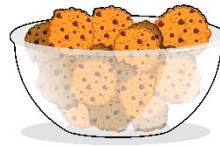


St. Patrick's Day Recipes

Oatmeal Chocolate Chip Cookies

Ingredients:

$\frac{3}{4}$ cup oat flour (regular oats blended in a blender)
 $\frac{1}{2}$ cup old-fashioned oats
 $\frac{1}{4}$ cup quick oats
 $\frac{3}{4}$ teaspoon baking soda
1 teaspoon cinnamon
Pinch of salt
1 $\frac{1}{2}$ teaspoons vanilla extract
1 large egg
4 tablespoons brown sugar
 $\frac{1}{2}$ cup coconut oil
 $\frac{1}{2}$ cup dark chocolate chips



Directions:

In a medium-sized bowl, stir together the oat flour, old-fashioned oats, quick oats, baking soda, cinnamon, and salt. In another bowl, stir together the vanilla extract, egg, and brown sugar. Melt the coconut oil and let it cool slightly before adding to the bowl. Stir until well combined. Add the dry ingredients to the wet ingredients and stir until just combined. Fold in the dark chocolate chips. Cover the dough tightly and chill the dough for 30 minutes to an hour.

Preheat the oven to 350° F. Using a cookie scoop, scoop out balls of the dough onto a parchment lined cookie sheet. Bake for 7-9 minutes or until lightly browned around the edges.

Bacon and Cheese Potatoes

Ingredients:

¼ pound bacon
2 medium onions, thinly sliced
4 medium potatoes, thinly sliced
½ pound cheese, thinly sliced
Salt and pepper
Butter



Directions:

Line a crockpot with foil, leaving enough to cover potatoes. Layer half each of the bacon, onions, potatoes, and cheese in crockpot. Season with salt and pepper and dot with butter. Repeat the layers again. Dot with butter. Cover with foil and cook on low for 10 hours.

Irish Potato Leek Soup

Ingredients:

½ cup butter
1 medium onion, thinly sliced
3 leeks, sliced
1 rib celery, diced
2 medium Yukon gold potatoes, peeled and diced
2 cups cauliflower florets
5 cups chicken stock
¼ teaspoon salt
⅛ teaspoon black pepper
2 bay leaves
4 sprigs fresh thyme

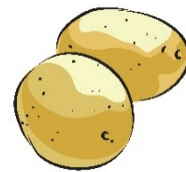


Directions:

Melt butter in a large saucepan over low heat; stir in onion, celery, and leek. Cover and cook 20 minutes. Stir in potato, bay leaves, and thyme; cover and cook 15 minutes. Stir in broth, cauliflower florets, salt, and pepper; bring to a boil. Reduce heat, and simmer 30 minutes or until potato is tender. Remove from heat. Carefully remove the bay leaves and thyme sprigs. Use an immersion blender to puree the soup in the pot. Serve.

Corned Beef and Cabbage Potato Salad**Ingredients:**

2 pounds small Yukon Gold potatoes
2 cups thinly sliced green cabbage
1 cup thinly sliced red cabbage
32 drained pearl cocktail onions, chopped
½ cup tiny-cubed Kerrygold Dubliner Cheese
3 ounces deli corned beef, torn into small pieces
¼ cup extra virgin olive oil
¼ cup malt vinegar
1 tablespoon mustard
1 tablespoon fresh parsley
2 teaspoons sugar
¼ teaspoon dried dill
2 cloves garlic, minced

**Directions:**

Cut potatoes into ½” cubes and place in a large pot with a steamer basket. Add 1” of water to pot and bring to a boil. Reduce heat and cook, covered, for 10 to 15 minutes or until potatoes are tender. Let cool slightly. While potatoes are cooking, place salad ingredients in a large bowl. Place all dressing ingredients in a jar with a tight fitting lid and shake well. Add warm potatoes to bowl and drizzle with dressing; lightly stir to coat salad with dressing. Serve immediately.

Boxty

Ingredients:

1 ½ cups grated raw potatoes
1 cup all-purpose flour
1 cup leftover mashed potatoes
1 egg
1 tablespoon skim milk
Salt and pepper to taste
¼ cup olive oil
Sour cream
Green onions, sliced



Directions:

Toss the grated potatoes with flour in a large bowl. Stir in mashed potatoes until combined. In a separate bowl, whisk together the egg and skim milk; mix into the potatoes. Season to taste with salt and pepper.

Heat the olive oil in a large skillet over medium-high heat. Drop in the potato mixture, forming patties about 2" in diameter. Fry on both sides until golden brown, 3 to 4 minutes per side. Drain on a paper towel-lined plate. Serve warm with sour cream and green onions.

