

TRC Kentucky Derby Party 2024 - Suggested Potluck Menu
(w/additions and/or substitutions invited!)

This is the menu they'll be serving on-site at the Derby!

Appetizers:

Deviled Eggs

Pimento Cheese

Salads:

My Old Kentucky Bibb Salad

Spring Pea Pasta Salad

Sides:

Herbed Grits

Mashed Sweet Potatoes

Roasted Cauliflower & Brussel Sprouts

Mains:

Bourbon Cherry Brisket Burnt Ends

Drinks:

Old Forester Mint Julep

Derby Mocktail

Wine/Beer as Desired

Dessert:

Derby Celebration Cupcakes - Ordered

<https://www.kentuckyderby.com/recipes/>

Deviled Eggs

Makes 24 servings

Tip: You can slice a small piece off the bottom of each boiled egg half to keep eggs from toppling over!

Base Recipe:

- 12 silkie eggs (medium sized eggs)
- ¼ cup mayonnaise, plus more if needed
- 2 tablespoons unsalted butter, melted
- 1 to 2 teaspoons Dijon mustard (for classic, optional for other flavors)
- Kosher salt and freshly ground pepper

Variations:

- 1 to 2 tablespoons finely chopped dill or a combination of dill and chives
- 1 to 2 teaspoons tomato paste and ¼ teaspoon sweet paprika

Garnishes (optional):

- Trout roe
- Smoked salmon
- Finely chopped or sprigs of dill, chives, tarragon
- Chopped capers
- Julienned or finely diced radish or cucumber
- Crushed Italian chili peppers
- Sweet paprika

Directions:

Step 1:

Fill a large bowl with ice and water. Fill a large pot with 2 inches of water, insert a steamer basket and bring water to a boil. Add eggs, cover and steam for 12 minutes (13 minutes for large eggs). Remove eggs from pot transfer to ice bath to stop cooking.

Step 2:

Peel the eggs and cut in half lengthwise (for cleanest eggs wipe blade clean between cuts)
Remove yolks, keeping whites intact.

Step 3:

Mash yolks with a fork, then transfer to a coarse mesh sieve and use a rubber spatula to press the yolks through the sieve into a medium bowl. Stir in ¼ cup mayonnaise, Dijon, salt and pepper. Mix to combine. Stir in butter until creamy and smooth (if not creamy enough, add more mayonnaise, 1 tablespoon at a time) Taste and adjust for seasoning.

Step 4:

Fill a pastry bag fitted with a large star (or other large) tip and fill each half egg. Can be made ahead up to this point and refrigerated, covered, for up to 3 hours.

Step 5:

To serve: Garnish as desired with caviar, herbs, capers, salmon, radishes, paprika, and chilis.

Variations:

Dill: blend yolk mixture with 1 to 2 tablespoons finely chopped fresh dill.

Tomato: omit mustard, blend yolk mixture with 2 to 3 teaspoons sundried tomato paste and ¼ teaspoon paprika

Pimento Cheese

Ingredients:

- 2 cups shredded extra-sharp orange cheddar cheese
- 8 ounces cream cheese, softened
- ¼ to ½ cup mayonnaise
- 1 (4-ounce) jar diced pimento, drained
- 1 jalapeno pepper, seeded and minced
- ¼ teaspoon ground cayenne pepper (optional)
- ¼ teaspoon onion powder
- Kosher salt and freshly ground black pepper, to taste
- Toast points, for serving
- Cucumber cups, for serving

Directions:

1. Combine in a large bowl cheddar cheese, cream cheese, mayonnaise, pimentos, jalapeno, cayenne (if using) and onion powder.
2. Season to taste with salt and pepper.
3. Serve on toast points and cucumber cups.

My Old Kentucky Bibb Salad – serves 4

Ingredients:

- 1 Each – Large Head Bibb Lettuce, Leaves Washed And Dried
- 2 Each – Bosc Pears, Halved, Poached In Woodford Bourbon
- 1/2 Cup – Bourbon Barrel Toasted Walnuts
- 1/2 Cup – Blue Cheese Crumbles
- 1/4 Cup – Red Onion, Thinly Sliced
- 1/4 Cup – Chives, Chopped
- 1/2 Cup – Herbed Buttermilk Dressing

Procedure:

1. Arrange lettuce on four plates or in a large salad bowl. Top with remaining ingredients and drizzle with Buttermilk Dressing. Season with salt and pepper. Serve immediately.

Herbed Buttermilk Dressing

Ingredients:

- 3 cups – Buttermilk
- 1 cup – Mayonnaise
- ½ cup – Rice Wine Vinegar
- 3 TBSP – Dijon Mustard
- 2 TBSP – Lemon Juice
- ½ TBSP – Lemon Zest
- 2 TBSP – Chives, Chopped
- 1 TBSP – Minced Garlic
- 1 TBSP – Kosher Salt
- ½ TBSP – Fresh Ground Pepper
- ¼ tsp. – Cayenne Pepper
- 1 cup – Fresh Basil Leaves

Procedure:

1. Place all ingredients EXCEPT BASIL in a blender and process until smooth.
2. Add fresh basil and pulse in the blender until basil is broken up and dressing is pale green.
3. Store dressing in a glass jar or airtight container in refrigerator.

