Do you host a St. Patrick's Day celebration? We have a few recipes for cookin' up a yummy meal.
Let us know if there is something you would like us to put in our column, or if you have a recipe to share, please submit to ads@thedrummer.com.

Classic Irish Coffee

Level: Easy
Total: 5 min
Active: 5 min
Yield: 2

1/3 c. heavy cream
2 T. light brown sugar
1/4 c. whiskey, preferably Irish
2 c. hot freshly brewed coffee

Whip the cream and brown sugar in a medium bowl with a whisk until soft peaks form.
Divide the whiskey between 2 mugs and top with the hot coffee. Spoon the whipped cream over top and serve hot.

Corned Beef Hash with Poached Eggs

Level: Intermediate
Total: 53 min
Prep: 20 min
Inactive: 3 min
Cook: 30 min
Yield: 4 servings

Hash:
2 c. roughly chopped boiled red-skinned potatoes
2 c. diced cooked corned beef
1/4 c. corned beef cooking liquid or chicken broth
1/2 med. yellow onion, grated
1/2 clove garlic, mashed with a fork
1 T. chopped fresh flat-leaf parsley
1 T. whole-grain mustard
1/4 tsp. dried thyme
Pinch nutmeg
Freshly ground black pepper
1/4 c. plus 1 T. unsalted butter

Eggs:
4 c. cold water
1/2 c. distilled white vinegar
1/2 tsp. kosher salt
8 lg. eggs

In a large bowl, mash 1 cup of the potatoes with a fork. Add the remaining potatoes, corned beef, cooking liquid, onion, garlic, mustard, parsley, thyme, and nutmeg. Season generously with pepper and mix well. Store in the refrigerator overnight or at least 3 hours.

Set up for poaching the eggs: Combine the water, vinegar, and salt in a large skillet and bring to a gentle simmer.

Preheat a large well-seasoned cast-iron skillet over medium-high heat. Add 1/4 cup of the butter and heat. When the foaming subsides, add the hash mixture and cook, stirring, for 30 seconds. Using a spatula, press the mixture down into a cake the size of the skillet. Cook, shaking the skillet occasionally, until the hash begins to brown, about 4 minutes. Reduce the heat to medium and continue cooking, shaking the skillet to loosen the hash occasionally, until the underside is browned and crusty, about 6 minutes more.

To flip the hash, set a plate the size of the skillet on top of the pan. Invert the pan so the hash falls on to the plate as an intact cake. Invert the hash onto another plate, cooked-side up. Return the skillet to the medium-high heat; add the remaining 1 tablespoon butter. When the foaming subsides, slide the hash into the skillet cooked-side up. Cook, shaking the skillet occasionally, for 3 minutes. Reduce the heat to medium and cook, shaking the skillet occasionally, until the underside is browned and crispy, about 5 minutes more.

While the corned beef hash is cooking, crack an egg into a cup and carefully slide it into the hot poaching liquid. Quickly repeat with all the eggs. Poach the eggs, turning them occasionally with a spoon, until the whites are firm, or to the desired degree of doneness, about 3 to 5 minutes. Using a slotted spoon, remove the eggs and transfer to a kitchen towel. Lightly dab the eggs with the towel to remove any excess water.

Divide the hash among plates and top with the poached eggs. Serve immediately.

Watercress Soup With Whiskey Cream

Level: Easy
Total: 40 min
Prep: 10 min
Cook: 30 min
Yield: 6 servings

1 c. heavy cream

3 T. Irish whiskey
3 T. unsalted butter
1/2 med. onion, chopped
1 stalk celery, chopped
1 sm. russet potato, peeled & chopped
3 c. low-sodium chicken broth
1/4 tsp. sugar
Kosher salt
2 bunches watercress, tough stems trimmed
Freshly ground pepper

Bring the cream and 2 tablespoons whiskey to a simmer in a medium skillet over medium heat; cook until reduced to about 3/4 cup, about 10 minutes. Stir in the remaining 1 tablespoon whiskey. Transfer to a bowl and refrigerate until cold.

Meanwhile, melt the butter in a large saucepan over medium heat. Add the onion and celery; cover and cook, stirring occasionally, until softened, about 5 minutes. Add 2 cups water, the potato, broth, sugar and 1/2 teaspoon salt; bring to a simmer and cook, partially covered, until the potato is tender, about 10 minutes.

Add the watercress to the saucepan and simmer until just tender, about 5 minutes. Transfer the soup to a blender in batches and puree until smooth. Return to the saucepan and bring to a bare simmer; season with salt and pepper.

Whisk the chilled whiskey cream until soft peaks form. Ladle the soup into bowls and top each with a dollop of the whipped cream.

