Good Bourbon. Great Food.

FROM BARREL TO TABLE PRESENTS

Thanksgiving
Bourbon & Table

25 holiday dishes · 25 bourbon cocktails · curated pairings for gathering around the table

A generous collection for the food, the pours and the people who make Thanksgiving worth sharing.

THE 2026 HOLIDAY EDITION

GREAT BOURBON. GREAT FOOD.





A 2026 SEASONAL EDITION

Make room at the table. And pour something good.

Thanksgiving is a good excuse to take your time: roast something beautiful, bring the sides, pass the pie and share a thoughtful glass of bourbon.

Inside are 25 dishes and 25 bourbon-forward cocktails selected from the From Barrel to Table recipe collection. The recipes run from first bites and salads to turkey, autumn vegetables, pecan pie and after-dinner pours.

Each dish includes a bourbon pairing drawn from the FBTT pairing database, plus a cocktail companion. Every cocktail leads back to one recipe in the book. Cook the whole menu, or borrow whatever fits your table.

These are selected existing FBTT recipes, curated for Thanksgiving 2026. Timing and ingredient details follow the original recipe records.

How to use the book

Gather: Pick a menu or make your own spread from the chapters ahead.

Cook: Follow the ingredients and method on each recipe page.

Pair: Try the featured bourbon from our pairing library.

Mix: Prefer a cocktail? Find the companion pour in Part II.

Explore: Open any recipe link for its FBTT page.

Good Bourbon. Great Food.

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THREE WAYS TO GATHER

A good Thanksgiving is made, not staged.

Use these menus as starting points. The best table makes room for tradition and a little experimentation.

The Classic Gathering

Turkey, bright cranberry, warm sides and a deeply satisfying pie.

ON THE TABLE

- Bourbon-Glazed Turkey Breast with Cranberry-Bourbon Compote and Maple-Glazed Sweet Potatoes
- Roasted Brussels Sprouts with Whiskey Maple Glaze
- Bourbon-Glazed Wild Rice Pilaf with Cranberries and Pecans
- Chocolate Bourbon Pecan Pie with Whiskey Caramel Sauce

IN THE GLASS

- Golden Harvest Boulevard
- Crimson Harvest Spiced Bourbon

The Smaller Table

A little less formal, still full of savory autumn flavor.

ON THE TABLE

- Maple-Bourbon Glazed Roasted Pork Tenderloin with Caramelized Apples and Sage
- Roasted Butternut Squash and Apple Salad with Bourbon Maple Vinaigrette
- Bourbon-Infused Parsnip and Potato Mash with Chives
- Whiskey-Infused Caramel Apple Tart with Bourbon Ice Cream

IN THE GLASS

- Dusky Orchard Bourbon
- Autumn Veil Bourbon

Come Early, Stay Late

Shareable starters and crowd-pleasing pours to keep guests lingering.

ON THE TABLE

- Baked Brie with Cranberry Compote
- Bourbon-Infused Brie Brûlée with Caramelized Pecans
- Stuffed Mushrooms with Spinach and Parmesan
- Bourbon-Banana Bread Pudding with Caramel Bourbon Sauce

IN THE GLASS

- Bourbon Maple Old Fashioned
- Harvest Hearth Bourbon



PART I

The Thanksgiving Table

The turkey, the trimmings and everything worth passing around.



01 THANKSGIVING TABLE

HOLIDAY RECIPE · STARTERS

Baked Brie with Cranberry Compote

35 min
4 servings
Easy

Warm, creamy brie with a tart cranberry-orange compote. Put it out when guests arrive.

APPETIZER TO SHARE

Ingredients

- 1 small wheel of brie
- 1 cup cranberries fresh or frozen
- 1/4 cup sugar
- 2 tbsp orange juice
- 1 tbsp water
- 1 sheet puff pastry optional
- Crackers or baguette for serving

Method

1. Simmer cranberries, sugar, orange juice, and water until thickened into a compote.
2. Place brie in a small baking dish or wrap in puff pastry if desired.
3. Bake at 375°F for 15 to 20 minutes until soft and warmed through.
4. Spoon cranberry compote over the baked brie.
5. Serve immediately with crackers or sliced baguette.

FEATURED BOURBON

Eagle Rare

From the FBTT pairing library

Cranberry acidity cuts the richness of the cheese while the bourbon adds vanilla and oak.

COCKTAIL COMPANION

Crimson Harvest Spiced Bourbon

Find the complete cocktail recipe in Part II.

Explore this recipe online →



02 THANKSGIVING TABLE

HOLIDAY RECIPE · STARTERS

Bourbon-Infused Brie Brûlée with Caramelized Pecans

30 min
4 servings
Medium

A soft wheel of brie, a little bourbon and glossy maple-caramelized pecans.

APPETIZER TO SHARE

Ingredients

- 1 small wheel brie
- 2 tbsp bourbon
- 2 tbsp brown sugar
- 1/3 cup pecans
- 1 tbsp butter
- 1 tbsp maple syrup
- Pinch of salt
- Crackers or sliced baguette for serving

Method

1. Preheat oven to 375°F.
2. Place brie in a small baking dish and score the top lightly.
3. Spoon bourbon over the brie and sprinkle with brown sugar.
4. In a skillet, cook pecans with butter, maple syrup, and salt until glossy and caramelized.
5. Bake brie 10 to 15 minutes, top with pecans, and serve warm with crackers or bread.

FEATURED BOURBON

Willett Pot Still Reserve

From the FBTT pairing library

Caramel and toasted pecans echo the bourbon's sweet oak character.

COCKTAIL COMPANION

Bourbon Maple Old Fashioned

Find the complete cocktail recipe in Part II.

Explore this recipe online →



03 THANKSGIVING TABLE

HOLIDAY RECIPE · STARTERS

Bourbon-Marinated Blue Cheese Crostini with Honey and Walnuts

Tangy blue cheese, honey and walnuts on toasted bread, with a subtle bourbon accent.

APPETIZER TO SHARE

30 min
4 servings
Easy

Ingredients

- 1 baguette, sliced into crostini
- 4 oz blue cheese
- 2 tbsp softened cream cheese
- 1 tsp bourbon
- 2 tbsp honey
- 1/3 cup walnuts, toasted and chopped
- Olive oil
- Black pepper

Method

1. Brush baguette slices with olive oil and toast until crisp.
2. Mix blue cheese, cream cheese, and bourbon until spreadable.
3. Spread the cheese mixture over each crostini.
4. Drizzle with honey and top with toasted walnuts.
5. Finish with black pepper and serve.

FEATURED BOURBON

Pappy Van Winkle 15 Year

From the FBTT pairing library

A rounded, slightly sweet bourbon balances the sharpness of blue cheese.

COCKTAIL COMPANION

Harvest Hearth Bourbon

Find the complete cocktail recipe in Part II.

Explore this recipe online →



04 THANKSGIVING TABLE

HOLIDAY RECIPE · STARTERS

Stuffed Mushrooms with Spinach and Parmesan

40 min
4 servings
Easy

Golden mushroom caps filled with spinach, garlic and Parmesan for an easy first bite.

APPETIZER TO SHARE

Ingredients

- 16 mushroom caps, stems removed
- 1 tbsp olive oil
- 2 cups spinach, chopped
- 2 garlic cloves, minced
- 1/3 cup breadcrumbs
- 1/3 cup grated Parmesan
- 2 tbsp cream cheese
- Salt and black pepper to taste
- 1 tbsp parsley, chopped

Method

1. Preheat oven to 375°F.
2. Sauté chopped mushroom stems with olive oil, spinach, and garlic until the spinach wilts.
3. Stir in breadcrumbs, Parmesan, cream cheese, parsley, salt, and pepper.
4. Fill mushroom caps with the mixture and arrange on a baking sheet.
5. Bake for 20 to 25 minutes until tender and lightly browned on top.