Irish Lamb Stew

Ingredients:

6 pounds boneless lamb shoulder, cut into 2" pieces
3 tablespoons Canola oil
½ teaspoon salt
½ teaspoon pepper
½ cup flour
3 cloves garlic, minced
1 large onion, chopped
½ cup water
4 cups beef stock
2 teaspoons white sugar
4 cups carrots



Directions:

Combine flour, salt, and pepper. Dredge lamb cubes in seasoned flour. Heat oil; brown meat over medium-high heat. Reduce heat to medium, add onions and garlic. Cook and stir 5 minutes until onions are translucent. Add remaining ingredients, raise heat to medium-high, and bring to boil. Reduce heat to simmer, cook (stirring occasionally) for 90 minutes to 2 hours, or until meat is fork tender.

Shamrock Shake**Ingredients:**

3 cups vanilla ice cream
1½ cups milk
¼ teaspoon mint extract
Green food coloring

**Directions:**

Mix the vanilla ice cream and the milk in a blender. Once it's thoroughly blended, add the mint extract and several drops of green food color. Blend again and serve.

Corned Beef and Cabbage**Ingredients:**

Corned beef brisket, about 4-5 pounds
4 bay leaves
5 cloves minced garlic
2 carrots, cut in half and sliced
Unpeeled red potatoes, cut in half
1 cabbage, cut in 8 wedges
1 can of beer
½ can of chicken broth
6 cloves
½ teaspoon peppercorns

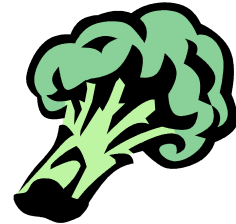


Directions:

Pour beer and chicken broth into crock pot. Stir in the cloves, peppercorn, seasoning pack, and garlic. Place beef brisket, cabbage, and carrots in the pot, and then add as many potatoes as you desire, depending on room. Add enough water to fill crock pot $\frac{1}{3}$ of the way to the top. Cover and cook on low until brisket is tender and shreds, about 8-10 hours.

Broccoli Cornbread**Ingredients:**

2 boxes Jiffy cornbread mix
2 cups fresh cooked broccoli, cut
1 (16-ounce) container cottage cheese
4 eggs
2 sticks melted butter

**Directions:**

Mix all ingredients together. Pour into a 9" x 13" glass, greased baking dish. Bake at 400° F for 35 to 45 minutes or until golden brown on top and firm.

Irish Soda Bread**Ingredients:**

4 cups flour
 $\frac{1}{3}$ cup sugar
1 teaspoon salt
1 teaspoon baking soda
1 teaspoon baking power
 $\frac{3}{4}$ cup butter
 $\frac{1}{2}$ pound raisins, rinsed and well drained
1 $\frac{1}{4}$ cups buttermilk
2 eggs, beaten



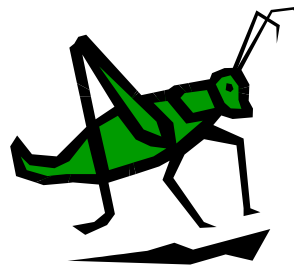
Directions:

Combine flour, sugar, salt, baking soda, and baking powder in large mixing bowl. Work in butter until texture resembles coarse crumbs. Stir in raisins. Create a well in the center of the mix and add buttermilk and eggs. Combine well.

Knead with lightly-floured hands several minutes. Shape into a ball and place in a lightly-floured (ungreased) 10" round baking pan. Cut cross into top with lightly floured knife. Bake about one hour in a 350° F degrees oven until knife inserted in center comes out clean.

Grasshopper Cake**Ingredients:**

1 box white cake mix
1¼ cups water
⅓ cup vegetable oil
2 teaspoons mint extract
3 egg whites
Green food coloring
2 jars (16 ounces each) hot fudge topping
1 container (8 ounces) whipped topping, thawed
Andes mints (optional)

**Directions:**

Preheat oven to 350° F. Spray bottom only of 13" x 9" pan with baking spray and dust with flour. Make cake mix as directed on box, using water, oil, 1 ½ teaspoons of the mint extract and the egg whites. Add food coloring for color.

Pour batter into pan. Bake 28 to 33 minutes, or until toothpick inserted in center comes out clean; run knife around side of the pan to loosen the cake. Cool completely, about 1 hour. Carefully spread the fudge topping evenly over the cake.

In a medium bowl, stir whipped topping, remaining ½ teaspoon extract, a few drops of green food color until blended; spread whipped topping mixture evenly over fudge. Garnish with candy pieces, if desired.

