Celebration

October 26, 2023 • 5:30 PM

U.S. Chamber of Commerce Washington, D.C.

The chefs at Blue Star Celebration 2023 drew their inspiration from the Dutiful Dames of the U.S. military by way of six heroic women's groups from World War II:

- WASPS: Women Airforce Service Pilots
- WAVES: Navy Women Accepted for Volunteer Emergency Service
- SPARS: Coast Guard Women's Reserve
- ANC: Army Nurse Corps
- WAAC: Women's Army Auxiliary Corps
- USMCWR: U.S. Marine Corps Women's Reserve

Nearly 350,000 women in uniform worked as laboratory technicians, served as radio operators, trained as anti-aircraft artillery gunners, repaired planes, and more. The women who served in World War II embodied qualities of strength, determination, and sacrifice, underscoring the significance of their contributions for America. Not only did they achieve victory, but they also reshaped societal norms and advanced the cause of gender equality.



Recipes from Chefs & Mixologists



Chef Todd Gray

Equinox, D.C.

Native of Virginia, Son of an Army Flight Surgeon

A family-owned and operated fine dining institution, Equinox recently relocated to 900 19th Street NW, a block from the White House. Gray, with his wife and business partner, Ellen Kassoff, founded the restaurant in 1999 with the principal mission of serving progressive cuisine with an unyielding commitment to sustainability. These practices led Gray to earn recognition from the James Beard Foundation as



an Award Finalist for five consecutive years. Gray has also participated annually in the U.S. State Department Diplomatic Partnership. Chef Gray, Ellen Kassoff, and the entire team are committed to the values and ethics of responsible sourcing, year after year. Their gastronomic approach focuses on celebrating four distinct seasons, devoted to the diversity of the bountiful area, from land and by water, with a commitment to indigenous foods grown locally or found with small craft producers and fishermen. In addition, their conscientious direction reveals a dedication to a plant-forward menu that continues to be innovative and savory. In 2021, they added to their portfolio, Federal Bistro and Federal Fritter in Rehoboth Beach, Delaware. Together, Gray and Kassoff co-authored *The New Jewish Table: Modern Seasonal Recipes and Traditional Dishes*, which explores the melding of seasonal American and Jewish cooking cultures.

Mediterranean Couscous with Oven-Dried Tomatoes, Cured Meyer Lemon, Toasted Almonds, Micro Cilantro

Yield: 8 servings

Ingredients

4 cups cooked couscous, fluffed

1 English cucumber, halved and thinly sliced on the grain

2 cups oven-dried Roma tomatoes, cut into quarters

1 cup cured meyer lemon skins, finely chopped

½ cup cilantro leaves, chopped

½ cup scallions, thinly sliced

1 cup slivered almonds, toasted

3/4 cup lemon dressing

Salt. to taste

Pepper, to taste

1 cup micro cilantro, to garnish

Procedure

Combine the couscous with all remaining ingredients. Gently fold all ingredients together.

Assembly

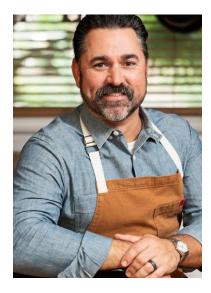
Spoon into shallow bowls and garnish with micro cilantro. Enjoy!

Chef David Guas

Bayou Bakery, Coffee Bar & Eatery, Virginia

Native of Louisiana, Great-grandson of WWI Army Field Surgeon & Nephew of a Naval Lieutenant Commander, Physician