FEATURED BOURBON

Four Roses Small Batch

From the FBTT pairing library

Oak and soft spice hold their own against mushrooms and Parmesan.

COCKTAIL COMPANION

Autumn Ember Boulevard

Find the complete cocktail recipe in Part II.

Explore this recipe online →



05 THANKSGIVING TABLE

HOLIDAY RECIPE · STARTERS

Bourbon French Onion Soup

35 min
4 servings
Easy

Slow-cooked onions, savory broth and melted cheese make this a deeply comforting opener.

SOUP FIRST COURSE

Ingredients

- 3 onions, thinly sliced
- 2 tbsp butter
- 1 tbsp olive oil
- 4 cups beef broth
- 2 tbsp bourbon
- 1 tsp thyme
- Baguette slices
- Gruyère cheese

Method

1. Caramelize onions slowly in butter and oil.
2. Add bourbon and deglaze pan.
3. Add broth and thyme, simmer 20 minutes.
4. Ladle into bowls, top with bread and cheese.
5. Broil until cheese melts and browns.

FEATURED BOURBON

Willett Pot Still Reserve

From the FBTT pairing library

A full-bodied bourbon complements the soup’s caramelized onion depth.

COCKTAIL COMPANION

Classic Manhattan

Find the complete cocktail recipe in Part II.

Explore this recipe online →



06 THANKSGIVING TABLE

HOLIDAY RECIPE · STARTERS

Roasted Butternut Squash and Apple Salad with Bourbon Maple Vinaigrette

45 minutes
4 servings
Medium

Roasted squash, crisp apples, arugula and pecans in a bourbon-maple vinaigrette.

SALAD FIRST COURSE

Ingredients

- 1 medium butternut squash, peeled and cubed
- 2 crisp apples, thinly sliced (such as Honeycrisp or Fuji)
- 4 cups fresh arugula
- 1/2 cup toasted pecans
- 2 tablespoons olive oil
- Salt and pepper, to taste
- 2 tablespoons good-quality bourbon
- 3 tablespoons pure maple syrup
- 1 tablespoon apple cider vinegar
- 1 teaspoon Dijon mustard
- 1/4 teaspoon ground cinnamon

Method

1. Preheat oven to 400°F (200°C). Toss the cubed butternut squash with olive oil, salt, and pepper. Spread on a baking sheet and roast for 25-30 minutes until tender and caramelized, stirring halfway.
2. In a small bowl, whisk together bourbon, maple syrup, apple cider vinegar, Dijon mustard, ground cinnamon, and a pinch of salt and pepper until smooth.
3. In a large salad bowl, combine the roasted butternut squash, arugula, sliced apples, and toasted pecans.
4. Drizzle the bourbon maple vinaigrette over the salad and toss gently to coat everything evenly.
5. Serve immediately as a hearty, flavorful fall lunch.

FEATURED BOURBON

Eagle Rare

From the FBTT pairing library

Bourbon with fruit and vanilla notes bridges apple, maple and roasted squash.

COCKTAIL COMPANION

Bourbon Cider Smash

Find the complete cocktail recipe in Part II.

Explore this recipe online →



07 THANKSGIVING TABLE

HOLIDAY RECIPE · STARTERS

Beet Salad with Goat Cheese and Candied Pecans

75 min
4 servings
Easy

Earthy beets, tangy goat cheese and candied pecans make a colorful autumn salad.

SALAD FIRST COURSE

Ingredients

- 4 medium beets
- 4 cups mixed greens
- 4 oz goat cheese
- 1/2 cup pecans
- 2 tbsp sugar
- 2 tbsp olive oil
- 1 tbsp balsamic vinegar
- 1 tsp Dijon mustard
- Salt and black pepper to taste

Method

1. Roast the beets at 400°F until tender, then cool, peel, and slice.
2. Toast pecans in a skillet with sugar until lightly candied and let cool.
3. Whisk olive oil, balsamic vinegar, Dijon, salt, and pepper together.
4. Arrange greens, beets, goat cheese, and candied pecans on a platter.
5. Drizzle with dressing just before serving.

FEATURED BOURBON

Eagle Rare

From the FBTT pairing library

Gentle sweetness balances earthy beets and the tang of goat cheese.

COCKTAIL COMPANION

Smoky Orchard Spice

Find the complete cocktail recipe in Part II.

Explore this recipe online →



08 THANKSGIVING TABLE

HOLIDAY RECIPE · MAIN TABLE

Bourbon-Glazed Turkey Breast with Cranberry-Bourbon Compote and Maple-Glazed Sweet Potatoes

150 min
6 servings
Medium

The holiday centerpiece: bourbon-glazed turkey, cranberry compote and maple-sweet potatoes.

Food safety: Verify turkey reaches 165°F (74°C) at the thickest part before serving.

MAIN COURSE GLAZED

Ingredients

- 1 turkey breast
- Salt and black pepper
- 2 tbsp butter
- 2 tbsp bourbon
- 1/2 cup cranberries
- 2 tbsp sugar
- 1 tbsp orange juice
- 2 large sweet potatoes
- 1 tbsp maple syrup

Method

1. Roast turkey breast at 375°F with butter, salt, and pepper until cooked through.
2. During the final 20 minutes, brush with bourbon and pan juices.
3. Simmer cranberries with sugar, orange juice, and a splash of bourbon until thickened into a compote.
4. Roast or mash sweet potatoes and glaze lightly with maple syrup.
5. Slice turkey and serve with cranberry-bourbon compote and sweet potatoes.

FEATURED BOURBON

Four Roses Single Barrel

From the FBTT pairing library

The bourbon's sweetness and oak complement turkey and the cranberry compote.

COCKTAIL COMPANION

Golden Harvest Boulevard

Find the complete cocktail recipe in Part II.

Explore this recipe online →



09 THANKSGIVING TABLE

HOLIDAY RECIPE · MAIN TABLE

Herb-Roasted Turkey Breast with Cranberry Relish

35 min
4 servings
Easy

A straightforward herb-roasted turkey breast served with bright, homemade cranberry relish.

Food safety: Verify turkey reaches 165°F (74°C) at the thickest part before serving.

MAIN COURSE ROASTED

Ingredients

- Turkey breast
- Olive oil
- Garlic
- Herbs
- Cranberries
- Sugar
- Orange juice

Method

1. Season turkey with oil, garlic, and herbs.
2. Roast until cooked.
3. Simmer cranberries with sugar and orange juice.
4. Slice turkey.
5. Serve with cranberry relish.

FEATURED BOURBON

Willett Pot Still Reserve

From the FBTT pairing library

A softer bourbon complements delicate herb-roasted turkey and tart cranberry.

COCKTAIL COMPANION

Spiced Applewood Bourbon

Find the complete cocktail recipe in Part II.

Explore this recipe online →



10 THANKSGIVING TABLE

HOLIDAY RECIPE · MAIN TABLE

Maple-Bourbon Glazed Roasted Pork Tenderloin with Caramelized Apples and Sage

50 minutes
4 servings
Medium

Juicy roasted pork with caramelized apples, sage and a sweet-savory maple-bourbon glaze.

MAIN COURSE ROASTING

Ingredients

- 1.5 pounds pork tenderloin
- 2 tablespoons olive oil
- Salt and freshly ground black pepper, to taste
- 2 large apples, cored and sliced
- 2 tablespoons unsalted butter
- 2 tablespoons pure maple syrup
- 1/4 cup bourbon
- 1 teaspoon fresh sage leaves, chopped
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg
- Fresh sage sprigs, for garnish

Method

1. Preheat the oven to 400°F (200°C).
2. Pat the pork tenderloin dry and season generously with salt and pepper.
3. Heat olive oil in an ovenproof skillet over medium-high heat. Sear the pork on all sides until deeply browned, about 2-3 minutes per side.
4. Transfer the skillet to the oven and roast the pork for 20-25 minutes, or until internal temperature reaches 145°F (63°C).
5. Meanwhile, in a separate pan, melt butter over medium heat. Add the apple slices, cinnamon, and nutmeg; sauté until apples are tender and caramelized, about 6-8 minutes.
6. Stir in the maple syrup, bourbon, and chopped sage; cook for an additional 2-3 minutes until the sauce thickens slightly.
7. Remove the pork from the oven and let it rest for 5 minutes before slicing.
8. Drizzle the maple-bourbon apple sauce over the sliced pork and garnish with fresh sage sprigs. Serve warm.

