The First Saturday in May: American Pharoah’s Run to the Triple Crown
Celebrate the First Saturday in May While Staying Safe & Healthy at Home

PLAN
COCKTAILS · DISHES · STAY-AT-HOME STYLE

DECORATE
DRINK FLAGS · TENT CARDS · DERBY DAY BANNER

FUN
WINNER’S CIRCLE MAZE · WORD SEARCH · COLORING PAGES
COCKTAILS

Get your watch party started with some cocktails. Both recipes here are classic options to complete any Derby Day party. Print these pages to save the recipes!

Classic Mint Julep  MAKES 1 DRINK

GLASS: Julep Cup or Highball Glass
GARNISH: Mint Sprig

INGREDIENTS
• 2 oz Bourbon
• 1/2 oz Simple Syrup
• 3 Fresh Mint Leaves
• Crushed Ice

PREPARATION
Express the essential oils in the mint and rub them inside the glass. To the same glass, add simple syrup, bourbon and crushed ice. Stir. Garnish with more ice and fresh mint.

Source: www.kentuckyderby.com

Mint Julep Lemonade  MAKES 1 DRINK

GLASS: Collins Glass
GARNISH: Mint Sprig & Lemon Wedge

INGREDIENTS
• 1.5 oz Bourbon
• 1.5 oz Fresh Lemon Juice
• 1.5 oz Simple Syrup
• 1.5 oz Water
• 8-10 Mint Leaves
• Lemon Wedge
• Ice Cubes

PREPARATION
Rub the inside of a Collins glass with mint leaves. Discard leaves. In a shaker tin, combine first four ingredients and shake with ice. Strain over fresh ice into prepared glass. Garnish with mint sprig and lemon wedge.

To make a non-alcoholic version of this drink, remove the bourbon and follow the same preparation method.

Source: www.kentuckyderby.com
**DISHES**

Delicious dishes to pair with your cocktails: start with a savory Kentucky Hot Brown as your main course, accompanied by a Southern side and followed by dessert.

---

**Kentucky Hot Brown**  
MAKES 2 SANDWICHES

---

**INGREDIENTS**

- 2 oz Whole Butter
- 2 oz All Purpose Flour
- 8 oz Heavy Cream
- 8 oz Whole Milk
- 1/2 cup Pecorino Romano Cheese + extra for garnish
- Pinch of Ground Nutmeg
- Salt & Pepper to Taste
- 14 oz Sliced Roasted Turkey Breast, Sliced Thick
- 4 Slices Texas Toast, Crust Trimmed
- 4 Slices Crispy Bacon
- 2 Roma Tomatoes, Sliced in Half
- Paprika & Parsley

---

**PREPARATION**

In a two-quart saucepan, melt butter and slowly whisk in flour until combined and forms a thick paste (roux). Continue to cook roux for two minutes over medium-low heat, stirring frequently. Whisk heavy cream and whole milk into the roux and cook over medium heat until the cream begins to simmer, about 2-3 minutes. Remove sauce from heat and slowly whisk in Pecorino Romano cheese until the Mornay sauce is smooth. Add nutmeg, salt and pepper to taste.

For each Hot Brown, place two slices of toast with the crusts cut off in an oven safe dish - one slice is cut in half corner to corner to make two triangles and the other slice is left in a square shape - then cover with 7 ounces of turkey. Take the two halves of Roma tomato and two toast points and set them alongside the base of the turkey and toast. Next, pour one half of the Mornay sauce to completely cover the dish. Sprinkle with additional Pecorino Romano cheese. Place the entire dish in the oven. Suggested bake time is 20 minutes at 350°. When the cheese begins to brown and bubble, remove from oven, cross two pieces of crispy bacon on top, sprinkle with paprika and parsley, and serve immediately.

Source: www.brownhotel.com

---

More dishes on the next page!
Classic Pimento Cheese is a great Southern side to your Kentucky Hot Brown, followed by chocolatey Bourbon Balls for dessert.

**Classic Pimento Cheese**  MAKES 3 CUPS

**INGREDIENTS**
- 1/3 cup Mayonnaise
- 2 tsp Worcestershire Sauce
- 2 tsp Apple Cider Vinegar
- 1 1/2 tsp Dried Mustard
- 1 1/2 tsp Hot Sauce
- 1 tsp Sugar
- 1/4 tsp Ground Black Pepper
- 2 tbsp Finely Diced Onion
- 12 oz Jar of Diced Pimientos
- 16 oz Shredded Sharp Yellow Cheddar Cheese

**PREPARATION**
In a medium mixing bowl stir together first 8 ingredients until smooth. Fold in pimientos and cheddar cheese. Cover and chill 6 to 10 hours. Let stand at room temperature 30 minutes, and stir before serving.