Since 2010, Guas has brought a taste of his hometown of New Orleans to the nation's capital at his eatery, Bayou Bakery in Arlington, Virginia. The casual, counter-service community gathering spot is an establishment that promotes southern hospitality in its soul. Guas is an award-winning, celebrity chef who hosted the Travel Channel's American Grilled and authored two books: DamGoodSweet: Desserts to Satisfy Your Sweet Tooth, New Orleans Style,



for which he was a James Beard Award finalist, and *Grill Nation: 200*Surefire Recipes, Tips, and Techniques to Grill like a Pro. The pandemic put a spotlight on Guas through his advocacy work, starting two charitable nonprofits to combat food insecurity — Chefs Feeding Families and The Community Spoon. His efforts were honored by the Aspen Institute and Arlington County, hence Guas became a member of the Food Security Task Force with the Arlington County Department of Human Services. Guas received the "Good Neighbor Award" from the Restaurant Association of Metropolitan Washington, DC. At the onset of the war in Ukraine, Guas spent two weeks in Poland with World Central Kitchen — producing thousands of meals for Ukrainian refugees. Coming in Spring 2024, Guas will be opening his first full-service restaurant, Neutral Ground Bar + Kitchen, in McLean — a culinary collection presenting new interpretations of American classics.

Hawaiian Style Tuna Poke

Ingredients

1 lb. sashimi-grade ahi tuna, diced into ¾ of an inch to 1-inch cubes (highest quality)

1/4 cup sweet onion (Maui or Vidalia), large and thinly sliced

1/3 cup green onions (about 3), thinly sliced

2 tablespoons dried ogo (Hawaiian seaweed), placed in $2\frac{1}{2}$ cups of lukewarm water for 5 minutes then strained

2-3 tablespoons soy sauce

1 tablespoons toasted sesame oil

1 tablespoons Hawaiian sea salt (or any quality sea salt)

2 tablespoons macadamia nuts, finely chopped (optional)

1 teaspoon toasted sesame seeds

3/4 teaspoons crushed red pepper

Procedure

In a medium bowl, combine the cubed raw tuna, sliced sweet onion, green onion, ogo, soy sauce, toasted sesame oil, Hawaiian sea salt, macadamia nuts, toasted sesame seeds, and crushed red pepper. Gently stir, combining the ingredients well. Cover and transfer to refrigerator to marinate for at least one hour.

Assembly

For a snack, serve with thin rice crackers or puffed rice crackers. If you prefer to make a meal out of it, try spooning it over warm white rice in a bowl.

Chef Amy Brandwein

Centrolina and Piccolina, D.C.

Native of Virginia, Daughter of an Army Sound Technician

Brandwein is the renowned chef and owner of Centrolina and Piccolina, nestled in the heart of CityCenterDC. A five-time James Beard Foundation Award finalist, her culinary philosophy centers on delivering an authentic taste of Italy, first recognized with her premier restaurant Centrolina. In July 2019, she expanded her culinary vision with the launch of Piccolina, a fast-casual osteria located just steps away from Centrolina. Brandwein's



commitment to responsible sourcing and supporting the local community led her to establish a partnership with DC Urban Greens, a nonprofit urban farm in Ward 7 and 8, serving as their exclusive wholesale client. Beyond her culinary achievements, she is a passionate advocate for charitable organizations dedicated to promoting healthy eating and alleviating hunger, actively supporting initiatives such as So Others Might Eat, DC Central Kitchen, and Martha's Table. She is also a longstanding member of Les Dames d'Escoffier and Women Chefs and Restaurateurs. At her Blue Star Families Celebration culinary station, Brandwein is joined by a native of Oaxaca, Mexico, Yesenia Jarquin, the Executive Pastry Chef for both Centrolina and Piccolina, whose outstanding pedigree speaks for itself.

Bresaola Bundles, Whipped Goat Cheese, Mascarpone, and Chive

Yield: 6 servings

Ingredients

3 tablespoons local goat cheese, fresh, not aged 3-4 tablespoons crème fraîche or Greek yogurt

Black pepper, to taste

6 slices bresaola

Hazelnuts, toasted and roughly chopped, as desired

6 chives

Procedure

Mix the goat cheese in a bowl using a fork or a mixer (depending on how smooth you prefer your goat cheese). Next, add the crème fraîche or Greek yogurt to the bowl and mix to combine. Season with black pepper according to taste. Place the bresaola on a cutting board, and place ½ tablespoon of goat cheese mixture on each slice. Sprinkle with chopped hazelnuts and wrap the bresaola around goat cheese in a purse bundle. Finally, tie it together with a chive.

