



This week's guests on *Spirits of Whisk(e)y* are Woody Kane and Chris McGowan, Global Ambassador and Director of Marketing, respectively, of The [The Busker Irish Whiskey](#). Distilled in County Carlow by Royal Oak Distillery, The Busker is a "new to world" Irish whiskey, designed to demonstrate Ireland's three signature styles of whiskey—Single Grain, Single Malt, and Single Pot Still—and leverage its relationship with Disaronno International through its Triple Cask Triple Smooth expression, aged, in part, in Sicilian ex-Marsala casks. Listen and learn how Woody and Chris channeled a way with people and storytelling into a life of evangelizing the world's whiskey drinkers. Then hear Chef Louise Leonard's suggestions for pairing The Busker's Triple Cask Triple Smooth with Irish Soda Bread French Toast, accompanied by Fresh Fruit and Hard Cream. Sláinte!

Words from Weezy: The Busker Triple Cask

I am pairing this wonderful whiskey with Irish Soda Bread French Toast with Fresh Fruit and Hard Cream. Make your favorite soda bread recipe and turn it into french toast the next morning - don't forget to add a proper glug of whiskey to the batter - and top with your favorite fruit and whipped cream made with another glug of whiskey. Then add more whiskey to your coffee - noticing a theme here? It's that day of the year when all this makes sense. Sláinte!

Resource links for today's Whiskey Chronicles:

<https://www.flyingboatmuseum.com/meet-chef-joe-sheridan-inventor-irish-coffee/>

<https://www.flyingboatmuseum.com/authentic-foynes-irish-coffee-recipe/>