservation for a Kentucky Bourbon Tasting at Chapeze House, “Kentucky’s Home for Bourbon.”



Chapeze House
“Kentucky’s Home for Bourbon”
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Bardstown, Kentucky 40004502
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Colonel Michael and Margaret Sue Masters

Kentucky Bourbon Cooking School

Margaret Sue Masters, “The Kentucky Hostess”

Presents

Kentucky Bourbon Cooking School

“Cooking All Things Kentucky—Cooking All Things Bourbon”



**Margaret Sue Masters
“The Kentucky Hostess”**

Kentucky Bourbon Cooking School

“ Kentucky Bourbon Cooking School at Chapeze House presents to our guests the secrets of Kentucky simply elegant cooking and entertaining. Our guests come from across America and from all over the world to experience our brand of Kentucky hospitality.”

—Margaret Sue Masters, “The Kentucky Hostess” 2003

Chapeze House, “Kentucky’s Home for Bourbon”

Kentucky Bourbon Cooking School

at Chapeze House, “Kentucky’s Home for Bourbon”

Margaret Sue Masters, “The Kentucky Hostess” is a renowned Kentucky hostess and caterer, her Southern manners and ways, simply elegant. Margaret Sue presides over the Kentucky Bourbon Cooking School where she teaches and entertains private clients, Kentucky touring groups, convention groups and association meetings.

Margaret Sue’s knowledge of and experience with Kentucky entertaining and Kentucky hospitality have been a source of great delight to all you have had the pleasure of attending her social events. As the president of Chapeze House Catering she has been privileged to host cocktail and dinner parties to an elite Kentucky clientele.

Kentucky Bourbon Cooking School

Presents:

“How to Prepare and Cook a Derby Day Breakfast”

“How to Prepare and Cook Kentucky Cocktail Party Foods”

“How to Prepare and Cook Kentucky Dinner Party Foods”

**Derby Day
Breakfast**

Sliced Beef Tenderloin, Kentucky Country Ham, Turkey Hash
Marinated Asparagus, Baked Cheese Grits, Fried Green Tomatoes, Fruit Compote with
Bourbon Pudding Sauce, Yeast Rolls, Baking Powder Biscuits, Bourbon Balls, Pecan Pie

**Kentucky
Cocktail Party Foods**

Roasted Red Pepper Spread, Spinach Dip, , Pimento Cheese Spread, Benedictine Spread,
Meatballs, Stuffed Mushrooms, Artichoke Dip, Sausage Balls, , Liver Pate Spread
Baked Brie in Puff Pastry, Cocktail Sauce, Horseradish Sauce, Henry Bain Sauce

**Kentucky
Dinner Party Foods**

Beef Tenderloin with Henry Bain Sauce and Horseradish Sauce
Chicken Breasts Marinated with Bourbon Cream Sauce
Pork Loin Roast with Apricot Bourbon Glaze
Kentucky Country Ham, Turkey with Cornbread Dressing

Kentucky Style Green Beans, Broccoli Cheese Casserole, Corn Pudding,
Egg Plant Casserole, Asparagus Marinated in Bourbon Raspberry Vinaigrette
Zucchini and Yellow Squash with Four Cheese Cream Sauce
Roasted Red Potatoes, Twice-Baked Potatoes, Scalloped Potatoes
Baked Bourbon Sweet Potatoes, Baked Cheese Grits, Wild Rice Salad

Bread Pudding with Bourbon Sauce, Chocolate Bourbon Cake with Whipped Cream
Orange Zest Cake with Fresh Whipped Cream and Bourbon Marinated Strawberries
Chocolate Éclair Puffs with Vanilla Ice Cream and Chocolate Sauce, Cherry Cobbler
Cherry Pie, Apple Pie, Peach Pie, Pound Cake with Chocolate Sauce, Woodford Pudding,
Pecan Pie, Race Horse Pie, Yeast Rolls, Baking Powder Biscuits

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Kentucky Bourbon Cooking School at
Chapeze House, “Kentucky’s Home for Bourbon.”**



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