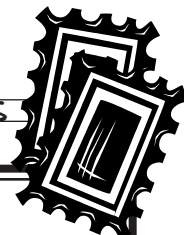


# Hammer It Out

## The essentials for your Display Coffee Table

### Collection Ledger

use this handy chart to keep track of your collectibles



	Item	Manufacturer	Year	Value
1.				
2.				
3.				
4.				
5.				
6.				
7.				
8.				



### Eat

#### Jim Beam Black® Bourbon Truffle

##### Ingredients

12 ounce dark, sweet chocolate  
½ cup heavy or whipping cream

1½ tablespoons Jim Beam Black® Bourbon  
1 pound semisweet chocolate,  
broken into small pieces

##### Preparation

To make filling, break chocolate into small pieces and place in top of double boiler along with cream. Heat over simmering water until chocolate is melted. Stir often with wood spoon. When chocolate is melted, beat with spoon until mixture is smooth. Remove from heat. Let cool to room temperature. When cool, stir in Jim Beam Black® Bourbon until well blended. Refrigerate, covered with foil, overnight or up to several days.

To make coating, melt chocolate in double boiler over simmering water, stirring often with wood spoon. When chocolate is melted, stir with spoon until smooth. Remove from heat, and let stand until it registers 90 degrees on an instant-read thermometer. At this point, chocolate is ready to be used for coating. Keep temperature between 86 and 90 degrees F. If temperature falls below 86 degrees, chocolate will be too thick for dipping.

Using melon baller, make balls out of filling. With dipping tong or fork, dip each ball in coating, then transfer to waxed-paper-lined tray. Place in refrigerator until coating is firm and set. Store in a single layer, cover tightly, and refrigerate. Will keep up to two weeks. Yield: 24 truffles.

### Drink

#### Jim Beam Black® Coffee & Creamtini

##### Ingredients

1½ parts Jim Beam Black® Bourbon  
¼ part coffee liqueur  
¼ part cream liqueur  
1½ cups sugar  
Ground cinnamon

##### Preparation

Combine liquors in a shaker. Shake hard. Serve in a martini glass with a dash of cinnamon.

sponsored by



drink smart®

Jim Beam Black® Kentucky Straight Bourbon Whiskey, 43% Alc/Vol.  
©2010 James E. Beam Distilling Co., Clermont, KY

thisoldhouse.com