

# The WHISKY SAUCE CO

A Sauce for All Seasons

## 2015 CALENDAR



S	M	T	W	T	F	S	<b>JAN</b>	<b>Balmoral Sauce</b>	S	M	T	W	T	F	S	<b>APR</b>	<b>Pot Roast</b>
				1	2	3		<b>A sauce perfect for serving with Haggis or Chicken Breast</b>				1	2	3	4		Take a piece of Brisket or silverside and add oil and brown in good sized sauce pan. Once browned add 4-6 shallots, celery, thyme, Bayleaf and salt, soften in the pan juice. Add vegetable stock to about half level of meat and top up to cover meat with <b>Scotch Whisky Sauce</b> . Slow cook for 2-3hrs to suit.
4	5	6	7	8	9	10		1/2 carton Double cream warmed, not cooked, and 2 tablespoons of <b>Scotch Whisky Sauce</b> stirred together then poured liberally over the cooked haggis or chicken.	5	6	7	8	9	10	11		
11	12	13	14	15	16	17			12	13	14	15	16	17	18		
18	19	20	21	22	23	24			19	20	21	22	23	24	25		
25	26	27	28	29	30	31			26	27	28	29	30				
S	M	T	W	T	F	S	<b>FEB</b>	<b>Spicy Tomato Sauce</b>	S	M	T	W	T	F	S	<b>MAY</b>	<b>Marinate for Lamb-BBQ</b>
1	2	3	4	5	6	7		<b>Ideal as a dip or as a base for Chilli con Carne Bolognese sauce or Ratatouille</b>						1	2		Toast tbsp of cumin seeds in a dry frying pan to release their flavour. In a bowl large enough to take your lamb mix with <b>Scotch Bonnet Whisky Sauce</b> , Turmeric, Olive oil, <b>Scotch Whisky Syrup</b> & crushed garlic. Pop in lamb and mix through the marinade. Alternatively place mix & lamb in polythene bag and shake. Place the whole lot in fridge for at least 2 hours.....simplicity!
8	9	10	11	12	13	14		Fry chopped onions and garlic in oil until soft add a tin of chopped tomatoes, 2 tbsp tomato puree, salt and stir. Pour in a tbsp of <b>Scotch Whisky Syrup</b> , and 2 tbsp <b>Scotch Bonnet Whisky Sauce</b> ...GREAT WITH VEG!	3	4	5	6	7	8	9		
15	16	17	18	19	20	21			10	11	12	13	14	15	16		
22	23	24	25	26	27	28			17	18	19	20	21	22	23		
									24	25	26	27	28	29	30		
									31								
S	M	T	W	T	F	S	<b>MAR</b>	<b>Butterscotch Pudding</b>	S	M	T	W	T	F	S	<b>JUN</b>	<b>Champagne Cocktails</b>
1	2	3	4	5	6	7		Spread butter onto slices of bread-enough to cover 2 layers within an ovenproof dish. Add bananas between the layers of bread and liberally cover all over with currants and dried fruit. Mix custard with <b>Scotch Whisky Butterscotch</b> 2:1 and pour over the mixture to cover. Sprinkle brown sugar		1	2	3	4	5	6		Into each champagne glass pour one teaspoonful of <b>Scotch Whisky Syrup</b> . Pour gently (it will fizz) your champagne, Cava, Prosecco...into the glass and hand around. A great party cocktail anytime!
8	9	10	11	12	13	14			7	8	9	10	11	12	13		
15	16	17	18	19	20	21			14	15	16	17	18	19	20		
22	23	24	25	26	27	28			21	22	23	24	25	26	27		
29	30	31							28	29	30						



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S M T W T F S							<b>JUL</b>	<b>Gaelic Salad Dressing</b>	S M T W T F S							<b>OCT</b>	<b>Gaelic Coffee</b>
			1	2	3	4		3 tbsp of olive oil					1	2	3		So quick so easy and soooo warming after that walk with the dog!
5	6	7	8	9	10	11		1 tbsp <b>Scotch Whisky Vinegar</b>	4	5	6	7	8	9	10		Into a mug of Coffee - the make and type is entirely up to you - just add
12	13	14	15	16	17	18		Mustard powder	11	12	13	14	15	16	17		one or two teaspoons of <b>Scotch Whisky Syrup</b> and stir. If you like
19	20	21	22	23	24	25		salt and pepper to taste	18	19	20	21	22	23	24		cream add it now..slowly.
26	27	28	29	30	31			The perfect salad dressing for salad lovers and ideal for salads accompanying fish and chicken	25	26	27	28	29	30	31		Then sit back put your feet up in front of the fire and relax. Try it with some real dairy fudge...mmm!
S M T W T F S							<b>AUG</b>	<b>Gowrie Pavlova</b>	S M T W T F S							<b>NOV</b>	<b>Bloody Mary...Queen of Scots</b>
						1		Whip up whipping cream and mix in 50:50 <b>Scotch Whisky</b>	1	2	3	4	5	6	7		If you enjoy a Bloody Mary, then you'll enjoy this derivation.
2	3	4	5	6	7	8		<b>Butterscotch</b> . Take the mixture and fill merangue nests. To	8	9	10	11	12	13	14		1 part your favourite vodka poured over ice
9	10	11	12	13	14	15		off with a medley of Carse of Gowrie soft fruits including	15	16	17	18	19	20	21		4 parts tomato juice
16	17	18	19	20	21	22		Raspberries, Strawberries and Brambles	22	23	24	25	26	27	28		1 pinch celery salt
23	24	25	26	27	28	29			29	30						<b>Scotch Bonnet Whisky Sauce</b> to taste-at least 2 dashes	
30	31															Juice of half a lime. Stir. Serve in tall glass with celery and lime wedge.	
S M T W T F S							<b>SEP</b>	<b>Gaelic Potato Salad</b>	S M T W T F S							<b>DEC</b>	<b>Mince Pies &amp; Christmas Puddings</b>
		1	2	3	4	5		Cut & boil up a bag of new baby potatoes. Once cooked but			1	2	3	4	5		At Christmastime, it's got to be mince pies and Christmas puddings
6	7	8	9	10	11	12		firm, add salt and pepper and set to one side.	6	7	8	9	10	11	12		that are the centre of attraction, so really set them up with a good
13	14	15	16	17	18	19		Mix 2 tbsp <b>Scotch Whisky Dressing</b> to 2 tbsp of mayonnais	13	14	15	16	17	18	19		Scottish alternative to Brandy Butter. Instead, smother with <b>Scotch</b>
20	21	22	23	24	25	26		and 2 tbsp of crème fraiche. Stir up together until well mixed	20	21	22	23	24	25	26		<b>Whisky Butterscotch Sauce</b> , pouring straight from the bottle. It is
27	28	29	30					Pour over potatoes. Add chopped spring onion, chives and	27	28	29	30	31				the perfect Christmas accompaniment...enjoy and Merry Christmas!
								parsley, mix through. Eat warm or cold, perfect!									