

Enjoy some fun recipes to celebrate our “common” Irish heritage - if it is only for the one time of year when everyone is Irish!

Whiskey Tea

Cook Time: 2 min.

Total Time: 2 min.

Servings: 1

1 C. boiling water
1 tea bag
1 (1.5 fl. oz.) jigger Irish whiskey
1 T. milk
1 tsp. white sugar

Pour boiling water into a mug, and place the tea bag in to steep for about 1 min. Remove and discard the tea bag. Pour in the whiskey, milk and sugar as desired. Stir, drink, give me good rating, then relax.

Dublin Coddle (Irish Sausage and Potato Stew)

Prep Time: 20 min.

Cook Time: 3 hr. 45 min.

Total Time: 4 hr. 5 min.

Servings: 4

8 strips thick-cut bacon, cut into 1-inch pieces
2 T. butter
2 yellow onions, chopped
4 cloves garlic, minced
1 C. chopped green onions, plus more to garnish top
1 C. stout beer
1 T. fresh thyme leaves
1/4 C. chopped Italian parsley
freshly ground black pepper, to taste
2 tsp. kosher salt, or to taste
pinch cayenne
3 lbs. Yukon Gold potatoes, peeled and halved
4 C. chicken broth
6 lg. pork sausage links, about 2-1/2 lbs. total

Cook bacon in a Dutch oven or a large oven-safe pot with a lid over medium heat, turning occasionally, until evenly browned, about 10 min. Add butter, onions, and pinch of salt, and cook until onions are soft and translucent. Add garlic, and green onions, and cook stirring for 2 min.

Pour in beer, raise heat to high, and cook, stirring occasionally, until beer has reduced by about 75%. While beer is reducing, season with thyme, parsley, black pepper, salt, and pinch cayenne. Once beer has reduced, add potatoes and broth and bring to a simmer.

Preheat the oven to 300°F.

Prick sausage on both sides, and add to the pot on top of the other ingredients.

Cover and place pot into the preheated oven. Cook for about 2-1/2 hrs. Remove the lid, and continue cooking uncovered for about 1 more hr.

Remove from oven and skim excess fat from top before serving. Garnish top with green onions, if desired.

Irish Potato Farls

Prep Time: 15 min.

Cook Time: 30 min.

Total Time: 45 min.

Servings: 4

4 med. potatoes, peeled and halved
1/4 C. all-purpose flour, plus extra for dusting
1 T. melted butter
1 pinch salt

Cover potatoes with water in a pot and bring to a boil over high heat. Simmer on medium-high heat until center of potatoes are tender when pricked with a fork, about 20 min. Turn off heat. Drain, return potatoes to the pot, and allow to completely dry out over the remaining residual heat.

Mash with a potato masher until smooth.

Place warm mashed potato in a medium bowl. Stir in flour, melted butter, and salt. Mix lightly until dough forms.

Knead dough lightly on a well-floured surface. The dough will be sticky. Use a floured rolling pin to flatten into a 9-inch circle about 1/4 in. thick. Cut into quarters using a floured knife.

Sprinkle a little flour into the bottom of a skillet and cook farls until evenly browned, about 3 min. on each side. Season with a little salt and serve straight away.

Corn O'Brien

Prep Time: 10 min.

Cook Time: 20 min.

Total Time: 30 min.

Servings: 6

2 slices bacon, cut into 1/2 inch pieces
1/4 C. minced white onion
2 T. green bell pepper, chopped
2 C. whole kernel corn, drained
1 T. chopped pimento peppers
salt and pepper to taste

Place bacon in a large, deep skillet; cook and stir over medium heat until evenly browned, about 10 min. Drain bacon on a paper towel-lined plate, leaving grease in the skillet.

Stir onion and bell pepper into the skillet; cook until onion has softened and turned translucent, about 5 min. Add corn, pimento peppers, and reserved bacon. Cook and stir until heated through, 3 to 5 min. Season with salt and pepper.

Irish Beer Cheese Puffs

Prep Time: 25 min.

Cook Time: 35 min.

Additional Time: 30 min.

Total Time: 1 hr. 30 min.

Servings: 12

Cheese Puffs:

4 T. Irish-style butter
1/2 C. Irish stout beer (such as Guinness® Extra Stout)
1/2 tsp. kosher salt
1/2 tsp. white sugar
1/2 C. all-purpose flour
2 lg. eggs
3/4 C. grated sharp Irish Cheddar cheese, plus more to taste
1 pinch cayenne pepper, or to taste

Spread:

1 T. olive oil
2 C. chopped leeks, washed thoroughly and drained
1/2 tsp. salt, or more to taste
2 T. water, or as needed
1/2 C. sliced green onions
1 T. fresh lemon juice
1/2 C. mascarpone cheese
black pepper to taste

Gather all ingredients, and preheat the oven to 425°F. Line a baking sheet with a silicone liner.

Combine butter, beer, salt, and sugar in a saucepan over medium-high heat. Let butter melt and bring to a simmer.

Add flour all at once and stir with a wooden spoon until it all comes together, about 30 seconds. Continue to cook and stir until the dough dries out a bit and starts sticking to the bottom of the pan, another minute or so.

Turn off the heat and continue stirring for another 1 to 2 min., scraping as much off the bottom of the pan as you can.

Transfer dough into a bowl. Add one egg and whisk it into a bit of the hot dough. Keep whisking in more dough until incorporated. Repeat with remaining egg, cleaning out the whisk as needed, until well combined and dough is sticky.

Add 3/4 C. Cheddar cheese and cayenne and stir until incorporated.

Scoop 12 rounded tablespoons of dough onto the prepared baking sheet. Press a little Cheddar on the tops and sides of each puff.