Irish Stew

Level: Intermediate
Total: 3 hr
Prep: 30 min
Cook: 2 hr 30 min
Yield: 6 servings

2 med.-sized onions, chopped
Oil, for frying
1 oz. butter
1 sprig dried thyme
2-1/2 lbs. best end of lamb neck, cut into lg. pcs.
7 carrots, chopped lengthways into 2” pcs.
2 T. pearl barley
5 c. Chicken Stock, recipe follows
Salt (recommended: Fleur du Sel)
Freshly ground black pepper
1 bouquet garni (parsley, thyme, & bay leaf)
12 med. potatoes
1 bunch parsley, leaves finely chopped
1 bunch chives
Serving suggestion: Herb Butter, recipe follows

Stock:
Chicken carcass
1 onion
4 c. water
3 stalks celery, roughly chopped
Bay leaf
Salt & freshly ground black pepper

Herb Butter:
1 stick butter
1 sm. bunch parsley, finely chopped
1 sm. bunch chives, finely chopped
1 sprig thyme

In a large heavy-bottomed saucepan, cook the onions in oil and butter, on medium-high heat until they are translucent. Add the dried thyme and stir. Add the lamb and brown on a high heat to seal in juices. Add carrots, and pearl barley. Pour in the Chicken Stock so that it almost covers the meat and vegetables. Season with salt and pepper, and add Bouquet garni. Cover and cook on low heat for 2 hours, being careful not to boil. Place potatoes on top of the stew, cover and cook for 30 minutes until the meat is falling beautifully off the bones and the potatoes are fork tender.

Serve the stew in large flat soup bowls, and drizzle Herb Butter over the potatoes or garnish with parsley and chives.

Stock: Preheat the stockpot. Combine ingredients in a large heavy-bottomed saucepan and cover with water. Bring to boil and simmer for approximately 30 minutes. Then let it cool down and skim off the fat. Yield: 6 servings

Herb Butter: Melt butter in a small saucepan. Add parsley, chives and thyme. Yield: 6 servings

Beef Potpies With Cheddar-Stout Crust

Level: Easy

Total: 3 hr 15 min
Prep: 1 hr
Cook: 2 hr 15 min
Yield: 6 servings

For the dough:
1-3/4 c. all-purpose flour, plus more for dusting
3/4 tsp. fine salt
1 stick cold unsalted butter, cut into 1/2" pcs.
3/4 c. grated Irish cheddar cheese (about 3 oz.)
6 to 7 T. stout beer
1 lg. egg, lightly beaten

For the filling:
2-1/4 lbs. beef chuck roast, trimmed of excess fat, cut into 1" pcs.
1/4 c. all-purpose flour
Kosher salt and freshly ground pepper
3 T. unsalted butter
1/3 c. stout beer
3 med. leeks, white & light green parts only, halved lengthwise & cut into 1" pcs.
1 pound carrots, cut into 1" pcs.
2 stalks celery, cut into 1" pcs.

Make the dough: Pulse the flour and fine salt in a food processor to combine. Add the butter and cheese and pulse until the mixture looks like coarse meal with some pea-size bits of butter. Drizzle in 6 tablespoons beer and pulse to combine. Squeeze the dough between your fingers; if it does not hold its shape, pulse in up to 1 more tablespoon beer. Pat the dough into a disk, wrap in plastic wrap and refrigerate until firm, at least 1 hour or overnight.

Meanwhile, make the filling: Preheat the oven to 325 degrees F. Toss the beef, flour, 1-1/4 teaspoons kosher salt, and pepper to taste in a large bowl. Melt the butter in a Dutch oven or large ovenproof pot over medium-high heat. Add the beef and cook, stirring occasionally, until browned all over, about 7 minutes. Add the beer and 2 cups water, scraping up any browned bits from the bottom of the pot. Bring to a simmer, then cover, transfer to the oven and braise, 30 minutes. Add the leeks, carrots and celery to the pot and continue braising, 1 more hour.

Meanwhile, put six 10-ounce ramekins on a parchment-lined baking sheet. Roll out the dough between 2 lightly floured sheets of parchment into a 10-by-15-inch rectangle; cut into six 5-inch squares. Make a few slits in the middle of each square to let steam escape. Remove the filling from the oven and increase the temperature to 375 degrees F. Season the filling with salt and pepper and divide among the ramekins (there may be some filling left over). Top each with a square of dough, pressing the edges into the ramekin. Brush with the beaten egg. Bake until the crust is crisp and golden brown, 35 to 40 minutes. Let rest about 10 minutes before serving.

Colcannon

Yield: 4 to 6 servings

1 lb. cabbage
1 lb. potatoes
2 leeks
1 c. milk
Salt & pepper to taste
1 pinch ground mace
1/2 c. butter

In a large saucepan, boil cabbage until tender; remove and chop or blend well. Set aside and keep warm. Boil potatoes until tender. Remove from heat and drain.

