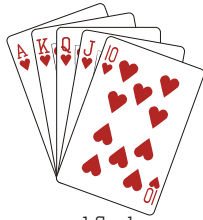


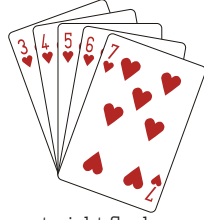
Hammer It Out

The essentials for your Poker Table

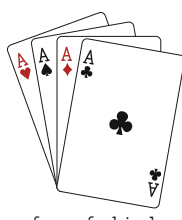
Ranking hands of poker from high to low



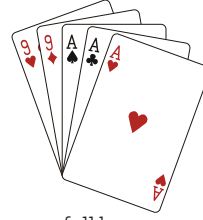
royal flush



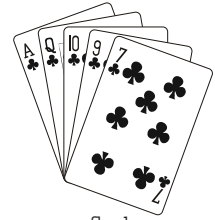
straight flush



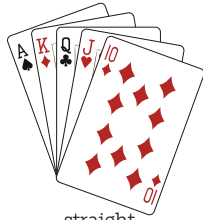
four of a kind



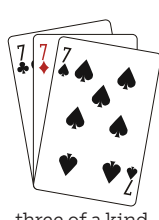
full house



flush



straight



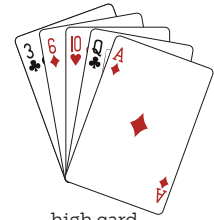
three of a kind



two pair



pair



high card

Eat

Bourbon-Glazed Nut Snacks

Ingredients

¼ cup pure maple syrup
3 tablespoons unsalted butter

1 pound salted mixed nuts
¼ cup Jim Beam Black® Bourbon

Preparation

Heat oven to 250 degrees. Combine syrup, butter, and Jim Beam Black® Bourbon in a heavy saucepan. Bring to a boil over high heat, stirring constantly. Reduce heat to medium, boiling and stirring for 1 additional minute. Remove from heat.

Stir in nuts, tossing to coat evenly. Spread nuts in single layer on foil-lined baking sheet. Drizzle with remaining glaze. Bake 1 hour 15 minutes, stirring every 20 minutes. Immediately transfer nuts to waxed paper, separating them so they don't stick together.

Cool completely. Can be stored in airtight container up to two weeks. Makes 2½ cups.

Drink

Jim Beam Black® Dubloon

Ingredients

1 part Jim Beam Black®
Bourbon
2 parts sweet-and-sour mix
2 parts orange juice
1 teaspoon triple sec
1 teaspoon lime juice
Lime wedge

Mixing

Combine ingredients in a tall glass with ice and garnish with a lime wedge.

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drink smart®

Jim Beam Black® Kentucky Straight Bourbon Whiskey, 43% Alc/Vol.
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