



EVENT FORMAT

SKILLET & GLASS EVENT AUGUST 21, 2023

The video gives a very good synopsis of the event, so I thought that I would share a goodly portion of the instructions laid out for the cooks and chef...

RULES AND TOOLS

First and foremost, we have members who have **food allergies** and I didn't think about that before the last event. As a result all servings will be **free of nuts, shellfish and gluten.**

There will be an appetizer and two entrees—small plates—that will be served, plus dessert. Remember that each is a double serving because there are two teams. We will **limit each team to 1 ½ ounces of meat or fish per diner.** Typically recommended servings are four to five ounces of meat or fish, so a total of 6 ounces per diner should be more than adequate. With this rule we will avoid waste first, and keep food costs down.

We ended up with fewer diners than expected—due to a variety of issues—so there was more meat and fish than needed. Therefore, the portions grew somewhat, leading to Captain Tom's comment about "more food than"...he could eat.

Regarding the issue of food costs, cooks and chefs should seek to choose their ingredients with an economical bent. Obviously, one could seek to wow the judges with items such as wagyu beef, caviar, black truffles—you get the picture. So, one of the things

that judges will consider is demonstrating that you can do the most with the least, for instance, taking a lower grade cut of beef and making it really pop.

Each team will be provided with a **six burner range with oven**, fired by liquid propane with propane provided. The specs for the model are at the following url:

<https://www.webstaurantstore.com/cooking-performance-group-s36-l-liquid-propane-6-burner-36-range-with-standard-oven-210-000-btu/351S36L.html>

Sorry. This didn't happen.

Additionally, each team will be responsible for bringing any pots, pans and utensils that they may require.

FORMAT

The format for this event is **pairing dishes with bourbons**. Following are the bourbon drinks that will be served with ingredients for the aperitif and digestif so that the cooks and chefs know the flavors involved. We will have bartenders making these mixed drinks, so the cooks and chefs do not have to deal with this.

APERITIF

Old-Fashioned

½ sugar cube (or ¼ teaspoon)

1 dash Angostura bitters

½ ounce water

1 ½ ounces **Bulleit Bourbon**, 68% corn, 28% rye, 4% malt, 90 proof

Orange peel

Chefs and cooks will choose their appetizer to pair with the aperitif.

FIRST COURSE

Woodford Reserve – Neat

72 % corn, 18 % rye, 10 % malted barley, 90.4 proof

SECOND COURSE

Makers Mark 46 – Neat

70% corn, 16% wheat, 14% malted barley, 94 proof

DESSERT COURSE

DIGESTIF

Sazerac

1 ½ teaspoons Absinthe

½ teaspoon simple syrup

3 dashes Peychaud's bitters

1 ½ ounces **Basil Haydens** Bourbon, 63% corn, 27% rye, 10% malt, 80 proof

Lemon peel