

## **Gourmet food with an Alcohol twist – Cook your next party banquet with Alcohol**

We are accustomed to ordering a beer or wine to go along with our food whenever we visit a pub or a classy gourmet restaurant serving French or Italian food. But it's hard to believe that alcohol improves the flavor of the food while cooking and it also helps us savor the food more when eaten.

Adding alcohol to food gives a distinct flavor and aroma to it and also tenderizes the meat making it succulent to taste. We will be sharing few dishes with an alcoholic twist which will surely add more fun and flavor to your next party.

We start with 'Cheddar Beer Soup', a soup made with a strong beer and cheddar cheese which will be a perfect reason to start your meal.

### **What do we need to make Cheddar Beer Soup?**

100 gms unsalted butter, 2 medium onions finely chopped, 1 capsicum finely diced, 1 teaspoon garlic paste, 1 teaspoon mustard powder, 2 tablespoons plain flour, 2 cups milk, 1 pint strong beer, 100 ml chicken or vegetable stock, 200 gms shredded Cheddar cheese, 1 pinch red chili powder, salt and pepper according to taste.

### **How do we make the Soup?**

Place a heavy bottomed pot on medium gas and melt the butter into it. Add in the onions and capsicum into the pot and sauté them till the onion turns lightly brown and translucent, stir in the garlic paste and mustard powder and cook for a minute or two more. Stir in the plain flour and coat the vegetables with it by stirring evenly.

Whisk in the milk, beer and chicken stock to the pot and bring the broth up to a simmer while stirring often. Add in the shredded cheese along with chili powder and season according to taste stirring the soup on a low flame till the cheese melts completely in the soup. Serve the soup into soup bowls and garnish with chopped parsley or coriander leaves.

This soup goes great when had with hot piping garlic bread.

Moving to the main course of our alcohol flavor filled repast, we recommend you 'Pepper Chicken with Lemon and Spinach'. This healthy gourmet dish is full of flavor acquired from red wine added while cooking this dish.

### **What do we need to make Pepper Chicken with Lemon and Spinach?**

3 tablespoon mustard sauce, 500 gms boneless chicken cut into medium sized pieces, 3 teaspoons pepper powder, 1 tablespoon chopped coriander, 3 tablespoon olive oil, 2 medium onions thinly sliced, 30 ml red wine, 100 ml chicken stock, 1 tablespoon chopped parsley, 1 tablespoon garlic paste, half teaspoon lemon juice, 500 gms fresh sparsely chopped spinach and salt to taste.

### **How do we make the dish?**

We start by heating the oven at 300°C. In the meantime, we rub some of the mustard sauce onto the boneless chicken along with pepper powder, coriander, lemon juice and salt. Then we transfer the chicken into a frying pan and fry in the olive oil. When the chicken turns lightly golden brown, transfer it into the baking dish and put it into the oven for 10 minutes.

In the same frying pan, put in the sliced onions and garlic paste, let them fry till they turn a bit soft. Add in the red wine and stir it along with the onions. Add in the chicken stock to the frying pan and cook on a low flame till it becomes thick. Put in the spinach and bring the broth to a boil and in the end stir in the remaining mustard sauce and chopped parsley cooking it for 5 minutes more. Add in the broth on to the chicken in the oven and leave it for 2 minutes more.

The pepper chicken with lemon and spinach can be had with mashed potatoes, boiled brown rice or pasta as a main dish.

Adding a twist of alcohol to your dessert gives it a divine and heavenly flavor. We are going to do the same by sharing a heavenly chocolate mousse recipe which has a hint of whiskey and a bit of orange flavor which is sure to tantalize your taste buds giving you that heavenly feeling.

Here we go ahead and show you how to make 'Chocolate and Orange Mousse with Whiskey'.

### **What do we need to make our Chocolate and Orange Mousse with Whiskey?**

300 gms dark chocolate, 3 eggs ( separated whites and yolks), 30 ml scotch whiskey, 30 ml heavy cream and orange essence. For the topping we need; 100 ml whipping cream, 30 ml scotch whiskey, 1 tablespoon powdered sugar and 1 candied orange peel finely chopped.

### **How do we make our Chocolate Mousse?**

We start by putting a heat proof heavy bottomed pan onto simmering hot water. Then combining the dark chocolate, whiskey and cream into the pan and stirring it till it melts together. We then remove the melted chocolate cream mixture off the heat and let it cool by setting it aside.

In a separate bowl, over the simmering water we beat in the egg yolks along with the orange essence while ensuring that the yolks are just lightly cooked. Add in the beaten egg yolk into the cooled chocolate mixture and set it aside after thoroughly stirring it. We beat the egg whites till hard peaks form of them and gently fold them into the chocolate mixture while thoroughly mixing it and pouring it into serving bowls transferring them to the refrigerator to cool.

For the topping, we combine the cream along with the whiskey, powdered sugar and finely chopped orange peel and beat it together till soft creamy peaks form of the mixture. We spoon it over the cool chocolate mousse and serve it immediately.

The recipes shared are sure to give you a hint of your favorite alcoholic beverage in your food and also give you a taste of fine gourmet cuisine.

Cheers and Bon Appetite!!