4. Refrigerate or serve immediately. for best results refrigerate for at least an hour.

Spring Pea Pasta Salad – serves 4

Ingredients:

- 8 Ounces – Uncooked Fusilli Pasta
- 1 Pound – Fresh English Peas
- 6 Ounces – Shaved Pecorino Cheese
- 1/4 Cup – Extra Virgin Olive Oil
- 2 Tablespoons – White Wine Vinegar
- 1/8 Teaspoon – Cayenne Pepper
- 1 Cup – Cubed Country Ham (cooked)
- 4 Each – Green Onions, Thinly Sliced
- 2 Tablespoons – Fresh Parsley
- 1 Tablespoon – Snipped Fresh Dill
- To Taste – Kosher Salt

Procedure:

1. Cook pasta according to package directions. Meanwhile, place peas in a large saucepan and cover with water. Bring to a boil; cook, uncovered, until crisp-tender, 8-10 minutes.
2. Drain pasta and beans; rinse in cold water. Place in a large bowl. In a small bowl, whisk the oil, vinegar and cayenne. Drizzle over pasta mixture and toss to coat.
3. Add the country ham, green onions, parsley, dill and salt; toss to coat. Refrigerate until serving.

Herbed Gournay Wiesenberger Grits – Serves 4

Ingredients:

- 1 Cup – Chicken Stock Or Broth
- 4 Tablespoons – Unsalted Butter, Divided
- 1 Cup – Half & Half
- 4 Ounces – Roasted Corn (off cob)
- To Taste – Kosher Salt
- To Taste – Freshly Cracked Black Pepper
- 1 Cup – Wiesenberger Grits
- 4 Ounces – Boursin Cheese
- 1 Each – Green Onion, Sliced
- 2 Ounces – Kenny’s Cheddar Cheese, Shredded

Preparation:

1. Place grits into saucepan and add chicken stock, 3 tablespoons butter and bring to a boil. stir in half & half, salt and pepper.
2. Slowly stir in grits until fully incorporated, then add corn, stir and reduce to a simmer. Cook, stirring often, about 10 minutes, or until liquid is absorbed and grits are creamy.
3. Taste, adjust seasonings if needed and transfer to serving bowl. Top with thin slices of remaining butter, Green Onion and Cheddar Cheese, serve immediately.

Mashed Sweet Potatoes

Yield: 12 Servings

Ingredients:

- 4 pounds Sweet Potatoes, peeled and cut into large cubes
- 1 cup Unsalted Butter, cubed into medium dice
- 2 tsp Vanilla Extract
- ¼ cup Bourbon
- ½ cup Light Brown Sugar
- ½ tsp Ground Cinnamon
- ½ tsp Kosher Salt
- 1 cup Candied Pecans (Refer to Recipe)
- ¼ cup Fresh Thyme, picked and destemmed
- ½ cup Bourbon Brown Butter (Refer to Recipe)

Procedure

1. Place the sweet potatoes in a large pot of water, filling the water a couple of inches over the tops of the potatoes. Add 2 tablespoons of kosher salt to the water and bring to a boil. Boil the potatoes for 15 minutes or until they are fork tender and drain.
2. Add the potatoes while still hot to a large bowl and mash with a potato masher until you get a smooth consistency.
3. Add the butter, vanilla, bourbon, brown sugar, cinnamon, salt and mix until incorporated.
4. Place mashed sweet potatoes into your favorite serving dish. Evenly sprinkle the fresh thyme and candied pecans on top of the mashed sweet potatoes.
5. Drizzle the bourbon brown butter on top of the sweet potatoes and serve.

Brown Butter Bourbon

Yield: 4 Cups

Ingredients:

- 1 lb. Unsalted Butter
- 1 cup Bourbon
- 1 cup Apple Cider Vinegar
- ¼ cup Grain Mustard
- ¼ cup Honey
- ½ tbsp Kosher Salt

Procedure:

1. Place bourbon in a saucepot and burn off the alcohol; careful not to burn off all the liquid and then add butter and melt together; cook over medium heat. Cook it until the butter solids starts to brown. Remove from heat. Set aside.
2. Place apple cider vinegar, grain mustard, honey and salt in a blender and blend until smooth.
3. Slowly add brown butter with the motor running and blend until emulsified.
4. Serve immediately over mashed sweet potatoes or store in refrigeration until use.

Candied Spiced Pecans:

Yield: 5 pounds

Ingredients:

- 5 lbs. Pecan Halves
- ¼ cup Water
- 2 ½ cups Karo Syrup Light
- 1 tbsp Kosher Salt
- 1 tbsp Black Pepper, table grind
- 1 tbsp Cajun Spice

Procedure:

1. Mix all ingredients in a bowl.
2. Place pecan mixture on sheet trays and toast at 350 degrees F.
3. Stir each tray every 10-15 minutes.
4. As soon as they are removed from the oven, scrape the pecans off the pan to avoid sticking once cooled.
5. Let cool completely.
6. Store in a plastic container, cover, label, date, and store at room temperature.