Chef Jenn Crovato

1310 Kitchen & Bar, D.C.

Native of Washington, D.C., Mother of a Marine Corps Corporal and Granddaughter of a Marine Corps Chef

Crovato attended the Culinary
Institute of America and found a
steadfast mentor in Chef Roberto
Donna, the renowned Italian chef
and restaurateur. Post-grad, she
spent a year in Italy, working in
kitchens from grand resort hotels
to humble country tavernas. Upon
returning to the United States,
Crovato worked as a private chef
for many high-profile politicians,
dignitaries, and corporate
executives in the Washington,
D.C. area. She also authored



Olive Oil, Sea Salt & Pepper — Healing with Fresh Foods, a cookbook that espouses simple, high-quality ingredients and basic cooking techniques. Crovato obtained the proprietorship of the restaurant attached to the Georgetown Inn, opening 1310 Kitchen & Bar. She simultaneously launched Jenn's Homemade, a signature line of fresh freezer-to-oven entrees and ready-to-eat meals. Crovato recently joined the Board of Directors for the Georgetown Main Street, which supports the revitalization of the Wisconsin Avenue small business corridor.

Meatloaf Mash Timbale

Yield: 6-8 servings

Ingredients (Meatloaf)

- 2 tablespoons olive oil
- 1 large yellow onion, finely chopped
- 4 cloves garlic, minced
- 1/4 cup milk
- 2 large eggs
- 1 teaspoon fresh thyme
- 1 teaspoon salt, filled above brim
- ½ teaspoon black pepper, freshly ground
- 2 tablespoons Worcestershire sauce
- 11/4 lbs. ground beef
- 11/4 lbs. ground pork
- 3/4 cup plain breadcrumbs
- ½ cup ketchup
- 1/4 cup yellow mustard

Sauce

- 1 cup ketchup
- 4 tablespoons yellow mustard
- 4 tablespoons brown sugar

Procedure

In a small bowl stir together mustard, ketchup, and brown sugar. Add water to thin as needed.

Assembly

Brush the sauce on top of the meatloaf, as desired.

Procedure

Preheat the oven to 350°F and set an oven rack in the middle position. Heat the oil in a medium skillet over medium heat. Add the onion and cook, stirring frequently, until softened, about 5 minutes. Add the garlic and cook for 1 additional minute. Transfer to a large bowl. In the bowl — add the milk, eggs, thyme, salt, pepper, and Worcestershire sauce. Whisk to combine. Add the meatloaf mix [ground beef and ground pork] and the breadcrumbs to the egg mixture and mix with your hands until just combined. Form the meat mixture into a 12 x 5-inch loaf shape directly on the prepared baking sheet. Spread the ketchup evenly over the top and sides of the loaf. Bake for 75 to 80 minutes, or until an instant-read thermometer registers 160°F in the middle of the meatloaf.

Chef Katsuya Fukushima

Tonari, Daikaya, D.C.

Son of Army Veteran Reginald A. Fukushima, Vietnam War

Fukushima is a partner and the executive chef of Bantam King, Haikan, and Daikaya, encompassing the award-winning authentic Japanese Ramen Shop and The Izakaya restaurant. Before embarking on his own culinary journey of opening restaurants, he held a 15-year tenure with DC-based ThinkFoodGroup by Chef José Andrés. Today, Fukushima's restaurants are rooted in his heritage and personality. He shares menus of soulful dishes that are



