

The Perfect Whisky Pairing Valentine's Day Dinner

There's nothing more romantic than a home cooked meal for your sweetie. With Valentine's Day coming up, why not impress them with a home-cooked three-course dinner and whisky pairing?!

Whisky pairing is far easier than wine. You don't have to pick a different drink per course, nor do you have to figure out all the complicated taste profiles and regions. Just pick a versatile whisky that doesn't lean too peaty or smokey, and it'll serve as your whisky pairing for every course! Our favorite is Texas Crown Club whisky. It's got a smooth and buttery caramel finish that's good on its own and versatile enough to go with most any flavor profile, making it perfect for food and whisky pairing!

Before this scares you off, just hear us out! Whisky pairing is easy, but sounds like you did a lot more work than you actually did—making it the perfect Valentine's Day gift! We've created this guide for you on whisky pairing, complete with recipes, so all you have to do is pick up your bottle of Texas Crown Club whisky and start cooking!

1. First Course - Caprese Salad

It doesn't get any easier than this, and it can be made beforehand to save you lots of time! Texas Crown Club whisky makes the perfect whisky pairing for this, because it's slightly sweet, which works perfectly with the saltiness of the cheese acidity of the tomatoes.

Caprese Salad

1 Ripe large tomato (or two Roma tomatoes)
3 oz Fresh mozzarella cheese, thickly sliced
Large bunch of fresh basil leaves
Olive oil, for drizzling
Large pinch of salt and pepper

Slice tomato into thick slices and arrange them on a platter, alternating with the mozzarella slices. Tuck the whole basil leaves in between the cheese and tomato slices. Drizzle on the olive oil, and sprinkle on the salt and pepper. Can be stored in the fridge up to one day prior, just drizzle with olive oil and sprinkle on the salt and pepper right before serving.

2. Main Course - Peach and Whisky Oven BBQ Chicken, Whisky Glazed Steak, or Whisky Grilled Portobello Mushrooms (vegan)

Adding a touch of whisky to the cooking process not only incorporates those delicious whisky flavors into the meal, but ensures that your whisky pairing really shines!

We love the Peach and Whisky Oven BBQ Chicken (link to recipe: <https://www.texasclubwhisky.com/bbq-chicken>) because you get all the wonderful flavors of a homestyle BBQ without having to sweat by the grill all day, and the subtle barrel spice in Texas Crown Club gives this chicken a kick that you won't be able to ignore!

Whisky Glazed Steak (link: <https://www.texasclubwhisky.com/whisky-glazed-steak>) is a great make-ahead option for a whisky pairing romantic dinner because the longer it marinates, the better it gets! Start this the night before or first thing in the morning, and you don't need a grill because it cooks on the stove!

Vegans, we haven't forgotten about you! Texas Crown Club is the perfect whisky pairing for this Whisky Grilled Portobello Mushroom, because the rich and earthy flavors of the mushrooms bring out the deep caramel notes of the whisky, and are rounded out with the bright and floral notes of the chimichurri sauce its topped with!

Whisky Grilled Portobello Mushroom

- 2 Large portobello mushrooms
- Splash of balsamic vinegar
- 2 Tbsp Olive oil
- 1/4 tsp Cumin
- 1/4 tsp Black pepper
- 1/4 tsp Smoked paprika
- 2 Cloves minced garlic

Chimichurri

- 1 c Finely chopped parsley
- 2 Cloves minced garlic
- 1/2 medium shallot, minced
- Red pepper flakes, to taste
- 4 Tbsp olive oil
- Squeeze of lemon
- Salt and pepper, to taste

The chimichurri can be made up to a week ahead of time, and tastes better the longer it sits! Mix the ingredients for the mushrooms together into a gallon-sized Ziploc bag, add the mushrooms, and shake to coat.

Heat a large skillet over medium heat, cook mushrooms 2-3 minutes on each side until caramelized, brushing with excess marinade. To serve, top with chimichurri. Serve any of these entrees with some roasted veggies or a crisp salad, and a rustic loaf of bread.

3. Dessert - Whisky Apple Bundt Cake, 6-Ingredient Whisky Chocolate Cake, Whisky Over Ice Cream

If ever there was a match made in heaven (even more than you and your sweetie) it would be whisky and apples. This Whisky Apple Bundt Cake ([link](https://www.texasclubwhisky.com/whisky-apple-bundt-cake): <https://www.texasclubwhisky.com/whisky-apple-bundt-cake>) is perfect for a whisky pairing dinner because it's universally loved and easy to make!

Chocoholics rejoice! Chocolate makes the perfect whisky pairing dessert because the rich malty flavors in chocolate are enhanced by the rich caramel of the whisky. This recipe comes together with only six ingredients!

6-Ingredient Whisky Chocolate Cake

2 Tbsp Butter

1/8 c Cocoa powder

1/2 c Sugar

1/4 c All-purpose flour

1 tsp Texas Crown Club whisky

1 egg, lightly whisked

Preheat oven to 350F, spray the bottom of a 7-9 inch cake pan with nonstick spray.

Melt the butter in a medium saucepan, then remove from heat and set aside.

Add the cocoa, sugar, flour, and whisky to the butter and lightly stir. Add the egg and stir until well combined. Pour mixture into the cake pan and bake for 20 minutes until the top is set and the center is still gooey. Let cool for a few minutes, serve hot.

Too tired to make dessert? Well it's a good thing that just plain vanilla ice cream makes for a perfect whisky pairing! Add a little (or a lot!) of Texas Crown Club whisky to a couple of scoops of ice cream for a simple, but classically delicious dessert!

You don't have to be a professional chef to whip up an impressive whisky pairing dinner! With these recipes in your arsenal, you'll be sure to impress your partner and make for a romantic night.

Pick up your bottle of Texas Crown Club at a location near you:

<https://www.texasclubwhisky.com/find-texas-crown-near-you>