Bake in the center of the preheated oven until nicely puffed and beautifully browned, about 25 min. Turn off the oven and crack the door; let cheese puffs cool, undisturbed, for 30 min.

Meanwhile, make the spread: Heat olive oil in a pan over medium heat. Add leek and 1/2 tsp. salt; cook and stir until just barely tender, 7 to 10 min., adding a splash of water every few min. to prevent browning.

Stir in green onions and sauté briefly for 1 to 2 min. Transfer leek-onion mixture to a bowl and let cool for 5 to 10 min.

Add lemon juice and mascarpone cheese and mix until well combined. Season with salt and pepper to taste. Refrigerate until cheese puffs have finished cooling.

Serve cheese puffs with spread.

Salted Caramel Irish Cream Poke Cake

Prep Time: 25 min.

Cook Time: 25 min.

Chill Time: 2 hr. 30 min.

Total Time: 3 hr. 20 min.

Servings: 12

1 (13.25-oz) pkg. yellow cake mix
1 C. water
3 lg. eggs
1/3 C. canola oil
1 (3.5 oz.) pkg. cook-and-serve butterscotch pudding & pie filling mix
1-3/4 C. whole milk
1/2 tsp. salt
1/2 C., plus 3 T. (5 1/2 oz.) Irish cream liqueur (such as Baileys®), divided
3 C. heavy whipping cream
1/2 C. salted caramel topping, divided
flaky sea salt (optional)

Gather all ingredients. Preheat the oven to 350°F. Grease a 9x13-inch baking pan with cooking spray and line with parchment paper, if desired. Beat cake mix, water, eggs, and oil in a large bowl with an electric mixer at low speed until moistened, about 30 seconds. Beat at medium speed until no streaks of flour remain, about 2 min. Rinse beaters clean. Pour batter into the prepared baking pan. Bake in the preheated oven until a toothpick inserted into the center of the cake comes out clean, 21 to 25 min. Five minutes before cake is done, whisk together pudding mix and milk in a saucepan; heat over medium, whisking constantly, until mixture starts to thicken, about 4 min. Remove from heat. Add salt and 1/2 C. of the Irish cream and whisk vigorously until smooth. Poke holes immediately into the warm cake with the round handle of a wooden spoon. (Holes should be at 1-inch intervals and extend down to the bottom of the baking dish.) Immediately pour pudding mixture evenly over the warm cake, making sure to fill all the holes. Let cool in pan on a wire rack until room temperature, about 30 min. Cover and refrigerate for at least 2 hrs. or up to 12 hrs. Combine heavy cream, 6 T. caramel topping, and remaining 3 T. Irish cream in a large bowl. Beat on medium-high speed until stiff peaks form, about 5 min. Refrigerate until needed. Spread whipped cream evenly over cooled cake. Drizzle with remaining 2 T. salted caramel topping. Sprinkle with flaky sea salt, if desired.

Peanut Butter Potato Candy

*Prep Time: 20 min.
Additional Time: 2 hr.
Total Time: 2 hr. 20 min.
Servings: 20*

1/4 C. mashed potatoes
2 T. milk
1 tsp. vanilla extract
1 pinch salt
6 C. confectioners sugar (or as needed), plus more for dusting
1/3 C. peanut butter, or as needed

Combine mashed potatoes, milk, vanilla extract, and salt in a bowl. Stir confectioners' sugar into potato mixture until a dough consistency is reached. Refrigerate dough until chilled, about 1 hour. Sprinkle some confectioners' sugar on a cutting board or waxed paper. Roll dough into a large rectangular shape on prepared surface. Spread enough peanut butter on top layer of dough to cover. Roll dough into a jelly roll shape; refrigerate roll for 1 hour. Slice dough into pinwheels.

Dublin Drop Cake

*Prep Time: 20 min.
Cook Time: 40 min.
Additional Time: 30 min.
Total Time: 1 hr. 30 min.
Servings: 16*

1 T. unsweetened cocoa powder
2 (8 oz.) packages cream cheese, softened
1/4 C. confectioners' sugar
1 egg
6 T. Irish cream liqueur
1 (18.25 oz.) pkg. chocolate cake mix without pudding
1 (3.9 oz.) pkg. instant chocolate pudding mix
3 eggs
1/2 C. vegetable oil
1 (12 fluid oz.) can or bottle Irish stout beer (such as Guinness®)
2 T. butter
1 C. white sugar
1/2 C. Irish whiskey

Preheat oven to 350°F. Grease a 10-inch fluted tube pan and coat inside of pan with unsweetened cocoa powder. Beat cream cheese, confectioners' sugar, 1 egg, and Irish cream liqueur in a bowl until smooth and creamy. Set aside. Beat chocolate cake mix, chocolate pudding mix, 3 eggs, and vegetable oil in a separate bowl until batter is thick and smooth. Slowly beat Irish stout beer into the batter. Spoon 1/3 of the cake batter into the prepared pan; layer the Irish cream filling on top. Spoon remaining cake batter over the filling. Bake in the preheated oven until a toothpick inserted into the cake comes out clean, 40 to 50 min. Loosen the edges of the cake from the pan with a thin spatula; let cake rest in pan 15 min. Invert pan over a wire rack to release cake and allow to cool completely on the rack. While cake is cooling, melt butter in a saucepan over medium heat and stir in white sugar and Irish whiskey. Bring to a boil, stirring to dissolve sugar, reduce heat to low, and simmer until thickened, about 10 minutes. Transfer cake to a serving platter. Generously brush whiskey glaze over cooled cake several times and allow glaze to soak into cake.

Quote of the Week:

“Thanks to Daylight Saving Time, we all get an extra hour to think about doing something productive.”

~ Anonymous