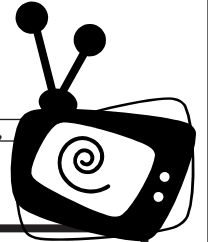


# Hammer It Out

## The essentials for your TV Cabinet

Don't miss your favorite shows  
use this handy chart for your prime-time DVR reminders



	7:00	Ch	7:30	Ch	8:00	Ch	8:30	Ch	9:00	Ch	9:30	Ch	10:00	Ch
Sun														
Mon														
Tue														
Wed														
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## Eat

### Bourbon Cheese Corn Cakes

#### Ingredients

- ½ cup shallots, chopped
- ½ cup garlic, chopped
- 5 ears corn
- ¼ cup Jim Beam Black® Bourbon
- 3 quarts chicken stock
- 1 tablespoon Cajun seasoning
- 1½ cups coarse cornmeal (polenta)
- ¾ cup quick grits
- 1 cup whole butter
- 8 ounces Muenster or Havarti cheese

#### Preparation

Grill corn in the husk. When cooked, peel and cut kernels off cob. Sauté shallots and garlic in oil until translucent. Add corn. Add chicken stock, Jim Beam Black® Bourbon and Cajun seasoning. Bring to a boil. Add grits to stock and cook on medium heat for 3 minutes.

Add cornmeal to mixture, reduce heat to low, and cook 6 to 8 minutes. Remove from heat, add butter and cheese, and stir until completely mixed. Season to taste with salt and pepper. Spread on a sheet pan and refrigerate until firm. When firm, cut into squares.

Reheat either by brushing with butter and baking for 5 minutes at 350 degrees or sautéing with butter. Will keep in your refrigerator up to one week. Makes 30 corn cakes.

## 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.

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drink smart®

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