strengthened by creative modern touches and playful nature. Izakaya and ramen are both open to interpretation and have deep cultural traditions that balance new innovations. These cuisines bend willingly to Fukushima's direction. At Tonari, Fukushima offers Wafu (Japanesestyle) Italian noodle dishes and pizza made in a deep-dish pan like one might find at a Pizza Hut in Tokyo. The Wafu cooking flaunts a certain uniqueness while remaining balanced and precise. Fukushima has been a guest on Anthony Bourdain's television show *No Reservations* and is a two-time winner of *Iron Chef America*. His restaurants have been acclaimed in a variety of publications including *The Washington Post, Washingtonian, Wine Spectator, Food Arts, Bon Appetit*, and others. Fukushima first attended the University of Maryland as a mathematics and art major, before pivoting to take a career path in kitchens.

Korean Style Potato Salad with Marinated Ikura

Yield: 8 servings

Ingredients (Salmon Roe)

8 ounce can salmon roe

3½ ounces water

1 teaspoon salt

4:1 solution (1 cup) water, inexpensive sake (sake rinse)

5 teaspoon usukuchi (soy sauce)

31/4 tablespoon mirin

Procedure

In a bowl, mix water and salt. Place salmon roe in the cold salt solution in water, and cover. After 20 minutes the salt content of the roe has been significantly removed. Set up a bowl with a soft wired sifter or plastic colander set inside. Pour the roe in the salt solution into the bowl set with a strainer. Swish the roe around and lift the strainer out of the salt solution. Tilting the sifter, the dead skin and deflated roe should stick to the sides of the sifter. Pick them out with tweezers. Drop the sifter back into the salt solution. Then repeat the process until most of the dead skin and deflated roe are picked out. Lift the roe out of the bowl and allow the salt solution to drain out. Carefully pour roe into the sake water solution. Stir gently. Strain after 2 minutes. The sake will take away the fishiness of seafood, making it taste fresher. Place in a clean bowl and marinate with usukuchi and mirin for a minimum of 8 hours.

Korean Style Potato Salad with Marinated Ikura

Ingredients (Potato Salad)

2 cups Persian cucumbers, sliced thin

2 teaspoon salt, for "pickling" cucumber

1 lb. russet potatoes

2 teaspoon kosher salt or sea salt, for cooking the potatoes

3 eggs, hard-boiled and chopped

½ cup red onion, sliced and soaked in ice water

2 tablespoons capers, drained

3 tablespoons fresh dill, chopped

2 teaspoons sea salt or kosher salt, for seasoning

1 teaspoon sugar

1/4 cup Duke's mayonnaise

1/4 cup Kewpie mayo

Procedure

Place cucumber in a colander. Sprinkle with salt and carefully toss. Allow to sit for 30 minutes. Rinse salt away and allow to drain the cucumbers. Place the potatoes in a pot and add enough water to cover by 2 inches. Add salt. Bring to a boil. Cook at medium heat until the potatoes are just about to crumble when jabbed with a fork. Drain the potatoes and let cool. In a large bowl combine potatoes, eggs, cucumber, strained onion, capers, dill, salt, sugar, and mayonnaise. Adjust seasoning to your liking. Serve room temperature or chilled and top with salmon roe and sprig of dill.



Military Chefs

Blue Star Families is proud to build bridges across the military-civilian divide.

This work is evident in all of our efforts and programming, but especially so in our long-running Celebration Chef Collaboration! We partner currently serving military chefs with highly renowned celebrity chefs to craft a tasting menu like you've never seen. One bite of any of these dishes and you'll know that whether it's connecting communities or building recipes, we are always stronger together.



SSgt Darnell Morris, Marine Corps



SFC Lakisha M. Smith, Army



CSC Sonata Haley,
Coast Guard



TSgt Sarah Izor, Air National Guard



SrA Amber Pitard, Air National Guard



CS1 Savanna Caballero, Navv



SMSgt Jacquelyn Gausemel, Space Force



Chef Catherine Mendelsohn

Santa Rosa Taqueria, Sunnyside Restaurant Group, D.C.

