

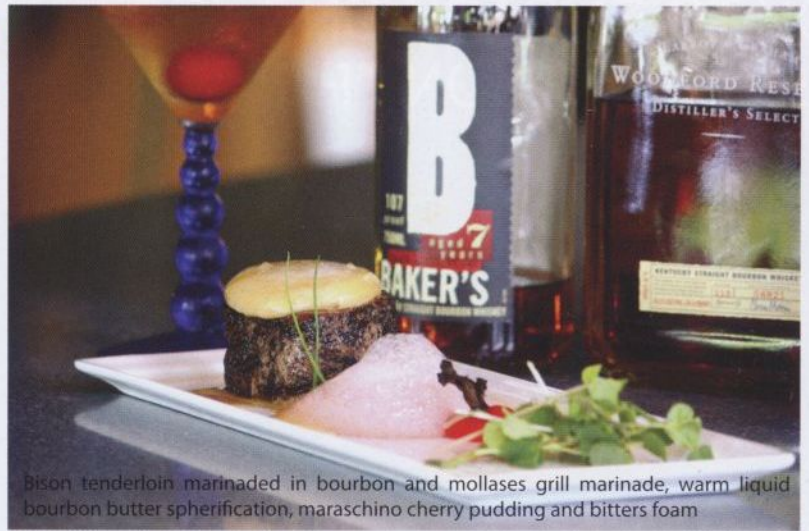
BOURBON AND MOLASSES GRILL MARINADE

I've been using renditions of this recipe for about 10 years now. It is amazing as a marinade for duck and turkey. Marinate your meats overnight before grilling them on low heat. No need at all for woodchips, this marinade imparts an amazing smoky flavor to anything. Use reserve marinade to baste your meat as it cooks.

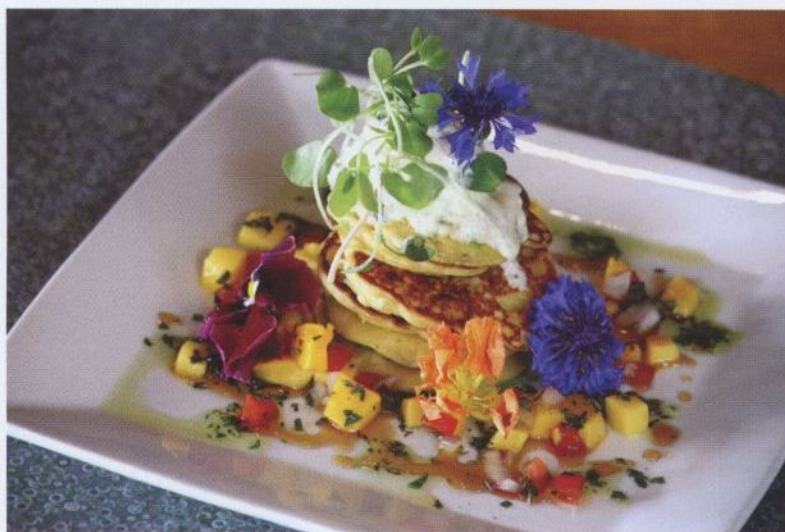
- 1 1/2 cups dark molasses
- 1 1/2 cups Kentucky bourbon
- 3/4 cup Spanish sherry vinegar
- 8 tablespoons fresh lemon juice
- 3/4 cup Creole mustard
- 1 cup tomato sauce
- 6 cloves garlic, minced

- Chipotles, minced
- 3/4 teaspoon cayenne pepper
- 2 teaspoons peeled and minced ginger
- 2 teaspoons grated orange zest
- 1 teaspoon lime zest
- 1/2 teaspoon fresh thyme
- 1/2 teaspoon grated nutmeg

Mix all ingredients together in a mixing bowl and reserve.



Bison tenderloin marinated in bourbon and molasses grill marinade, warm liquid bourbon butter spherification, maraschino cherry pudding and bitters foam



SEAFOOD PANCAKES WITH BOURBON MAPLE SYRUP

For the pancakes

- 1.5 cup flour
- 1.5 cup chickpea flour
- 3 cups water
- 1 tsp baking powder
- 5 scallions chopped
- 1/2 lbs raw shrimp, peeled, deveined and chopped
- 1/2 lb crab
- 1/2 lb scallops chopped
- 1/2 lb whitefish, roughly chopped
- Salt and pepper to taste

Mix all ingredients together in a large bowl. The amount of water may fluctuate, so mix water in slowly until it resembles the consistency of pancake batter. Add more water if it is too thick. Pour out batter onto breakfast griddle, or a large nonstick skillet over medium-high heat with its bottom generously filmed with olive oil. When oil is hot, pour batter until it makes your desires sized pancakes. Cook for 2 to three minutes on each side. Plate and cover with bourbon maple syrup.

For The Bourbon Maple Syrup

- 1.5 cups pure maple syrup
- 1 cup Kentucky bourbon
- Pinch of salt

Place bourbon and maple syrup in a medium sized saucepan. Cook on medium heat until mixture has reduced by half. Add salt to taste and reserve for pancakes.