*Source: www.kentucky derby.com*

**Bourbon Balls**  MAKES 24 BALLS

**INGREDIENTS**
- 1 cup Chopped Nuts
- 5 tbsp Bourbon
- 1/2 cup Butter, Softened
- 1 (16 oz) Package Confectioners' Sugar
- 18 oz Semisweet Chocolate
- 24 Pecan Halves

**PREPARATION**
Place the nuts in a sealable jar. Pour the bourbon over the nuts. Seal and allow to soak overnight. Mix the butter and sugar; fold in the soaked nuts. Form into 3/4” balls and refrigerate overnight. Line a tray with waxed paper. Melt the chocolate in the top of a double broiler over just-barely simmering water, stirring frequently and scraping down the sides with a rubber spatula to avoid scorching. Roll the balls in the melted chocolate to coat, and top off each ball with a pecan half. Arrange on the prepared tray. Store in refrigerator until serving.

*Source: www.allrecipes.com*
Hats, Seersucker, Bow Ties, Oh My!

Your stay-at-home Kentucky Derby Party can be just as fashionable as the red carpet at Churchill Downs. Grab your biggest hat and fanciest outfit from the back of your closet or just put on a ball cap and sweatpants and hit the hay! This year, anything goes.
DECORATE

Get the stay-at-home party started with some decorations. Print out the next few pages and follow the directions for some fun activities to get Derby Day ready.

Derby Day Banner

Drink Flags

Tent Cards

@nbcsports #KyDerbyAtHome

facebook instagram twitter nbc sports one home team kyderbyathome
DRINK FLAGS

Print on 8.5” x 11” paper or cardstock and cut out. Fold in half around a straw and glue the two ends together. Use with our cocktail recipes!

@nbcsports  #KyDerbyAtHome
TENT CARDS
Print on 8.5" x 11" paper or cardstock, cut out, and fold in half. Write in the blank space available. These are great labels for our dishes!
DERBY DAY BANNER
Print on 8.5" x 11" paper or cardstock, cut out, and tape to ribbon or string to hang. Now you are ready to celebrate Derby Day!
Print on 8.5” x 11” paper or cardstock, cut out, and tape to ribbon or string to hang. Now you are ready to celebrate Derby Day!
Print on 8.5" x 11" paper or cardstock, cut out and tape to ribbon or string to hang. Now you are ready to celebrate Derby Day!

@nbcsports #KyDerbyAtHome
Print on 8.5” x 11” paper or cardstock, cut out, and tape to ribbon or string to hang. Now you are ready to celebrate Derby Day!
WINNER'S CIRCLE MAZE
Congrats, you won the race! Lead your horse through the maze to receive your garland of roses.

And They're Off in the Kentucky Derby!
WORD SEARCH

The most exciting word search in sports! How fast can you find all the words listed in the box below?

GARLAND
SADDLE
KENTUCKY
SILKS
JUSTIFY
TWIN SPIRES

TROPHY
BUGLER
PHAROAH
BOW TIE
HATS
ROSES

TRIPLE CROWN
ORB
FINISH LINE
WINNER
JOCKEY
HORSE

U S B H F I N I S H L I N E
T A R A S I L K S L O B S F
E J O T I G A R L A N D K I
E T T S P T R O P H Y O H S
E R Y W P H Y F I T S U J N
O I F Y I Y A H J T E O S S
B P E W K N E R O A L O N A
U L G I I C S K O R K N T D
G E A F T N U P C A S A R D
L C I R I W N T I O H E R L
E R A R C I O E N R J L S E
R O S K P D E B R E E A E T
S W K E N D I O E G K S E C
I N S E S O R E U H W R T K
The nickname for the Kentucky Derby is the Run for the Roses because the winning horse and jockey receive a garland of over 400 red roses!
The Kentucky Derby is the first race of the Triple Crown. Up to 20 three-year-old Thoroughbreds will have the chance to race every year!
Watch Our Special Broadcast

3 ET  NBC  The First Saturday in May: American Pharoah’s Run to the Triple Crown

#KyDerbyAtHome