Apple Barley Pudding

Ingredients:

4 tablespoons pearl barley
1 ½ pounds apples, peeled, cored and sliced
3 tablespoons sugar
1 cup heavy cream
1 tablespoon lemon juice



Directions:

Boil the barley in water and add the apples. Cook until both begin to soften. Drain and blend the mixture in a blender. Add sugar and lemon to the mixture and bring to a boil. Allow to cool and then chill, adding the cream on top.

Oatcakes

Ingredients:

6 ounces fine oatmeal
2 ounces all-purpose flour
1 teaspoon salt
10 ounces warm water



Directions:

Mix the oatmeal, flour, and salt together. Slowly add the warm water. Roll out the mixture on a floured board and knead until ¼" thick. Cut into triangles. Cook in a pan until golden. Dry out in a cool oven at 300° F until crisp. Serve with butter.

Lemon Curd

Ingredients:

8 tablespoons unsalted butter
1 cup white sugar
1 cup fresh lemon juice
8 large egg yolks
2 tablespoons grated lemon peel



Directions:

Mix all ingredients, except the lemon peel, in a saucepan. Cook over a low heat, stirring constantly. Do not let the mixture boil or the eggs will curdle and be ruined. Cook until a creamy consistency is reached. Pour into a small dessert bowl and garnish with the lemon peel. Allow to cool and then serve.

Shamrock Green Mint Fudge

Ingredients:

10 Oreo cookies
1 container vanilla frosting
12 ounces white chocolate chips
2 teaspoons real mint extract
Green food coloring



Directions:

In a food processor, pulse cookies until they are completely crumbled. Press cookies down into a lined loaf pan. In one bowl, combine the frosting, mint extract, and food coloring. Mix well. In a second bowl, melt the chocolate chips. Combine the contents of the 2 bowls and mix well. Pour the contents of the bowl into the loaf pan over the pressed cookies. Spread evenly. Chill for about 1 hour.

Broccomole

Ingredients:

3 cups chopped broccoli
1 jalapeno, chopped, seeds removed
2 tablespoons green onions
1 teaspoon olive oil
2 ounces cream cheese
¼ teaspoon chili powder
1 tablespoon cilantro
¼ teaspoon each, salt, pepper, garlic powder



Directions:

Cook the broccoli in lightly salted water until very soft. Drain broccoli very well. Transfer to a food processor. Add the remaining ingredients and process until smooth; add additional olive oil for a smoother texture.

Handheld Shepherd's Pies

Cream Cheese Crust

Ingredients:

1 stick cold butter
4 ounces cream cheese
1 teaspoon salt
2 cups all-purpose flour
1 tablespoon sugar
¼ cup whole milk, plus 2-3 tablespoons



Directions:

Cut the butter and cream cheese into ½" cubes; store in the freezer while you prep the rest of the ingredients. Combine the dry ingredients in the food processor. Add the butter and cream cheese and pulse until the mixture looks like small peas. Add the milk and pulse until combined. If the mixture still looks dry, add 2-3 more tablespoons milk, pulsing after each addition. Chill while you prep the filling, at least 30 minutes.

Shepherd's Pie Filling

Ingredients:

1 large onion, diced
2 tablespoons olive oil
1 teaspoon sugar
½ pound ground lamb
2 medium carrots, diced
1 medium Yukon gold potato, diced
½ cup frozen peas
2 cloves garlic, minced
2 sprigs fresh thyme
1 tablespoon tomato paste
1 tablespoon flour
1 can dark beer
Splash heavy cream

Directions:

Heat olive oil in a sauté pan over medium-high heat. Add onions, sugar, and a pinch of salt. Cook until light brown, stirring occasionally, about 15 minutes. Add lamb and cook until brown. Add carrots, potato, peas, garlic, and thyme. Cook until vegetables are tender, about 5 minutes. Stir in tomato paste and flour and cook for 1 minute.

Deglaze the pan with a splash of dark beer, scraping brown bits off the bottom of the pan. When the liquid has almost evaporated, add the rest of the can of beer. Bring to a boil and reduce the liquid by half, or until the sauce is thick. Remove from heat and stir in the heavy cream (about 1 tablespoon). Season with salt and pepper to taste, then let cool slightly while you roll the pastry.

Pie Construction

Ingredients:

1 egg

¼ cup water

Pastry brush

Salt and pepper to taste

Directions:

Preheat oven to 375° F. Line 2 baking sheets with parchment paper. Working with half of the dough on a floured surface, roll the dough to ⅛" thick. Cut out rounds with the 3" biscuit cutter (you'll need 2 for every pie.) Spoon about a teaspoon of filling onto half of the crusts. Place the other half of the rounds atop to form a round pie. Seal the edges using a fork.

Whisk the egg in a small bowl and add about ¼ cup water. Using a pastry brush, lightly coat each pie with egg wash. Bake until golden brown, about 20 minutes. Repeat with the remaining dough and filling.