FEATURED BOURBON

Heaven Hill 7-Year Bottled-in-Bond

From the FBTT pairing library

Oak and baking spice echo the pork's browned edges and maple glaze.

COCKTAIL COMPANION

Dusky Orchard Bourbon

Find the complete cocktail recipe in Part II.

Explore this recipe online →



11 THANKSGIVING TABLE

HOLIDAY RECIPE · MAIN TABLE

Bourbon-Smoked Duck Breast with Bourbon-Cherry Sauce and Bourbon-Infused Wild Rice

65 min
4 servings
Medium

A celebratory duck breast with bourbon-cherry sauce and wild rice on the side.

MAIN COURSE · SMOKED

Ingredients

- 2 duck breasts
- Salt and black pepper
- 1 tbsp bourbon
- 1/2 cup cherries, pitted
- 1/4 cup stock
- 1 tsp honey
- 1 cup wild rice
- 2 cups stock or water
- 1 tbsp bourbon for the rice

Method

1. Score the duck skin, season well, and smoke or roast until the skin is crisp and the meat is medium.
2. Simmer cherries with stock, honey, and bourbon until slightly reduced into a sauce.
3. Cook wild rice until tender.
4. Stir a splash of bourbon into the cooked rice and fluff before serving.
5. Slice duck and serve with cherry sauce and the bourbon-infused wild rice.

FEATURED BOURBON

Pappy Van Winkle 15 Year

From the FBTT pairing library

Fruit-forward bourbon bridges cherry sauce and richly flavored duck.

COCKTAIL COMPANION

Smoky Maple Bourbon Flip

Find the complete cocktail recipe in Part II.

Explore this recipe online →



12 THANKSGIVING TABLE

HOLIDAY RECIPE · MAIN TABLE

Maple Bourbon-Glazed Butternut Squash and Sage Risotto

55 minutes
4 servings
Medium

Creamy squash risotto with maple-bourbon warmth and fresh sage. A satisfying meatless centerpiece.

MAIN COURSE | ROASTING_AND_SIMMERING

Ingredients

- 1 small butternut squash, peeled, seeded, and cubed
- 2 tablespoons olive oil
- Salt and freshly ground black pepper, to taste
- 1 tablespoon butter
- 1 small onion, finely chopped
- 1 1/2 cups Arborio rice
- 1/2 cup dry white wine
- 4 cups vegetable broth, kept warm
- 1/4 cup shredded Parmesan cheese
- 2 tablespoons pure maple syrup
- 2 tablespoons bourbon
- 1 tablespoon fresh sage leaves, chopped
- Additional sage leaves for garnish

Method

1. Preheat oven to 400°F (200°C). Toss butternut squash cubes with 1 tablespoon olive oil, salt, and pepper. Roast on a baking sheet for 25-30 minutes until tender and caramelized.
2. In a small saucepan, combine maple syrup and bourbon over medium heat. Simmer gently for 3-4 minutes until slightly thickened. Remove from heat and set aside.
3. In a large saucepan, heat remaining olive oil and butter over medium heat. Sauté onions until translucent, about 5 minutes.
4. Add Arborio rice and cook, stirring constantly, for 2 minutes to toast the grains.
5. Pour in white wine and stir until the liquid is mostly absorbed.
6. Add warm vegetable broth one ladle at a time, stirring often, allowing each addition to absorb before adding more. Continue until rice is creamy and al dente, about 18-20 minutes.
7. Stir in roasted butternut squash, maple bourbon glaze, chopped sage, and Parmesan cheese. Adjust seasoning with salt and pepper.
8. Serve hot, garnished with fresh sage leaves.

FEATURED BOURBON

Knob Creek

From the FBTT pairing library

Warm oak and baking spice sit comfortably beside squash and sage.

COCKTAIL COMPANION

Amber Harvest Smash

Find the complete cocktail recipe in Part II.

Explore this recipe online →



13 THANKSGIVING TABLE

HOLIDAY RECIPE · SIDES

Roasted Brussels Sprouts with Whiskey Maple Glaze

Crisped Brussels sprouts glossed with a lightly sweet whiskey-maple finish.

35 min
4 servings
Easy

SIDE DISH ROASTED

Ingredients

- 1 1/2 lb Brussels sprouts, halved
- 2 tbsp olive oil
- Salt and black pepper to taste
- 2 tbsp whiskey
- 2 tbsp maple syrup
- 1 tsp Dijon mustard
- 1 tbsp butter

Method

1. Preheat oven to 425°F.
2. Toss Brussels sprouts with olive oil, salt, and pepper and spread on a baking sheet.
3. Roast for 25 to 30 minutes until browned and crisp on the edges.
4. Whisk whiskey, maple syrup, and Dijon together and warm briefly with butter in a small saucepan.
5. Toss the roasted Brussels sprouts with the glaze and serve immediately.

FEATURED BOURBON

Eagle Rare

From the FBTT pairing library

Caramel sweetness balances the roasted, slightly bitter sprouts.

COCKTAIL COMPANION

Smoky Cinnamon Harvest

Find the complete cocktail recipe in Part II.

Explore this recipe online →



HOLIDAY RECIPE · SIDES

Grilled Whiskey-Glazed Carrots with Herbed Butter

Tender carrots with whiskey glaze and aromatic herb butter.

SIDE DISH GRILLED

35 min
4 servings
Easy

Ingredients

- 1 lb carrots, peeled and trimmed
- 1 tbsp olive oil
- Salt and black pepper to taste
- 2 tbsp whiskey
- 1 tbsp honey or maple syrup
- 2 tbsp butter, softened
- 1 tbsp chopped parsley
- 1 tsp chopped thyme

Method

1. Toss carrots with olive oil, salt, and pepper.
2. Grill over medium heat, turning occasionally, until tender and lightly charred.
3. Simmer whiskey with honey or maple syrup for 1 to 2 minutes, then toss with the grilled carrots.
4. Mix butter with parsley and thyme.
5. Top the warm carrots with herbed butter and serve.

FEATURED BOURBON

Wild Turkey Longbranch

From the FBTT pairing library

Sweet oak complements the carrots' caramelized glaze and herb butter.

COCKTAIL COMPANION

Spiced Cinnamon Bourbon Twist

Find the complete cocktail recipe in Part II.

Explore this recipe online →



15 THANKSGIVING TABLE

HOLIDAY RECIPE · SIDES

Whiskey-Glazed Sweet Potatoes with Pecan Topping

35 min
4 servings
Easy

Sweet potatoes finished with a whiskey-maple glaze and a crunchy pecan topping.

SIDE DISH GLAZED

Ingredients

- 3 large sweet potatoes, peeled and cubed
- 2 tbsp butter
- 2 tbsp whiskey
- 2 tbsp maple syrup
- 1/2 cup chopped pecans
- 2 tbsp brown sugar
- 1/2 tsp cinnamon
- Pinch of salt

Method

1. Boil or roast the sweet potatoes until fork-tender, then drain well if boiled.
2. Mash with butter, whiskey, maple syrup, and a pinch of salt until smooth.
3. In a small skillet, toast pecans with brown sugar and cinnamon until fragrant and lightly caramelized.
4. Spoon the sweet potatoes into a serving dish.
5. Top with the pecan mixture and serve warm.

