

“Kiss Me, I’m Irish” comes from the Blarney Stone. Irish legend says that kissing the famous stone at Blarney Castle gives the kisser the gift of charming, eloquent, and persuasive speech. Since most people won’t get to smooch the stone, it is said that puckering up to an Irish person is the next best thing. Since “everyone is Irish” on St. Patrick’s Day... This provides the opportunity to kiss those you love!

Irish Egg Rolls

Prep Time: 30 min
Cook Time: 5 min
Additional Time: 15 min
Total Time: 50 min
Servings: 8

4 oz. chopped corned beef
1 C. shredded steamed cabbage
1 C. diced cooked potatoes
1 C. shredded carrot
1/2 C. thinly sliced onion
salt and pepper, to taste
8 (7" square) egg roll wrappers
1-1/2 qts. oil for deep frying

Heat oil in a deep-fryer to 375° F.

In a medium bowl, mix together the shredded corned beef, cabbage, potatoes, carrot, and onion. Season with salt and pepper to taste. Lay the egg roll wrappers out on a clean dry surface a few at a time. Place about 1/2 C. of the mixture into the center of each wrap. Roll up into logs according to the directions on the package. Wet the edge with water to seal.

Fry rolls a few at a time, turning if necessary, for about 5 minutes, or until golden. Remove from hot oil to drain on paper towels.

Potato Leek Soup

Prep Time: 15 min
Total Time: 50 min
Servings: 6-8

3 T. olive oil
3 T. unsalted butter
3 med. russet potatoes (about 2-1/4 lb.), peeled and chopped
3 leeks, white and light green parts only, thinly sliced
3 celery stalks, chopped, plus yellow leaves for garnish (optional)
3 garlic cloves, finely chopped
6 C. chicken broth
6 sprigs fresh thyme
1-1/2 tsp. salt, plus more to taste
3/4 tsp. ground black pepper, plus more to taste
1 C. heavy cream, plus more for drizzling
Hot sauce and fried onions, optional

In a medium Dutch oven, heat the oil and butter over medium heat. Add the potatoes, leeks and celery. Cook, stirring, until the leeks are tender, 6 to 8 min. Add the garlic and cook, stirring, until fragrant, about 30 seconds.

Stir in the chicken broth, thyme sprigs, salt and pepper. Bring to a simmer over medium-high heat. Reduce the heat to medium-low and cook, uncovered, until the potatoes are tender, 15 to 20 min.

Remove the thyme sprigs. Transfer about 4 C. of the soup to a blender. Remove the top insert from the lid and cover with a kitchen towel. Puree until smooth, 30 seconds. Add to Dutch oven with the remaining chunky soup. Stir in the cream and cook over medium-low heat, stirring, until the soup is slightly thickened, 10 to 15 min.

Season the soup with more salt and pepper. Garnish with celery leaves, hot sauce, prepared fried onions and another drizzle of heavy cream, if you like.

Pressure Cooker Corned Beef Brisket

Prep Time: 10 mins
Cook Time: 1 hr 40 min Additional Time: 10 min
Total Time: 2 hrs

1 (4 lb.) corned beef brisket, seasoning packet discarded
1-1/2 tsp. garlic powder
1-1/2 tsp. onion powder
1 (12 oz.) bottle beer

Place brisket fat-side up on a rack inside an electric pressure cooker. Sprinkle garlic powder and onion powder over brisket; pour beer into the pot. Close and lock the lid. Select “Meat” setting according to manufacturer’s instructions; set timer for 1 hour 30 min. Allow 10 to 15 min. for pressure to build.

Release pressure using the natural-release method according to manufacturer's instructions, 10 to 40 min. Unlock and remove the lid.

Transfer brisket to a cutting board; remove the top layer of fat and slice across the grain using an electric knife makes for beautifully-cut meat. Serve with cabbage, carrots, and boiled potatoes.

Note: Cooking time includes the time for the pot to reach the proper pressure.

One-Skillet Corned Beef Hash

Prep Time: 15 min

Cook Time: 20 min

Total Time: 35 min

2 T. vegetable oil
2 onions, chopped
4 potatoes, peeled and chopped
2 (12 oz.) cans corned beef
1 T. ground black pepper
5 T. apple cider vinegar

Heat oil in a large skillet over medium-high heat. Sauté onions and potatoes until slightly browned, about 5 min.

Stir in corned beef and season with pepper. Stir in apple cider vinegar, 1 T. at a time, cooking for 3 to 5 min in between each addition. Partially cover skillet, reduce heat to medium-low, and cook, stirring occasionally, for about 20 min or until potatoes are tender.