Native of Canada, Granddaughter of WWII Veteran

Mendelsohn is the chief operating officer of The Sunnyside Restaurant Group which owns, operates, and is a master franchisee of multiple restaurant concepts worldwide. The growing restaurant group includes Santa Rosa Taqueria in the Capitol Hill neighborhood of Washington, D.C. A family business, Mendelsohn is joined by her son, Celebrity Chef Spike Mendelsohn, and her daughter, Micheline Mendelsohn Luhn, who is assisting her mother at the



2023 Blue Star Celebration. With over 35 years of experience in the food service industry, Mendelsohn has worked in kitchens worldwide, opened her own restaurants, and served as a restaurant consultant for major worldwide events, giving her an in-depth understanding of restaurant operations from top to bottom. Mendelsohn's commitment to culinary excellence extends beyond her professional endeavors. As proud members of Les Dames D'Escoffier, she and her daughter are part of an esteemed community of women who achieve remarkable success in their professions and make significant contributions to their communities.

Carpe Roe Caviar Mousse Canapé

Yield: 8-12 servings

Ingredients (Carpe Roe Caviar Mousse)

1 white onion, small and diced

½ cup water

8 ounces carp roe caviar

1½ lemon, juiced

6-inch loaf Italian bread, soaked in water and strained

2 cups vegetable oil

Procedure

In a blender, mix the diced onion with a bit of water, drain, and add back to the blender. Then add caviar and lemon juice to the blender. Then add the soaked bread. Continuing to blend, gradually add the vegetable oil and then vigorously mix until well whipped and mousse like texture. Reserve in the refrigerator.

Ingredients (Garnish for the Mousse)

1 celeriac, medium and julienned

2 carrots, julienned

½ habanero pepper, small and zested

6 sprigs fresh dill, finely chopped

1 tablespoon apple cider vinegar

1 tablespoon vegetable oil

Fleur de sel, to taste

Procedure

In a bowl, add celeriac, carrots, zested habanero pepper, and dill. Toss the slaw with apple cider vinegar and vegetable oil.

Assembly

Serve cold. Place a dollop of the whipped caviar mousse on a harvest crouton (store purchased). Top with the slaw and a sprinkle of fleur de sel.

Chef Robert Wiedmaier

Marcel's — Robert Wiedmaier Restaurant Group, D.C.

Native of Germany, Son of a "Full Bird" Colonel in the Air Force who received the Bronze Star and Meritorious Service Medal, Vietnam War

Wiedmaier's flagship restaurant, Marcel's, is an institution, serving refined Franco-Belgian cuisine with an extensive wine collection along with a vintage and nonvintage champagne portfolio to complement the menu. It has received numerous accolades for its stellar selections. Marcel's regularly tops best-of lists and has received four consecutive semi-finalist nominations for "Outstanding Service" from the James Beard Foundation Awards.



Additionally, the awarded chef, having received a Michelin Star for his former restaurant, Siren, has achieved laurels as one of Washington's most acclaimed fine dining chefs and restaurateurs. Wiedmaier has been named Washington's "Chef of the Year" by the Restaurant Association of Metropolitan Washington and participated in the U.S. State Department's Diplomatic Culinary Partnership Initiative with the James Beard Foundation. Additionally, he was featured on the award-winning program *Chefs A 'Field* on PBS, and is a proud member of the Wild Alaska Seafood Congress of Conscious Chefs. Adding to his collection of restaurants, his Belgian roots shine in two casual establishments in Virginia and Washington, D.C. — Mussel Bar & Grille and Brasserie Beck.