FEATURED BOURBON

Willett Pot Still Reserve

From the FBTT pairing library

Bourbon's vanilla and caramel notes echo sweet potato and pecans.

COCKTAIL COMPANION

Maple Old Fashioned

Find the complete cocktail recipe in Part II.

Explore this recipe online →



16 THANKSGIVING TABLE

HOLIDAY RECIPE · SIDES

Bourbon-Sweet Potato Mash with Brown Butter and Sage

35 min
4 servings
Easy

Velvety sweet potato mash with nutty brown butter, fresh sage and bourbon.

SIDE DISH COOKED

Ingredients

- 3 large sweet potatoes, peeled and cubed
- 4 tbsp butter
- 2 tbsp bourbon
- 8 fresh sage leaves
- 1/4 cup milk or cream
- Salt and black pepper to taste

Method

1. Cook the sweet potatoes in boiling water until tender, then drain.
2. In a skillet, melt butter and cook until it turns golden brown and smells nutty.
3. Add sage leaves to the brown butter and cook briefly until crisp, then stir in bourbon carefully.
4. Mash the sweet potatoes with milk or cream, salt, and pepper.
5. Spoon brown butter and sage over the mash before serving.

FEATURED BOURBON

Elijah Craig Small Batch

From the FBTT pairing library

A rounded bourbon supports the richness of brown butter and sage.

COCKTAIL COMPANION

Maple Bourbon Sour

Find the complete cocktail recipe in Part II.

Explore this recipe online →



17 THANKSGIVING TABLE

HOLIDAY RECIPE · SIDES

Whiskey-Garlic Mashed Potatoes with Caramelized Onions

35 min
4 servings
Easy

A classic mashed-potato side made richer with caramelized onion, garlic and whiskey.

SIDE DISH COOKED

Ingredients

- 2 lb russet or Yukon Gold potatoes, peeled and cubed
- 4 garlic cloves
- 2 tbsp butter
- 2 tbsp whiskey
- 1 large onion, thinly sliced
- 1 tbsp olive oil
- 1/4 cup milk or cream
- Salt and black pepper to taste

Method

1. Cook potatoes and garlic together in salted water until tender, then drain.
2. While potatoes cook, sauté the onion in olive oil over medium-low heat until deeply caramelized.
3. Mash potatoes and garlic with butter, whiskey, milk or cream, salt, and pepper.
4. Fold in half of the caramelized onions.
5. Top with the remaining onions and serve warm.

FEATURED BOURBON

Eagle Rare

From the FBTT pairing library

Caramelized onions and buttery potato welcome a mellow oak-forward bourbon.

COCKTAIL COMPANION

Golden Amber Boulevard

Find the complete cocktail recipe in Part II.

Explore this recipe online →



HOLIDAY RECIPE · SIDES

Bourbon-Infused Parsnip and Potato Mash with Chives

35 min
4 servings
Easy

A silky combination of parsnips and potatoes finished with bourbon and chives.

SIDE DISH · INFUSED

Ingredients

- 1 lb parsnips, peeled and chopped
- 1 lb Yukon Gold potatoes, peeled and chopped
- 2 tbsp butter
- 2 tbsp bourbon
- 1/4 cup milk or cream
- 2 tbsp fresh chives, chopped
- Salt and black pepper to taste

Method

1. Boil parsnips and potatoes together until tender.
2. Drain well and return to the pot to let excess moisture evaporate.
3. Mash with butter, bourbon, milk or cream, salt, and pepper until smooth.
4. Stir in most of the chives.
5. Transfer to a serving bowl, top with remaining chives, and serve warm.

FEATURED BOURBON

Jefferson’s Ocean

From the FBTT pairing library

Soft spice complements earthy parsnip and the buttery potato mash.

COCKTAIL COMPANION

Autumn Veil Bourbon

Find the complete cocktail recipe in Part II.

Explore this recipe online →



19 THANKSGIVING TABLE

HOLIDAY RECIPE · SIDES

Bourbon-Glazed Wild Rice Pilaf with Cranberries and Pecans

35 min
4 servings
Easy

A festive wild-rice pilaf with cranberries, pecans and a bourbon-maple finish.

SIDE DISH GLAZED

Ingredients

- 1 cup wild rice blend
- 2 1/2 cups stock or water
- 2 tbsp butter
- 2 tbsp bourbon
- 1/3 cup dried cranberries
- 1/2 cup pecans, toasted and chopped
- 1 tbsp maple syrup
- Salt and black pepper to taste

Method

1. Cook the wild rice in stock or water until tender.
2. Stir in butter, bourbon, and maple syrup while the rice is still warm.
3. Fold in dried cranberries and toasted pecans.
4. Season with salt and pepper to taste.
5. Serve warm as a side dish.

FEATURED BOURBON

Old Forester 100 Proof

From the FBTT pairing library

Oak, vanilla and fruit bridge cranberries, pecans and warm grains.

COCKTAIL COMPANION

Harvest Moon Spell

Find the complete cocktail recipe in Part II.

Explore this recipe online →



20 THANKSGIVING TABLE

HOLIDAY RECIPE · SIDES

Maple Bourbon Glazed Roasted Root Vegetables with Crispy Sage

55 minutes
6 servings
Medium

Roasted carrots, parsnips, sweet potatoes and beets with maple, bourbon and crispy sage.

SIDE DISH ROASTING

Ingredients

- 4 cups mixed root vegetables (carrots, parsnips, sweet potatoes, and beets), peeled and cut into 1-inch chunks
- 3 tablespoons unsalted butter, melted
- 1/4 cup pure maple syrup
- 2 tablespoons bourbon whiskey
- 1 teaspoon smoked paprika
- 1/2 teaspoon kosher salt
- 1/4 teaspoon black pepper
- 12 fresh sage leaves
- 1 tablespoon olive oil

Method

1. Preheat the oven to 425°F (220°C). Line a large baking sheet with parchment paper.
2. In a large bowl, combine the root vegetables with melted butter, maple syrup, bourbon, smoked paprika, salt, and pepper. Toss until vegetables are evenly coated.
3. Spread the vegetables out in a single layer on the prepared baking sheet.
4. Roast in the preheated oven for 30 minutes, stirring halfway through for even browning.
5. While vegetables roast, heat olive oil in a small skillet over medium heat. Fry sage leaves until crisp, about 1-2 minutes per side. Drain on paper towels.
6. Remove root vegetables from the oven, drizzle any remaining maple bourbon glaze from the bowl over the vegetables, and toss gently.
7. Transfer to a serving dish and garnish with crispy sage leaves.
8. Serve warm alongside your fall dinner entree for a perfect bourbon pairing experience.

FEATURED BOURBON

Bulleit Bourbon

From the FBTT pairing library

Vanilla and gentle spice reflect the glaze and roasted root vegetables.

COCKTAIL COMPANION

Harvest Spell Bourbon

Find the complete cocktail recipe in Part II.

Explore this recipe online →



21 THANKSGIVING TABLE

HOLIDAY RECIPE · SIDES

Maple Bourbon-Glazed Roasted Acorn Squash with Sage and Candied Pecans

60 minutes
4 servings
Medium

Golden acorn squash dressed with maple-bourbon glaze, sage and candied pecans.

SIDE DISH ROASTING

Ingredients

- 2 medium acorn squashes, halved and seeds removed
- 3 tablespoons pure maple syrup
- 2 tablespoons bourbon
- 2 tablespoons unsalted butter, melted
- 1 teaspoon fresh sage leaves, finely chopped
- 1/2 cup candied pecans, roughly chopped
- 1/4 teaspoon ground cinnamon
- Salt and freshly ground black pepper to taste
- Olive oil for brushing

Method

1. Preheat the oven to 400°F (200°C). Line a baking sheet with parchment paper.
2. Brush the acorn squash halves with olive oil and season with salt, pepper, and cinnamon.
3. Place the squash cut-side down on the baking sheet and roast for 30 minutes until tender.
4. Meanwhile, prepare the glaze by whisking together maple syrup, bourbon, melted butter, and chopped sage.
5. Remove the squash from the oven and turn cut-side up. Brush generously with the maple bourbon glaze.
6. Return to the oven and roast for an additional 15 minutes until caramelized and golden.
7. Remove from oven and sprinkle with chopped candied pecans and additional fresh sage.
8. Serve warm as a flavorful fall side dish perfect for dinner occasions.

