

FRIED PIE | SALT & PEPPER CHOCOLATE | BLACK WALNUTS

personalizing food & drink.

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smoke-stained
Memphis **BBQ**

tennessee
SWEET GRASS

smoky mountain
COUNTRY HAM

BELLE OF THE BALL

In the late 1800's, three whiskey distilleries dominated in the state of Tennessee. They were Cascade (now George Dickel), Jack Daniel's, and Charles Nelson's Greenbrier Distillery. Of the three, Charles Nelson's distillery in Robertson County was king, producing nearly 300,000 gallons of whiskey in 1885 alone (compared to Jack Daniel's 23,000 gallons produced that same year). The good fortune didn't last long, however, as Greenbrier's whiskey production shuttered abruptly in 1909 when Tennessee enacted prohibition at the state level.

Almost one century later, Charles Nelson's great-great-grandson Bill Nelson found himself with his two sons, Andy and Charlie, in Greenbrier, Tenn., to pick up a hindquarter of beef from a local meat packer named Chuck Grissom. When the trio arrived to collect their order, they struck up a conversation with Grissom about the old Nelson Distillery. As luck would have it, Grissom's processing facility was located on Distillery Road, near the Greenbrier's old barrel aging warehouse. He sent the Nelsons down the street, pointing out the spring stream that still runs through the old property, which once provided the distillery with fresh water.

As the story goes, after Bill, Andy, and Charlie quenched their thirst with the crisp, cool spring water, Grissom pointed them in the direction of the Greenbrier Historical Society, which had in its possession two bottles of Nelson's Tennessee Whiskey from the 1800's. It was here inside the historical society where the idea for restarting the business was born. After three years of research and planning, Andy and Charlie Nelson relaunched the family business that Prohibition had closed 100 years earlier.

"We had heard the story of Charles [Nelson] coming to America with his father and working his way up from nothing," says Andy. "But we had no idea how big the distillery was in its time. That trip to Greenbrier was a total coincidence that changed our lives."

The most popular product of the 30 liquor brands produced by the original Nelson distillery was the Tennessee whiskey, but that whiskey is not the brothers' first release. Andy and Charlie still need to build up capital to build out a Nashville distillery, which will allow them to produce and bottle Charles Nelson's original Tennessee whiskey recipe. In the meantime, they've contracted with MGPI, a distillery operator in Lawrenceburg, Ind. (formerly Lawrenceburg Distillers Indiana) to distill Belle Meade, a high-rye style bourbon, which is aged in barrels built by Independent Stave Company.

"We chose a combination of three different recipes, with four barrels in each batch that are made up of two different mash bills and two different yeast strains," says Andy. "One of the mash bills has about 40% rye and the other about 25%, so when you put them all together it comes out to about 64% corn, 30% rye, and 6% malted barley."

The juice in the elegant Belle Meade bottle is between 6 and 8 years of age and is 90.4 proof. This very smooth bourbon has a rich mouthfeel and a medium finish. It has a nice jolt of spice from the rye but ends sweet with the traditional notes of caramel and vanilla. ■

\$38.00 for a 750ml bottle. Distributed in 13 states, mostly in the Southeastern United States, plus Illinois, California, and Nevada.



The Listless Ease

Recipe by Terrell Raley

Terry Raley, the owner of the Holland House Bar & Refuge in East Nashville, spent a fair bit of time working behind the bar before opening his own place. With The Listless Ease, he has created a delicate bourbon drink that balances Belle Meade's spice with the floral notes of Alsby vermouth, essential oils of grapefruit, and the calming effect of chamomile.

Makes one cocktail

2 oz. Belle Meade Bourbon
½ oz. Alsby Amberthorn Vermouth
½ oz. chamomile syrup (recipe below)
12 drops grapefruit bitters

1. Add all of the ingredients to a mixing glass filled with ice. Stir thoroughly to chill and combine. Strain into a chilled coupe glass. Express a grapefruit peel over the top and then use it for garnish.

Chamomile Syrup

Makes one cup

1 cup sugar
1 cup filtered water
½ cup chamomile flowers
1 tea bag buckthorn berry green tea

1. Combine sugar and water over heat and bring to a boil. Turn off the heat and steep flowers and tea for 15 minutes. Strain and refrigerate up to 1 month.





