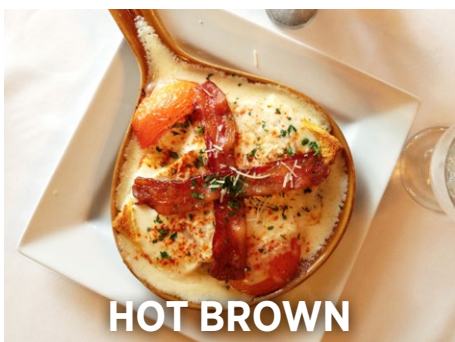


BOURBON & BISCUITS

Louisville and Kentucky have rich culinary traditions steeped in Bourbon, which is the inspiration for the online video series, Bourbon & Biscuits. On the show, hosts Stacey and Jessica share their favorite local food and Bourbon cocktail recipes. Here are the recipes for some of Louisville's most iconic dishes and drinks.



HOT BROWN

Invented at the Brown Hotel in the 1920s, this is Louisville's most iconic dish. [RECIPE](#)



BENEDICTINE

A cucumber & cream cheese spread, created by a local caterer, that's great for dip or on sandwiches. [RECIPE](#)



OLD FASHIONED

Invented at the Pendennis Club in downtown Louisville, this is the city's official cocktail. [RECIPE](#)



FRIED CHICKEN

Kentucky's most well-known dish is perfected in kitchens and restaurants beyond fast food. [RECIPE](#)



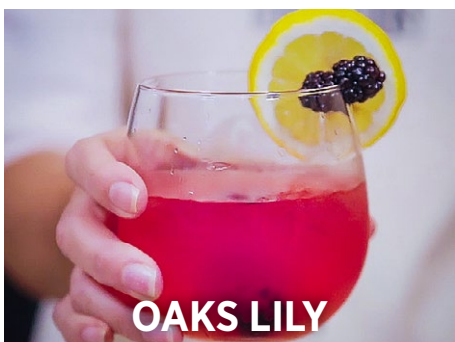
MINT JULEP

This light and fresh classic has been the official cocktail of the Kentucky Derby since the 1930s. [RECIPE](#)



BISCUITS

This is the Kentucky-style version of a Southern breakfast staple. [RECIPE](#)



OAKS LILY

The Lily is a refreshing vodka cocktail and the official cocktail of the Kentucky Oaks. [RECIPE](#)



PIMENTO CHEESE

A southern-favorite, this surprisingly simple recipe is a tailgate staple and go-to appetizer or lunch. [RECIPE](#)



BOURBON BALLS

There's nothing better than bourbon & chocolate! This recipe is a classic for Kentucky holidays. [RECIPE](#)