FEATURED BOURBON

Jefferson’s Reserve

From the FBTT pairing library

Toasted nuts and maple pair naturally with bourbon’s caramel and oak.

COCKTAIL COMPANION

Harvest Moon Bourbon

Find the complete cocktail recipe in Part II.

Explore this recipe online →



HOLIDAY RECIPE · DESSERT

Chocolate Bourbon Pecan Pie with Whiskey Caramel Sauce

35 min
4 servings
Easy

A pecan pie with dark chocolate and bourbon, finished with whiskey caramel sauce.

DESSERT · AFTER DINNER

Ingredients

- 1 unbaked pie crust
- 1 cup chopped pecans
- 1/2 cup dark chocolate chips
- 3 eggs
- 3/4 cup brown sugar
- 1/2 cup corn syrup or maple syrup
- 3 tbsp bourbon
- 2 tbsp butter, melted
- 1/2 cup sugar
- 2 tbsp whiskey
- 1/4 cup cream for caramel sauce

Method

1. Spread pecans and chocolate chips in the pie crust.
2. Whisk eggs, brown sugar, syrup, bourbon, and melted butter together and pour into the shell.
3. Bake at 350°F until the filling is set and the crust is golden.
4. For the caramel sauce, simmer sugar until amber, then whisk in cream and whiskey carefully.
5. Cool the pie slightly and serve with the whiskey caramel sauce.

FEATURED BOURBON

Wild Turkey 101

From the FBTT pairing library

Chocolate, toasted pecans and whiskey caramel make a rich bourbon-friendly dessert.

COCKTAIL COMPANION

Bourbon Hot Chocolate

Find the complete cocktail recipe in Part II.

Explore this recipe online →



23 THANKSGIVING TABLE

HOLIDAY RECIPE · DESSERT

Whiskey-Infused Caramel Apple Tart with Bourbon Ice Cream

35 min
4 servings
Easy

Buttery apple pastry drizzled with whiskey caramel and served with bourbon ice cream.

DESSERT AFTER DINNER

Ingredients

- 1 sheet puff pastry or tart dough
- 2 apples, thinly sliced
- 1/4 cup caramel sauce
- 2 tbsp whiskey
- 1 tbsp butter
- 1 pint bourbon ice cream
- Sugar for sprinkling

Method

1. Roll out the pastry into a tart pan or baking sheet.
2. Arrange sliced apples over the pastry and brush with melted butter.
3. Stir whiskey into the caramel sauce and drizzle over the apples.
4. Sprinkle lightly with sugar and bake until the pastry is golden and the apples are tender.
5. Serve warm with a scoop of bourbon ice cream.

FEATURED BOURBON

Wild Turkey Longbranch

From the FBTT pairing library

Fruit and vanilla notes play well with caramelized apple and pastry.

COCKTAIL COMPANION

Spiced Maple Bourbon Sour

Find the complete cocktail recipe in Part II.

Explore this recipe online →



HOLIDAY RECIPE · DESSERT

Bourbon-Banana Bread Pudding with Caramel Bourbon Sauce

35 min
4 servings
Easy

Soft bread pudding, sweet bananas and a warm caramel-bourbon finish.

DESSERT AFTER DINNER

Ingredients

- 3 ripe bananas, sliced
- 4 cups bread cubes
- 3 eggs
- 2 cups milk
- 1/3 cup sugar
- 2 tbsp bourbon
- 1 tsp vanilla
- 1/2 cup caramel sauce
- 2 tbsp bourbon for sauce

Method

1. Arrange bread cubes and banana slices in a buttered baking dish.
2. Whisk eggs, milk, sugar, bourbon, and vanilla together and pour over the bread.
3. Let soak for 10 minutes, then bake at 350°F until puffed and set.
4. Warm caramel sauce with extra bourbon.
5. Serve the bread pudding warm with caramel bourbon sauce.

FEATURED BOURBON

Jim Beam Black Extra-Aged

From the FBTT pairing library

Caramel and vanilla echo the warm, custardy bread pudding.

COCKTAIL COMPANION

Kentucky Coffee

Find the complete cocktail recipe in Part II.

Explore this recipe online →



25 THANKSGIVING TABLE

HOLIDAY RECIPE · DESSERT

Citrus Bourbon Tart with Whipped Cream and Candied Orange Zest

A bright citrus-bourbon tart crowned with whipped cream and candied orange zest.

DESSERT AFTER DINNER

35 min
4 servings
Easy

Ingredients

- 1 baked tart shell
- 1/2 cup lemon juice
- 1/4 cup orange juice
- 1 tbsp orange zest
- 3 eggs
- 3/4 cup sugar
- 4 tbsp butter
- 2 tbsp bourbon
- Whipped cream
- Candied orange zest

Method

1. Whisk citrus juices, zest, eggs, and sugar together in a saucepan over low heat.
2. Cook, stirring, until thickened, then remove from heat.
3. Stir in butter and bourbon until smooth.
4. Pour into the tart shell and chill until set.
5. Top with whipped cream and candied orange zest before serving.

FEATURED BOURBON

Heaven Hill 7-Year Bottled-in-Bond

From the FBTT pairing library

Bourbon's vanilla and oak sit nicely beside citrus and buttery pastry.

COCKTAIL COMPANION

Autumn Spice Bourbon Fizz

Find the complete cocktail recipe in Part II.

Explore this recipe online →



PART II

The Thanksgiving Bar

The welcome pour, the dinner companion and one more round before the night ends.



THANKSGIVING BAR · 01 / 25

Crimson Harvest Spiced Bourbon

A bourbon-forward holiday pour built around maple and aromatic spice.

Ingredients

- 2 oz bourbon
- 0.75 oz spiced cranberry syrup
- 0.5 oz fresh lemon juice
- 0.25 oz maple syrup
- 2 dashes angostura bitters

Method

1. Add bourbon, spiced cranberry syrup, lemon juice, and maple syrup to a shaker filled with ice.
2. Shake vigorously until well chilled.
3. Strain into a chilled rocks glass over a large ice cube.
4. Add two dashes of angostura bitters on top.
5. Garnish with a twist of lemon peel and a fresh cranberry on a cocktail pick.

BEST WITH

Baked Brie with Cranberry Compote

Warm, creamy brie with a tart cranberry-orange compote. Put it out when guests arrive.

Explore this cocktail online →



THANKSGIVING BAR · 02 / 25

Bourbon Maple Old Fashioned

A bourbon-forward holiday pour built around maple and aromatic spice.

Ingredients

- 2 ounces bourbon
- 1/2 ounce pure maple syrup
- 2 dashes Angostura bitters
- Orange twist, for garnish
- Ice cubes

Method

1. In a glass, combine 2 ounces of bourbon, 1/2 ounce of maple syrup, and 2 dashes of Angostura bitters.
2. Stir well to incorporate the ingredients.
3. Fill the glass with ice cubes.
4. Garnish with an orange peel.

BEST WITH

Bourbon-Infused Brie Brûlée with Caramelized Pecans

A soft wheel of brie, a little bourbon and glossy maple-caramelized pecans.

Explore this cocktail online →



THANKSGIVING BAR · 03 / 25

Harvest Hearth Bourbon

A bourbon-forward holiday pour built around maple and aromatic spice.

