

Cinnamon Maple Whiskey Sour

2 ounces Uncle Nearest whiskey or any whiskey of your choice
1 ounce fresh lemon juice
3 teaspoons maple syrup
Pinch of ground cinnamon



Fill a cocktail shaker or mason jar about two-thirds full with ice. Pour in the whiskey, lemon juice, maple syrup and a pinch of ground cinnamon. Shake well. Pour ice into your cocktail glass and strain the whiskey mixture into the glass. Enjoy!

Apple Cider Mule

1/4 cup vodka
1 tablespoon lime juice
1/4 cup apple cider
1/3 cup ginger beer



Add vodka, lime juice and apple cider to shaker with ice. Shake well and pour into copper cup or in a glass of your choice, then pour ginger beer over mixture, garnish with lime and mint. Enjoy!

Chef Jernard's Shrimp Street Tacos

1 pound large shrimp peeled and deveined
2 tablespoons olive oil
8–10 mini flour tortillas (or corn tortillas)
chopped fresh cilantro
chopped red or white onion
sliced jalapeño
crumbled cotija cheese
lime wedges
4 teaspoon chili powder or chipotle powder
2 teaspoons of brown sugar
1 tablespoon lime juice
1/4 teaspoon fine sea salt
1 teaspoon of black pepper



In a mixing bowl, toss the shrimp with the chili powder, salt, black pepper and brown sugar, until evenly coated. Heat oil in a large non-stick sauté pan over medium-high heat. Cook the shrimp for 3 to 4 minutes, flipping once, until they are opaque and cooked through. Transfer to a clean plate and set aside.

Fill each tortillas with a few shrimp, jalapeño, cotija cheese, red onions and cilantro squeeze a fresh lime juice or each taco and serve. Enjoy!

Honey Chipotle Lime Chicken Wings

2 lbs chicken wings
1 1/2 cups ketchup
1 can of chipotle pepper in Adobo sauce (only use the juice from the can with one pepper)
1 tablespoon dried minced onions
juice from 1 lime
1/4 teaspoon sea salt
1/2 cup brown sugar
1 teaspoon mustard
2 tablespoons honey
3 tablespoons of lemon pepper



To make honey chipotle sauce

Add ketchup, chipotle pepper, adobo sauce, lime juice and mustard to a sauce pan. Stir in the onions, salt, pepper, brown sugar and honey, and cook on medium until warm. Reduce to low, cover and keep warm until ready to use.

To make chicken wings

Arrange the chicken wings on a foil-lined baking sheet, and pat with a paper towel. Sprinkle with salt and lemon pepper, bake at 400 degrees for about 25 minutes. Brush with chipotle sauce and bake for an additional 15 minutes. Remove from oven, and toss in remaining sauce to coat evenly serve with ranch or bleu cheese. Enjoy!