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## GIRL SCOUT COOKIES and BOURBON...

In case you have noticed, it is Girl Scout cookie season. Not only is this a great time to support your local Girl Scouts by buying some cookies for yourself, your neighbors, or simply buying a box or two and giving them to a random stranger.

Beyond that, the cookies provide a great opportunity to stretch your palate and do some pairings with your favorite bourbon.

To get you started, here are some pairing suggestions:

**Thin Mints:** *Basil Hayden Straight Bourbon* - the lighter proof and lighter fruit notes of the bourbon do not overpower the mint of the cookie. For me, this is a classic post-dinner dessert and dram.

**Samoas:** *Maker's Mark 46* - what I like about this one is the toffee and caramel notes of the 46 playing off of the coconut and chocolate of the Samoas.

**Tagalong:** *Four Roses Small Batch* – the Tagalong has a natural creaminess due to the peanut butter, and the small patch from Four Roses has always had a mouthful that is creamy; combine that with the longer finish, and you get a good balance with the Tagalong.

**Do-Si-Dos:** *Old Forester 1920* – the dark rich chocolate notes of the Old Forester 1920, along with the crunchiness of the cookie, provide you with a Reese's Crunchy Peanut Butter-like experience. If you are one to pick up the banana notes of the Old Forester, one can almost taste an Elvis like peanut butter and banana sandwich.

**Trefoils:** *Bulleit 10 Year* – The Trefoils is a classic and simple cookie, and for this one, I went with something that could compliment the simplicity of the Trefoil yet use it to let the bourbon have its way with your palate. The opening notes of vanilla in the bourbon with the fruit notes that develop give that combination a feeling of a bowl of vanilla ice cream with a shortbread cookie and a little cherry sauce on top.