Ingredients

- 2 oz bourbon
- 0.5 oz pear liqueur
- 0.5 oz fresh lemon juice
- 0.25 oz maple syrup
- 2 dashes Angostura bitters

Method

1. Add bourbon, pear liqueur, lemon juice, maple syrup, and bitters into a shaker with ice.
2. Shake well until chilled.
3. Strain into a rocks glass filled with fresh ice.
4. Garnish with a thin slice of pear and a cinnamon stick.

BEST WITH

Bourbon-Marinated Blue Cheese Crostini with Honey and Walnuts

Tangy blue cheese, honey and walnuts on toasted bread, with a subtle bourbon accent.

Explore this cocktail online →



THANKSGIVING BAR · 04 / 25

Autumn Ember Boulevard

A bourbon-forward holiday pour built around maple and aromatic spice.

Ingredients

- 2 oz bourbon
- 0.5 oz cinnamon syrup
- 0.75 oz fresh lemon juice
- 0.25 oz maple liqueur
- 2 dashes Angostura bitters

Method

1. Add bourbon, cinnamon syrup, lemon juice, and maple liqueur into a shaker filled with ice.
2. Shake vigorously until well chilled, about 15 seconds.
3. Strain into a chilled coupe glass.
4. Add 2 dashes of Angostura bitters on top.
5. Garnish with a thin cinnamon stick.

BEST WITH

Stuffed Mushrooms with Spinach and Parmesan

Golden mushroom caps filled with spinach, garlic and Parmesan for an easy first bite.

Explore this cocktail online →



THANKSGIVING BAR · 05 / 25

Classic Manhattan

A bourbon-forward holiday pour built around a rich, seasonal bourbon profile.

Ingredients

- 2 ounces bourbon
- 1 ounce sweet vermouth
- 2 dashes Angostura bitters
- Maraschino cherry, for garnish
- Orange peel, for garnish

Method

1. Fill a mixing glass with ice cubes.
2. Pour 2 ounces of bourbon, 1 ounce of sweet vermouth, and 2 dashes of Angostura bitters over the ice.
3. Stir gently for about 30 seconds to chill the mixture.
4. Strain the cocktail into a chilled martini glass.
5. Garnish with a maraschino cherry and a twist of orange peel.

BEST WITH

Bourbon French Onion Soup

Slow-cooked onions, savory broth and melted cheese make this a deeply comforting opener.

Explore this cocktail online →



THANKSGIVING BAR · 06 / 25

Bourbon Cider Smash

A bourbon-forward holiday pour built around apple and warm spice.

Ingredients

- 2 ounces bourbon
- 1 ounce apple cider
- 1/2 ounce fresh lemon juice
- 1/2 ounce simple syrup
- Apple slice and cinnamon stick, for garnish
- Ice cubes

Method

1. In a cocktail shaker, combine the bourbon, apple cider, fresh lemon juice, and simple syrup.
2. Add a handful of ice cubes to the shaker and shake vigorously for about 15 seconds.
3. Strain the cocktail into a glass filled with ice cubes.
4. Garnish with an apple slice and a cinnamon stick.

BEST WITH

Roasted Butternut Squash and Apple Salad with Bourbon Maple Vinaigrette

Roasted squash, crisp apples, arugula and pecans in a bourbon-maple vinaigrette.

Explore this cocktail online →



THANKSGIVING BAR · 07 / 25

Smoky Orchard Spice

A bourbon-forward holiday pour built around apple and warm spice.

Ingredients

- 2 oz bourbon
- 1 oz apple cider
- 0.5 oz maple syrup
- 0.25 oz fresh lemon juice
- 2 dashes Angostura bitters
- 1 cinnamon stick

Method

1. Fill a mixing glass with ice.
2. Add bourbon, apple cider, maple syrup, lemon juice, and bitters.
3. Stir gently until well chilled.
4. Strain into a rocks glass over a large ice cube.
5. Garnish with the cinnamon stick.

BEST WITH

Beet Salad with Goat Cheese and Candied Pecans

Earthy beets, tangy goat cheese and candied pecans make a colorful autumn salad.

Explore this cocktail online →



THANKSGIVING BAR · 08 / 25

Golden Harvest Boulevard

A bourbon-forward holiday pour built around orchard fruit and bourbon.

Ingredients

- 2 oz bourbon
- 0.75 oz apple brandy
- 0.5 oz honey syrup
- 0.25 oz lemon juice
- 2 dashes Angostura bitters

Method

1. Add bourbon, apple brandy, honey syrup, lemon juice, and bitters into a mixing glass with ice.
2. Stir until well chilled, about 20 seconds.
3. Strain into a chilled coupe glass.
4. Garnish with a thin apple slice.

BEST WITH

Bourbon-Glazed Turkey Breast with Cranberry-Bourbon Compote and Maple-Glazed Sweet Potatoes

The holiday centerpiece: bourbon-glazed turkey, cranberry compote and maple-sweet potatoes.

Explore this cocktail online →



THANKSGIVING BAR · 09 / 25

Spiced Applewood Bourbon

A bourbon-forward holiday pour built around apple and warm spice.

Ingredients

- 2 oz bourbon
- 1 oz apple cider
- 0.5 oz cinnamon syrup
- 0.25 oz fresh lemon juice
- 2 dashes Angostura bitters

Method

1. Add bourbon, apple cider, cinnamon syrup, lemon juice, and bitters into a shaker with ice.
2. Shake vigorously until well chilled.
3. Strain into a chilled rocks glass over a large ice cube.
4. Garnish with a thin apple slice and a cinnamon stick.

BEST WITH

Herb-Roasted Turkey Breast with Cranberry Relish

A straightforward herb-roasted turkey breast served with bright, homemade cranberry relish.

Explore this cocktail online →



THANKSGIVING BAR · 10 / 25

Dusky Orchard Bourbon

A bourbon-forward holiday pour built around maple and aromatic spice.

Ingredients

- 2 oz bourbon
- 1 oz apple cider
- 0.5 oz spiced pear liqueur
- 0.25 oz fresh lemon juice
- 0.25 oz maple syrup
- 2 dashes angostura bitters

Method

1. Fill a shaker with ice.
2. Add bourbon, apple cider, spiced pear liqueur, lemon juice, maple syrup, and bitters.
3. Shake vigorously until well chilled.
4. Strain into a rocks glass over a large ice cube.
5. Garnish with a thin apple slice and a cinnamon stick.

BEST WITH

Maple-Bourbon Glazed Roasted Pork Tenderloin with Caramelized Apples and Sage

Juicy roasted pork with caramelized apples, sage and a sweet-savory maple-bourbon glaze.

Explore this cocktail online →



THANKSGIVING BAR · 11 / 25

Smoky Maple Bourbon Flip

A bourbon-forward holiday pour built around maple and aromatic spice.

Ingredients

- 2 oz bourbon
- 0.5 oz maple syrup
- 0.25 oz mezcal
- 1 whole egg
- 2 dashes Angostura bitters

Method

1. Add bourbon, maple syrup, mezcal, and whole egg to a shaker without ice.
2. Dry shake vigorously for 15 seconds to emulsify.
3. Add ice to the shaker and shake again until chilled.
4. Strain into a chilled coupe glass.
5. Garnish with a sprinkle of grated nutmeg and one dash of Angostura bitters on top.

BEST WITH

Bourbon-Smoked Duck Breast with Bourbon-Cherry Sauce and Bourbon-Infused Wild Rice

A celebratory duck breast with bourbon-cherry sauce and wild rice on the side.

Explore this cocktail online →



THANKSGIVING BAR · 12 / 25

Amber Harvest Smash

A bourbon-forward holiday pour built around maple and aromatic spice.