Chop leeks, green parts as well as white, and simmer them in just enough milk to cover, until they are soft.

Season and mash potatoes well. Stir in cooked leeks and milk. Blend in the kale or cabbage and heat until the whole is a pale green fluff. Make a well in the center and pour in the melted butter. Mix well.

Vegetable Shepherd's Pie

Level: Easy
Total: 1 hr 6 min
Prep: 25 min
Cook: 41 min
Yield: 4 servings

6 med. Yukon gold potatoes, peeled & diced
Kosher salt
2 T. extra-virgin olive oil
1 lg. onion, diced
3 lg. carrots, cut into 1/2" chunks
2 stalks celery, cut into 1/2" chunks
1 bunch baby turnips, halved or quartered if large
6 cloves garlic, minced
Freshly ground pepper
1/2 bunch fresh parsley, leaves chopped (stems reserved)

1-1/2 T. Worcestershire sauce
5 T. unsalted butter
3/4 c. chopped veggie burgers or vegetarian protein crumbles
2/3 c. milk or half-and-half
Grated parmesan cheese, for sprinkling (optional)

Preheat the broiler. Cover the potatoes with water in a pot; season with salt, cover and boil until the potatoes are fork-tender, 15 minutes.

Meanwhile, heat the oil in a stovetop casserole dish or shallow enamel pot over medium-high heat. Add the onion, carrots, celery, turnips and garlic. Season with salt and pepper and cook until the vegetables brown, 8 minutes. Add 1-1/2 cups cooking liquid from the potatoes to the casserole dish. Lower the heat and scrape up any browned bits with a wooden spoon. Tie the parsley stems with twine and add to the casserole. Cover and simmer until the vegetables are tender, 8 minutes. Stir in the Worcestershire sauce, 2 tablespoons butter and the chopped veggie burgers and warm through, 5 minutes. Remove the parsley stems and stir in the chopped parsley. Keep warm.

Drain the potatoes and mash with the remaining 3 tablespoons butter and the milk; season with salt and pepper and spoon over the casserole. Sprinkle with parmesan, if desired. Broil until golden brown, 5 minutes.

St. Patrick's Day Lime Poke Cake

Level: Easy
Total: 3 hr 10 min
Prep: 5 min
Inactive: 2 hr 30 min
Cook: 35 min
Yield: 15 slices

Cake:
1 c. (2 sticks) unsalted butter, softened, plus more for greasing pan
2-1/2 c. all-purpose flour
1/2 tsp. baking powder
1/2 tsp. baking soda
1/2 tsp. fine salt
1-1/4 c. buttermilk, well shaken
2 tsp. pure vanilla extract
2 c. granulated sugar
3 lg. eggs, lightly beaten
1 (3 oz.) box lime gelatin

Topping:
2 c. heavy cream, cold
1 T. granulated sugar
2 tsp. pure vanilla extract
Green sanding sugar, for sprinkling

Position an oven rack in the lower third of the oven and preheat to 350 degrees F. Butter the bottom and sides of a 9-by-13-inch pan.

Whisk the flour, baking powder, baking soda and salt in a medium bowl; set aside. Whisk the buttermilk and vanilla in a spouted measuring cup; set aside.

Beat the granulated sugar and butter in a stand mixer (or a large bowl if using a hand mixer) at medium speed until very light in color and fluffy, about 5 minutes, scraping down the sides of the bowl as needed. With the mixer still running on medium, slowly add the eggs and beat until fully incorporated. Reduce the speed to the lowest setting; with the mixer running, add 1/3 of the flour mixture, then 1/2 of the buttermilk mixture, then 1/2 of the remaining flour mixture, then the remaining buttermilk mixture, then the remaining flour mixture. Scrape down the sides and beat until well mixed.

Spread the batter into the prepared pan. Bake until golden brown and a toothpick comes out clean when inserted in the center of the cake, about 30 minutes, rotating the pan halfway through. Let cool for 30 minutes in the pan. Use a large fork to poke holes an inch apart in the top and all the way through the cake.

Bring 1 cup water to a boil, pour over the gelatin in a medium bowl and stir until completely dissolved, about 2 minutes. Stir in 1/2 cup cold water. Pour the mixture evenly over the cooled cake. Refrigerate for 2 hours. Put a large bowl (for whipping the cream) in the refrigerator.

Remove the cake from the refrigerator. Whip the cream with the granulated sugar and vanilla in the chilled bowl until fluffy. Spread it over the cake and sprinkle the sanding sugar on top. Slice and serve.

Quote of the Week:

May you have the hindsight to know where you've been, the foresight to know where you are going, and the insight to know when you have gone too far.

~Irish Proverb