Roasted Cauliflower & Brussels Sprouts – Serves 4

Ingredients:

- 16 Ounces – Brussels Sprouts
- 16 Ounces – Cauliflower Florets, About 1 Head
- 2 Each – Garlic Cloves, Sliced Thin
- 2 Tablespoons – Extra Virgin Olive Oil
- To Taste – Kosher Salt And Fresh Cracked Black Pepper
- 2 Ounces – Red Onion, Sliced Thin
- 3 Ounces Peppadew Peppers, Sliced
- Smoked Maldon Sea Salt

Preparation:

1. Preheat The Oven To 425° F.
2. Wash Brussels Sprouts And Cauliflower. Cut Stems From Brussels Sprouts And Cut Into Halves Or Quarters. Cut The Stem And Leaves From Cauliflower, Then Cut The Florets From The Head Into 1-Inch Pieces For Roasting.
3. Toss The Vegetables In A Bowl To Completely Cover With Oil And Sprinkle With Sliced Garlic, Salt, And Pepper. Arrange The Cauliflower And Brussels Sprouts On A Baking Sheet And Drizzle With Remaining Olive Oil. Place Sheet Pan In The Oven And Roast For 35 Minutes, Stirring Halfway Through To Roast On All Sides.
4. Remove Pan From Oven, Arrange Vegetables On A Plate And garnish with peppadew peppers, red onions and smoked sea salt.

Bourbon Cherry Brisket Burnt Ends – Serves 4

Smoked Brisket

Ingredients:

- 1 – 12-14 lb whole brisket
- 2 Tablespoons – coarse Kosher salt
- 2 Tablespoons – coarse ground black pepper

Preparation:

1. Store your brisket in the refrigerator until you are ready to start trimming. Cold briskets are much easier to work with. Flip your brisket over so the point end is underneath. Remove any silver skin or excess fat from the flat muscle. Trim down the large crescent moon shaped fat section until it is a smooth transition between the point and the flat. Trim any excessive or loose meat and fat from the point. Square the edges and ends of the flat. Flip the brisket over and trim the top fat cap to about 1/4 of an inch thickness across the surface of the brisket.
2. In a mixing bowl or empty spice container, mix the salt and pepper. Share over the brisket to evenly distribute the spices on all sides.
1. Preheat your smoker to 225° F using indirect heat and hardwood smoke. Place the brisket on the smoker with the point end facing your main heat source. This is a thicker part of the brisket and it can handle the additional heat. Close the lid and smoke until an internal thermometer reads 165° F (usually takes around 8 hours).
2. On a large work surface, roll out a big piece of butcher paper (or foil) and center your brisket in the middle. Wrap the brisket by folding edge over edge, creating a leak proof seal all the way around. Return the wrapped brisket to the smoker, seam side down so the weight from the brisket crimps the edges of the paper wrap down tight.
3. Close the lid on the smoker and, maintaining 225°F, continue cooking until the internal temperature of the brisket reaches 202° F in the thickest part of the meat (takes anywhere from 5-8 hours).
4. Remove the brisket to a large cutting board and allow to rest for 1 hour before slicing.

Burnt Ends Ingredients:

- 24 Ounces – Brisket Burnt Ends (the ends of your smoked brisket)
- 1 Cup – Veal Demi-Glace
- 1 Cup – Tart Cherry Juice
- 1/2 Cup – Cherry Preserves

- 1/2 Cup – Levy BBQ Sauce
- 4 Ounces – Woodford Bourbon
- 4 Ounces – Fried Onions
- 1 Ounce – Fried Rosemary

Preparation:

1. Preheat The Smoker To 250° F And Smoke With Cherry Wood For A Sweet Smoky Flavor.
2. In A Pot, Combine: 1 Cup Demi, 1 Cup Cherry Juice, 1/2 Cup Cherry Preserves, 1/2 Cup Levy BBQ Sauce And 4 Ounces Of Bourbon. Cook Over Medium Heat For 5 Minutes Until It Begins To Thicken Then Remove From Heat.
3. Place The Brisket Burnt Ends In A Pan Then Pour The Sauce Over The Top. Cover With Foil, Then Place It On The Smoker For An Hour.
4. Remove The Foil The Last 15-20 Minutes To Help The Sauce Tack Up.
5. Remove From The Smoker Once The Burnt Ends Reach An Internal Temperature Of 200°F.
6. Garnish With Crispy Onions And Rosemary.

Old Forester Mint Julep

Ingredients:

- 2 oz Old Forester 86 Proof
- 0.75 oz Simple Syrup
- 8-10 mint leaves
- 3 mint sprigs, for garnish

Preparation:

Pack mint julep cup with crushed ice. In a mixing glass, combine bourbon, syrup, and mint leaves. Lightly bruise mint leaves with a muddler, strain contents into julep cup. Garnish with 3 generous sprigs of mint.

Derby Mocktail

Ingredients:

- 1.5 oz. Unsweetened Tea
- 2 oz Lemonade
- 1 oz Cranberry Juice

Preparation:

Build this drink in a tall glass with ice. Mix the ingredients in your glass with ice then stir. Garnish with a lemon wedge or twist.