Ingredients

- 2 oz bourbon
- 0.75 oz fresh lemon juice
- 0.5 oz maple syrup
- 3 fresh sage leaves
- 2 dashes aromatic bitters
- club soda

Method

1. In a shaker, muddle sage leaves gently to release flavor.
2. Add bourbon, lemon juice, maple syrup, and bitters to the shaker with ice.
3. Shake vigorously until well chilled.
4. Strain into a rocks glass filled with fresh ice.
5. Top with a splash of club soda and gently stir.

BEST WITH

Maple Bourbon-Glazed Butternut Squash and Sage Risotto

Creamy squash risotto with maple-bourbon warmth and fresh sage. A satisfying meatless centerpiece.

Explore this cocktail online →



THANKSGIVING BAR · 13 / 25

Smoky Cinnamon Harvest

A bourbon-forward holiday pour built around maple and aromatic spice.

Ingredients

- 2 oz bourbon
- 0.5 oz cinnamon syrup
- 0.5 oz fresh lemon juice
- 0.25 oz maple liqueur
- 2 dashes Angostura bitters
- spritz of smoky mezcal

Method

1. Combine bourbon, cinnamon syrup, lemon juice, maple liqueur, and bitters in a shaker with ice.
2. Shake vigorously until well chilled.
3. Strain into a chilled rocks glass over a large ice cube.
4. Carefully spritz mezcal over the top to impart a smoky aroma.
5. Garnish with a cinnamon stick and a thin lemon wheel.

BEST WITH

Roasted Brussels Sprouts with Whiskey Maple Glaze

Crisped Brussels sprouts glossed with a lightly sweet whiskey-maple finish.

Explore this cocktail online →



THANKSGIVING BAR · 14 / 25

Spiced Cinnamon Bourbon Twist

A bourbon-forward holiday pour built around apple and warm spice.

Ingredients

- 2 oz bourbon
- 0.75 oz cinnamon syrup
- 0.5 oz fresh lemon juice
- 2 dashes Angostura bitters
- 1 oz apple cider

Method

1. Add bourbon, cinnamon syrup, lemon juice, and bitters to a shaker filled with ice.
2. Shake vigorously until chilled.
3. Strain into an old-fashioned glass over a large ice cube.
4. Top with apple cider gently and stir once to combine.
5. Garnish with a cinnamon stick and a thin apple slice.

BEST WITH

Grilled Whiskey-Glazed Carrots with Herbed Butter

Tender carrots with whiskey glaze and aromatic herb butter.

Explore this cocktail online →



THANKSGIVING BAR · 15 / 25

Maple Old Fashioned

A bourbon-forward holiday pour built around maple and aromatic spice.

Ingredients

- 2 ounces bourbon
- 1/2 ounce maple syrup
- 2 dashes Angostura bitters
- Orange peel, for garnish
- Ice cubes

Method

1. In a mixing glass, combine bourbon, pure maple syrup, and Angostura bitters.
2. Fill the glass with ice and stir gently for about 20 seconds.
3. Strain the cocktail into a rocks glass filled with fresh ice.
4. Garnish with an orange twist.

BEST WITH

Whiskey-Glazed Sweet Potatoes with Pecan Topping

Sweet potatoes finished with a whiskey-maple glaze and a crunchy pecan topping.

Explore this cocktail online →



THANKSGIVING BAR · 16 / 25

Maple Bourbon Sour

A bourbon-forward holiday pour built around maple and aromatic spice.

Ingredients

- 2 ounces bourbon
- 1 ounce freshly squeezed lemon juice
- 1/2 ounce pure maple syrup
- Ice cubes
- Lemon twist, for garnish

Method

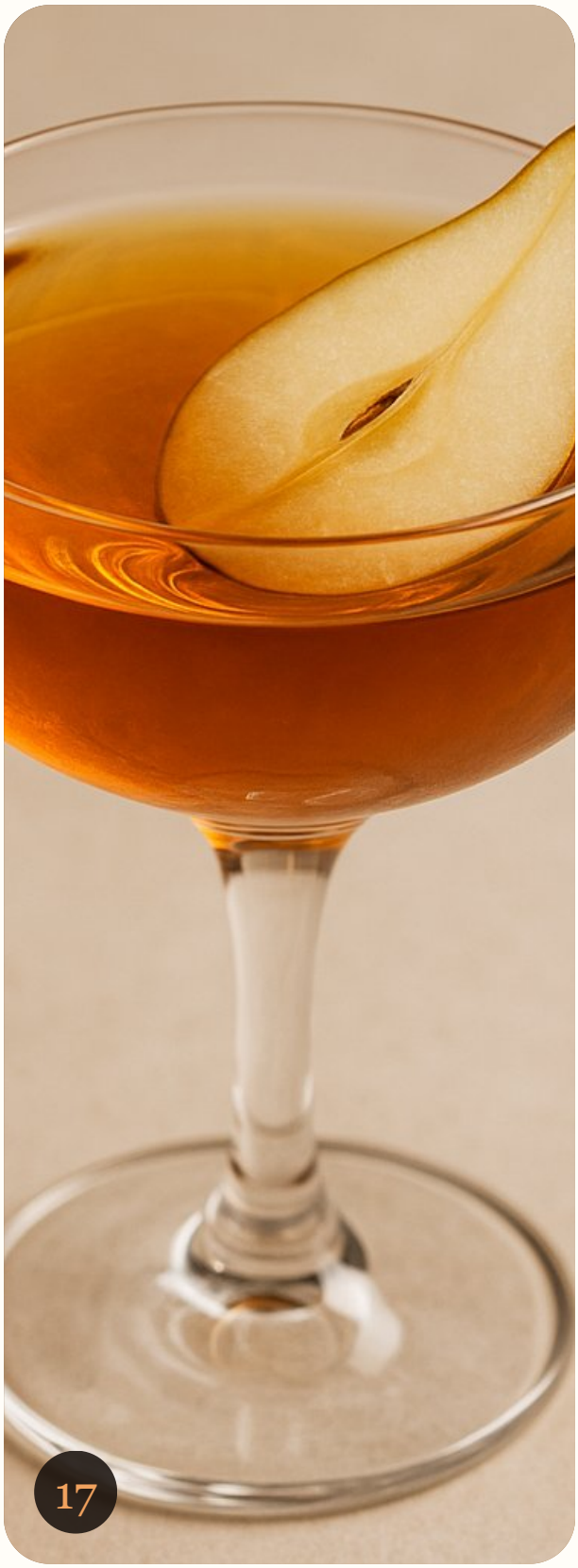
1. Fill a cocktail shaker with ice cubes.
2. Add bourbon, lemon juice, and maple syrup to the shaker.
3. Shake well until chilled and thoroughly mixed.
4. Strain the cocktail into a rocks glass filled with ice cubes.
5. Garnish with a lemon twist.

BEST WITH

Bourbon-Sweet Potato Mash with Brown Butter and Sage

Velvety sweet potato mash with nutty brown butter, fresh sage and bourbon.

Explore this cocktail online →



THANKSGIVING BAR · 17 / 25

Golden Amber Boulevard

A bourbon-forward holiday pour built around orchard fruit and bourbon.

Ingredients

- 2 oz bourbon
- 0.5 oz pear liqueur
- 0.75 oz fresh lemon juice
- 0.5 oz spiced honey syrup
- 2 dashes Angostura bitters

Method

1. Fill a shaker with ice.
2. Add bourbon, pear liqueur, lemon juice, spiced honey syrup, and bitters.
3. Shake vigorously until well chilled.
4. Strain into a chilled coupe glass.
5. Garnish with a thin slice of fresh pear.

BEST WITH

Whiskey-Garlic Mashed Potatoes with Caramelized Onions

A classic mashed-potato side made richer with caramelized onion, garlic and whiskey.

Explore this cocktail online →



THANKSGIVING BAR · 18 / 25

Autumn Veil Bourbon

A bourbon-forward holiday pour built around orchard fruit and bourbon.