Note: Works well with cooked spinach and fried eggs on the side.

Irish Potato Candy (no bake)

Total Time: 45 min

Yield: 4 dozen

1/4 C. butter, softened
4 oz. cream cheese, softened
1 tsp. vanilla extract
4 C. powdered sugar
2-1/2 C. sweetened flaked coconut
1 – 1-1/2 T. cinnamon

In a large bowl with an electric mixer, beat butter, cream cheese and vanilla.

Slowly add powdered sugar and continue mixing to incorporate – scraping sides when necessary.

Add coconut and continue to mix until combined.

Roll mixture into tablespoon-size balls and in cinnamon to coat.

Once coated, roll candies into a potato shape – if desired.

Set on a parchment or foil lined cookie sheet and chill until set.

Store candies in refrigerator for at least 30 min, or until ready to serve.

Matcha Pound Cake with Almond Glaze

Active Time: 20 min

Total Time: 1 hr 40 min

Cake

2 C. flour
1 tsp. salt
2 T. matcha powder**
1 C. unsalted butter, softened
1-1/4 C. sugar
3 lg. eggs
2 tsp. vanilla extract
1/2 tsp. almond extract
1 C. milk

Glaze

1 C. powdered sugar
5 tsp. milk
1/2 tsp. almond extract

Preheat the oven to 350°F. Grease a 9-by-5-inch loaf pan and line the bottom with parchment paper. In a small bowl, whisk together the flour, salt and matcha powder and set aside. In the bowl of a stand mixer fitted with a paddle attachment, cream together the butter and sugar until pale and fluffy, 3-5 min. Add the eggs one at a time, beating after each addition. Add the extracts. Beat in the dry ingredients and the milk in 2 alternating additions; scrape down the bowl as necessary.

Scrape the batter into the prepared pan and bake for about 1 hour, until the top is golden and a toothpick inserted into the center comes out clean. Let it cool in the pan for 10 min, then transfer to a cooling rack.

To make the glaze, whisk together the powdered sugar, milk and almond extract. Pour the glaze over the warm cake and serve.

Note: ** Matcha is finely-ground powder of specially-grown and processed GREEN tea leaves, and this green powder can be purchased at your local grocery stores.

Porter Bundt Cake with Whiskey-Caramel Sauce

Active Time: 1 hr

Total Time: 1 hr 50 min

Cake

1-1/2 C. dark porter beer
1 C. unsulfured molasses
1-1/2 tsp. baking soda
1/4 C. pure maple syrup
1-1/2 sticks unsalted butter, softened, plus more for greasing
3 C. all-purpose flour, plus more for dusting
1-1/2 tsp. baking powder
3/4 tsp. ground cinnamon
1/2 tsp. grated nutmeg
1/4 tsp. fine sea salt
1/3 C. cocoa nibs
1/2 C. packed light brown sugar
1/2 C. granulated sugar
3 lg. eggs

Sauce

1 C. granulated sugar
1/4 C. water
1/4 C. heavy cream
1/4 C. whiskey

Preheat the oven to 350°F. In a large saucepan, whisk 1 C. of the dark porter beer with the molasses and bring just to a boil. Remove from the heat, stir in the baking soda and let cool completely.

In a medium saucepan, whisk the maple syrup with the remaining 1/2 C. of porter and bring to a boil. Reduce the heat and simmer, stirring occasionally, until reduced by half and syrupy, about 20 min. Let cool completely.

Meanwhile, butter a 10-inch Bundt pan and dust with flour; shake off the excess. In a large bowl, whisk the 3 C. of flour with the baking powder, cinnamon, nutmeg, salt and cocoa nibs. In a stand mixer fitted with the whisk, beat the 1/2 sticks of butter with the brown and granulated sugars at medium speed until fluffy. Beat in the eggs, 1 at a time, until just incorporated. At low speed, beat in the cooled porter-molasses mixture, then gradually beat in the dry ingredients.

Scrape the batter into the prepared pan and smooth the surface. Bake in the center of the oven for about 50 min, until a toothpick inserted in the center of the cake comes out clean. Let cool for 15 min. Invert the warm cake onto a rack and brush with the cooled porter-syrup mixture.

Sauce: In a medium saucepan, combine the sugar with the water and bring to a boil. Cook over moderately-high heat, without stirring, until an amber caramel forms. Remove from the heat and whisk in the cream and whiskey. Cook over low heat for 1 min. Let cool slightly.

Cut the cake into wedges and serve, passing the warm whiskey caramel at the table.

Quote of the Week:

"It's National 'How Do I Change the Clock on my Microwave?' Day!"

~Anonymous