Sesame Cone with Maryland Blue Crab Mousse, Topped with Smoked Trout Roe

Ingredients (Black Sesame Cornets)

½ cup all purpose flour

1 tablespoon + 1 teaspoon sugar

1 teaspoon kosher salt

1 stick unsalted butter, softened but cool

2 large egg whites, cold

2 tablespoon black sesame seeds

Procedure

Preheat the oven to 400 degrees Fahrenheit. Mix the flour, sugar, and salt. In a separate bowl, whisk the softened butter until it is completely smooth with a mayonnaise-like texture. Using a stiff spatula or spoon, beat the egg whites into the dry ingredients until completely incorporated and smooth. Whisk in the softened butter in thirds, scraping the sides of the bowl as necessary and whisking until the batter is creamy and without any lumps. Transfer the batter to a smaller container.

Make a 4-inch hollow circular stencil. Place Silpat on the counter. Place the stencil in one corner of the sheet and, holding the stencil flat against the Silpat. Scoop some of the batter onto the back of an offset spatula and spread it in an even layer over the stencil. Then run the spatula over the entire stencil to remove any excess batter. There should not be any holes in the batter.

Lift the stencil and repeat the process to make as many rounds as you have molds or to fill the Silpat, leaving about 1½ inches between the cornets (cones). Sprinkle each cornet with a pinch of black sesame seeds.

Place the Silpat on a heavy baking sheet and bake for 4 to 6 minutes, or until the batter is set and you see it rippling from the heat. The cornets may have browned in some areas, but they will not be evenly browned at this point.

Quickly, flip a cornet over on the sheet pan, sesame seed side down, and place a 4-5 inch cornet mold at the bottom of the round. Fold the bottom of the cornet and around the mold; it should remain on the sheet pan as you roll. Leave the cornet wrapped around the mold and continue to roll the cornets around the molds; as you proceed, arrange the rolled cornets, seams side down, on the sheet pan so they lean against each other, to prevent from rolling.

When all the cornets are rolled, return them to the oven and bake for an additional three to four minutes to set the seams and color the cornets a golden brown.

Gently remove the cornets from the molds and cool for several minutes on paper towels. Store the cornets for up to two days in an airtight container.

Ingredients (Maryland Carb Dip Mousse)

24 ounces cream cheese, softened

1 tablespoon Old Bay

½ teaspoon cayenne

1 lemon, zested

12 ounces crab meat, cleaned

Salt, to taste

1 container smoked trout roe

Procedure

In a KitchenAid, beat the cream cheese with a paddle attachment until creamy. Add in the Old Bay, cayenne, and lemon zest until fully incorporated. Add the crab meat and let mix for a few minutes until the crab is broken down into the cream cheese mixture. Add salt if needed.

Assemble

With a small piping bag, place the mousse in the bag and squeeze a portion to the top of the cone. Dollop a ½ teaspoon of the smoked trout roe on top and serve.



Blue Star Families was founded in 2009 by military spouses to strengthen and empower military and veteran families to thrive as they serve. Our organization is committed to connecting military families with their neighbors — individuals and organizations — to create vibrant communities of mutual support, because we're all stronger when we take care of one another.

With more than 275,000 members in our network, including Blue Star Chapters and communities across the nation, our efforts impact more than 1.5 million military family members every year.

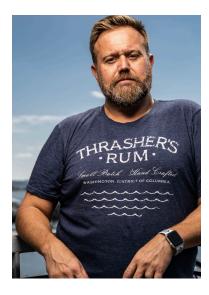
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Todd Thrasher

Potomac Distilling Company, Thrasher's Rum & Tiki TNT, D.C.

Native of Virginia

The lauded Thrasher has been at the forefront of the Washington, D.C., and Virginia artisanal cocktail movement for over two decades, partnering with celebrity chefs like José Andrés, at numerous highly revered restaurants and bars. As an accomplished mixologist and certified sommelier with a deep knowledge in spirits and wine, Thrasher has been producing hand-crafted rums in his urban distillery, Potomac Distilling Company, since 2018. His acclaimed portfolio