Ingredients

- 2 oz bourbon
- 0.5 oz pear liqueur
- 0.5 oz fresh lemon juice
- 0.25 oz spiced honey syrup
- 2 dashes Angostura bitters

Method

1. Add bourbon, pear liqueur, lemon juice, spiced honey syrup, and bitters to a shaker with ice.
2. Shake vigorously until well chilled.
3. Strain into a chilled coupe glass.
4. Garnish with a thin slice of fresh pear and a cinnamon stick.

BEST WITH

Bourbon-Infused Parsnip and Potato Mash with Chives

A silky combination of parsnips and potatoes finished with bourbon and chives.

Explore this cocktail online →



THANKSGIVING BAR · 19 / 25

Harvest Moon Spell

A bourbon-forward holiday pour built around apple and warm spice.

Ingredients

- 2 oz bourbon
- 0.5 oz apple brandy
- 0.75 oz fresh lemon juice
- 0.5 oz cinnamon syrup
- dash of aromatic bitters

Method

1. Add bourbon, apple brandy, lemon juice, cinnamon syrup, and bitters to a shaker with ice.
2. Shake vigorously until well chilled.
3. Strain into a rocks glass filled with fresh ice.
4. Garnish with a thin slice of baked pear and a cinnamon stick.

BEST WITH

Bourbon-Glazed Wild Rice Pilaf with Cranberries and Pecans

A festive wild-rice pilaf with cranberries, pecans and a bourbon-maple finish.

Explore this cocktail online →



THANKSGIVING BAR · 20 / 25

Harvest Spell Bourbon

A bourbon-forward holiday pour built around apple and warm spice.

Ingredients

- 2 oz bourbon
- 0.5 oz cinnamon syrup
- 0.5 oz fresh lemon juice
- 0.25 oz apple cider vinegar
- 2 dashes Angostura bitters

Method

1. Add bourbon, cinnamon syrup, lemon juice, apple cider vinegar, and bitters to a shaker filled with ice.
2. Shake vigorously until well chilled.
3. Strain into a rocks glass over a large ice cube.
4. Garnish with a thin apple slice and a cinnamon stick.

BEST WITH

Maple Bourbon Glazed Roasted Root Vegetables with Crispy Sage

Roasted carrots, parsnips, sweet potatoes and beets with maple, bourbon and crispy sage.

Explore this cocktail online →



THANKSGIVING BAR · 21 / 25

Harvest Moon Bourbon

A bourbon-forward holiday pour built around maple and aromatic spice.

Ingredients

- 2 oz bourbon
- 1 oz pear brandy
- 0.5 oz spiced maple syrup
- 0.5 oz fresh lemon juice
- 2 dashes Angostura bitters

Method

1. Add bourbon, pear brandy, spiced maple syrup, lemon juice, and bitters into a shaker with ice.
2. Shake vigorously until chilled.
3. Strain into a chilled coupe glass.
4. Garnish with a thin apple slice and a cinnamon stick.

BEST WITH

Maple Bourbon-Glazed Roasted Acorn Squash with Sage and Candied Pecans

Golden acorn squash dressed with maple-bourbon glaze, sage and candied pecans.

Explore this cocktail online →



THANKSGIVING BAR · 22 / 25

Bourbon Hot Chocolate

A bourbon-forward holiday pour built around a rich, seasonal bourbon profile.

Ingredients

- 2 ounces bourbon
- 1 cup milk
- 1/4 cup unsweetened cocoa powder
- 2 tablespoons granulated sugar
- Pinch of salt
- Whipped cream and chocolate shavings, for garnish

Method

1. In a saucepan, whisk together the bourbon, milk, cocoa powder, granulated sugar, and salt.
2. Place the saucepan over medium heat and bring the mixture to a simmer, whisking constantly.
3. Continue to simmer for 2-3 minutes, until the hot chocolate is smooth and heated through.
4. Remove from heat and pour the hot chocolate into mugs.
5. Top with whipped cream and sprinkle with chocolate shavings.

BEST WITH

Chocolate Bourbon Pecan Pie with Whiskey Caramel Sauce

A pecan pie with dark chocolate and bourbon, finished with whiskey caramel sauce.

Explore this cocktail online →



THANKSGIVING BAR · 23 / 25

Spiced Maple Bourbon Sour

A bourbon-forward holiday pour built around maple and aromatic spice.

Ingredients

- 2 ounces bourbon
- 3/4 ounce lemon juice
- 1/2 ounce maple syrup
- 1/4 teaspoon ground cinnamon
- Ice cubes

Method

1. In a cocktail shaker, combine bourbon, lemon juice, maple syrup, and ground cinnamon.
2. Fill the shaker with ice cubes.
3. Shake vigorously for about 10-15 seconds to chill the ingredients.
4. Strain the cocktail into a rocks glass filled with ice cubes.
5. Garnish with a lemon twist or a sprinkle of ground cinnamon.

BEST WITH

Whiskey-Infused Caramel Apple Tart with Bourbon Ice Cream

Buttery apple pastry drizzled with whiskey caramel and served with bourbon ice cream.

Explore this cocktail online →



THANKSGIVING BAR · 24 / 25

Kentucky Coffee

A bourbon-forward holiday pour built around a rich, seasonal bourbon profile.

Ingredients

- 2 ounces bourbon
- 6 ounces hot coffee
- 1 teaspoon brown sugar
- Whipped cream (optional)
- Cinnamon or cocoa powder for garnish (optional)

Method

1. In a heat-resistant glass, combine 2 ounces of bourbon and 6 ounces of hot coffee.
2. Stir in 1 teaspoon of brown sugar until dissolved.
3. Optional: top with whipped cream and sprinkle with cinnamon or cocoa powder.

BEST WITH

Bourbon-Banana Bread Pudding with Caramel Bourbon Sauce

Soft bread pudding, sweet bananas and a warm caramel-bourbon finish.

Explore this cocktail online →



THANKSGIVING BAR · 25 / 25

Autumn Spice Bourbon Fizz

A bourbon-forward holiday pour built around maple and aromatic spice.

Ingredients

- 2 oz bourbon
- 0.75 oz fresh lemon juice
- 0.5 oz maple syrup
- 0.5 oz cinnamon simple syrup
- 2 oz club soda

Method

1. Fill a shaker with ice and add bourbon, lemon juice, maple syrup, and cinnamon simple syrup.
2. Shake vigorously for 10-15 seconds until well chilled.
3. Strain into a highball glass filled with ice.
4. Top with club soda and gently stir to combine.
5. Garnish with a cinnamon stick and a thin lemon wheel.

BEST WITH

Citrus Bourbon Tart with Whipped Cream and Candied Orange Zest

A bright citrus-bourbon tart crowned with whipped cream and candied orange zest.

Explore this cocktail online →

A QUICK PAIRING GUIDE

Let the plate lead the pour.

Six ways to find your bourbon direction when a Thanksgiving menu gets crowded.

01

Turkey + herbs

Choose vanilla, moderate oak and soft spice so the pour supports the bird and doesn't overwhelm it.

02

Cranberry + fruit

Look for bourbon with orchard fruit or caramel notes to connect tart cranberry with sweet glazes.

03

Roasted vegetables

The browned edges of Brussels sprouts, squash and roots meet bourbon's toast and wood spice.

04

Pecans + maple

Caramel, vanilla and nutty flavors make an easy bridge between roasted sides and richer pours.

05

Rich, creamy sides

Use balance: gentle spice and an oak finish help cut through mashed potatoes, cheese and butter.

06

Pie + dessert

Chocolate, apple, caramel and pecans all welcome a bourbon with a round, warming finish.

Pairing notes are suggestions rather than tasting guarantees. Serve smaller pours with food, water and nonalcoholic choices.

Good Bourbon. Great Food.

KEEP THE TABLE GOING

There's always room for one more recipe.

This is one Thanksgiving table. From Barrel to Table has more recipes, bourbon pairings and cocktails for every gathering, big or small.

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