The Golden Suit

Recipe by Doug Monroe

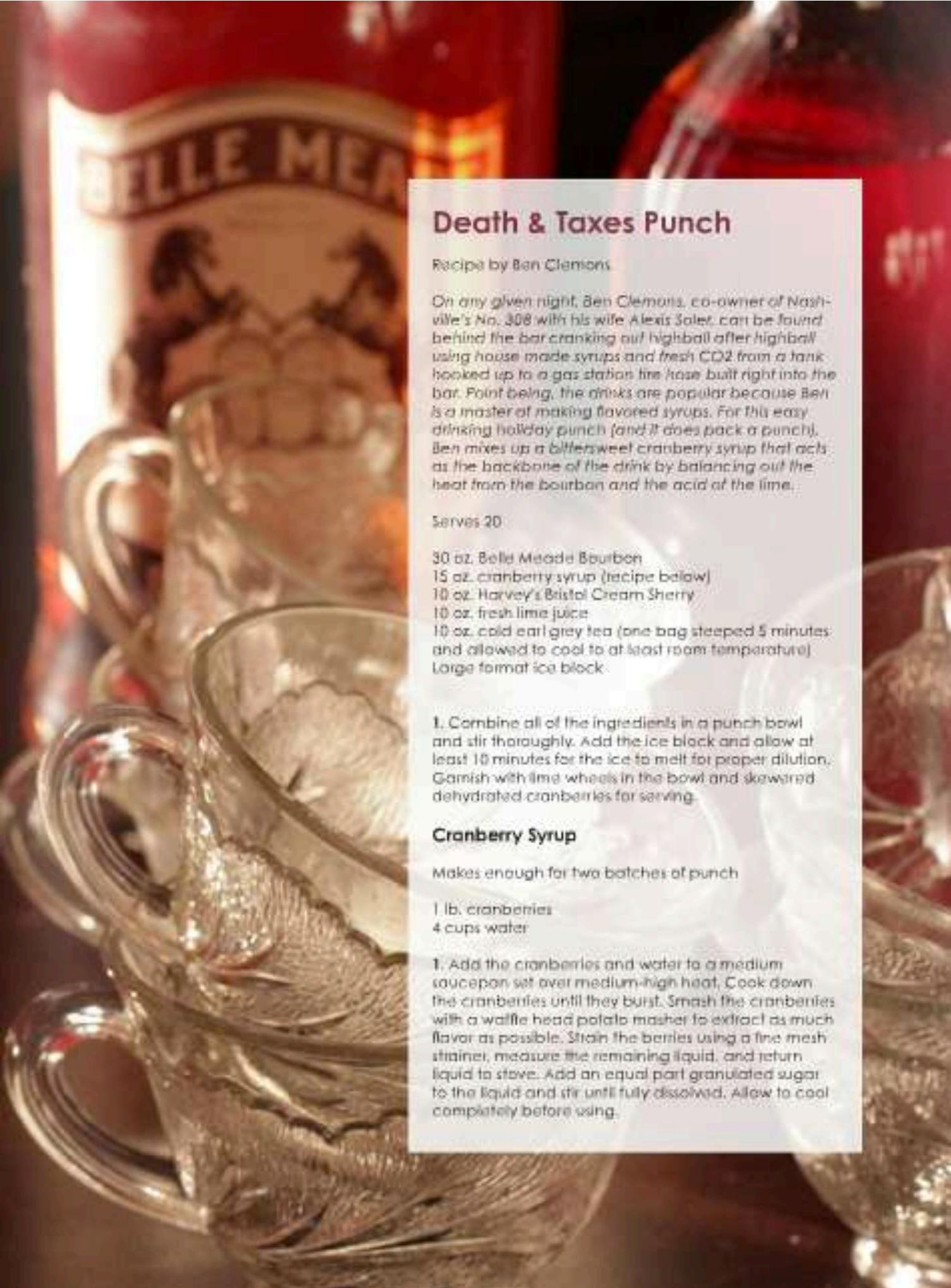
Doug Monroe, bartender at The Patterson House in Nashville, created this cocktail to ease customers into the coming cold months. The name "The Golden Suit" comes from the story of John Philip Nelson, the great grandfather of Charlie and Andy Nelson. John decided to move his family to America for a better life so he converted the family's possessions to gold for ease of travel. He even bought special clothes that allowed him to carry the gold on his body during the trip. During the Atlantic crossing, strong storms sent John overboard and the "golden suit" pulled him to the bottom of the ocean.

Makes one cocktail

2 oz. Belle Meade Bourbon
½ oz. fresh lemon juice
½ oz. apricot liqueur (Marie Brizard)
4+ oz. Velvet Falernum
½ oz. simple syrup (equal parts sugar and water)
1 dash Fee's Old Fashioned Bitters
Nutmeg

1. Combine the first six ingredients in a cocktail shaker. Add ice and shake until very cold. Strain into a chilled coupe glass. Grate fresh nutmeg over the top of the cocktail as garnish. Serve immediately. (Note: Monroe uses the plus and minus symbols to indicate a little less or a little more than the measured amount.)





Death & Taxes Punch

Recipe by Ben Clemens

On any given night, Ben Clemens, co-owner of Nashville's No. 308 with his wife Alexis Solet, can be found behind the bar cranking out highball after highball using house made syrups and fresh CO₂ from a tank hooked up to a gas station fire hose built right into the bar. Point being, the drinks are popular because Ben is a master of making flavored syrups. For this easy drinking holiday punch (and it does pack a punch), Ben mixes up a bittersweet cranberry syrup that acts as the backbone of the drink by balancing out the heat from the bourbon and the acid of the lime.

Serves 20

30 oz. Bell Mead Bourbon
15 oz. cranberry syrup (recipe below)
10 oz. Harvey's Bristol Cream Sherry
10 oz. fresh lime juice
10 oz. cold earl grey tea (one bag steeped 5 minutes and allowed to cool to at least room temperature)
Large format ice block

1. Combine all of the ingredients in a punch bowl and stir thoroughly. Add the ice block and allow at least 10 minutes for the ice to melt for proper dilution. Garnish with lime wheels in the bowl and skewered dehydrated cranberries for serving.

Cranberry Syrup

Makes enough for two batches of punch

1 lb. cranberries
4 cups water

1. Add the cranberries and water to a medium saucepan set over medium-high heat. Cook down the cranberries until they burst. Smash the cranberries with a waffle head potato masher to extract as much flavor as possible. Strain the berries using a fine mesh strainer, measure the remaining liquid, and return liquid to stove. Add an equal part granulated sugar to the liquid and stir until fully dissolved. Allow to cool completely before using.