of Thrasher's Rum includes: White, Spiced, Coconut, Green Spiced, Gold, Relaxed, the limited release of Thrasher's Jamaican Rum, and for the holidays, The Queen's Share — a dark-aged rum. In addition, the rum emporium houses a Polynesian-inspired gathering spot, Tiki TNT. Named one of "The Best Bars in America" by Esquire Magazine and featured in The New York Times, it draws inspiration from Thrasher's countless rum-sodden scuba adventures as a master diver and scuba instructor throughout the South Pacific and West Indies. The three-story restaurant space transports diners to a remote island with open-air seating, floating Tiki huts, banana leaf designed wall coverings, wooden masks, an enormous collection of vintage Tiki cups, and colorful island accents of Hawaiian collectibles.

Pineapple Old Fashioned

Ingredients

2 ounces Thrasher's Spiced Rum

1 tablespoon pineapple reduction

1 splash bitters

Pineapple, to garnish

Procedure

Combine all the ingredients in a shaker with ice. Stir and strain over new ice in a new rocks glass.

Inspiration

The whiskey cocktail was noted to be the first American drink for American drinkers. It was even rationed out as a provision to soldiers in the Civil War. It has had several iterations over several decades and soon became known as the quintessential Old Fashioned. Its clever addition of muddled fruit sweetened the taste of the hard spirit, to make it more palatable — and soon thereafter other drinks became forgotten. "There is much debate over the popularity and character of the beloved cocktail. I have a certain reverence for this drink and its rightful place as an American classic, which became an inspiration for the beverage presented this evening. Instead of muddling cherries, I used pineapple and replaced whiskey with Potomac Distilling Dark Rum (my rum of course!). Lastly, I added a splash of bitters to temper the sweetness," says Thrasher. Sometimes doing things the "old-fashioned" way with a twist of Tiki can turn out wonderfully.

Frankie Jones

Buffalo & Bergen, D.C.

Native of Washington, D.C.

Crafter of cocktails, Franklin
"Frankie" M. Jones is the Lead
mixologist at Buffalo & Bergen
at Union Market and Capitol Hill.
Jones is a longtime collaborator
with proprietor and mixologist Gina
Chersevani, balancing his artisanal
style with creative concoctions
that make for an adventure in the
glass. His unlikely road to mixology
began at the U.S. Department
of State. Having attended the
Corcoran College of Art and Design
as a photojournalism major, Jones



landed a job as an Assistant Photographer to the Secretary of State. Daily lunch breaks at the bar at Kinkead's gave him ample opportunity to observe the lifestyle of a happy bartender. So, he packed up his desk and started working as a barback at Poste Brasserie in Hotel Monaco D.C. before moving on to destinations like the acclaimed PS 7's. As an important culinarian in Washington, D.C., Jones continues to receive high praise for his talents and it truly began in 2014 when he received a RAMMY nomination for Best Cocktail Program.

Courageous Like Dorie

Yield: 8 servings

Ingredients

2½ ounces Uncle Nearest Bourbon

1 ounce spiced pear syrup

3 dashes Jamaican bitters

Procedure

Combine all the ingredients in a shaker with ice. After, strain and serve over ice in a rocks glass.

Inspiration

Doris Miller also known as "Dorie" served as a crewman aboard the U.S.S. West Virginia on December 7, 1941. During the bombing of Pearl Harbor, Crewman Doris Miller, through gunfire and bomb explosions from enemy aircrafts, extracted his wounded Captain Mervyn S. Bennion from the dangerous line of fire to a place of greater safety; only to return to the line of fire manning a stationary torrent aimed at oncoming air attacks until he was ordered to leave his post.

The act of heroism committed by "Dorie" is rather inspirational to me. To say it was not easy being a Black man in the Navy during the 1940s is an understatement. When you take that into account it shines a brilliant light on the courage, integrity, character, and selflessness that Doris Miller possessed. His admirable attributes and dedication, along with other Black men in the military, are now considered as integral parts of our Armed Forces and a major contribution to the successes of the U.S. during WWII.

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