

IRISH RECIPES

For SAINT
PATRICK'S *Day*



PADDY O'FURNITURE

IRISH RECIPES

OUR FAMILY ST. PATRICK DAY RECIPES & AND A FEW ST. PADDY'S DAY IRISH JOKES

**PADDY O'FURNITURE
OWNER, PROPRIETOR AND COOK
STUMBLE OUT PUB**

**VOLUME 1
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INTRODUCTION

From our kitchen to yours, this is a collection of traditional Irish recipes for celebrating Saint Patrick's Day with your friends and family.

St. Paddy's Day is our celebration day for Ireland's favorite saint who both saved us from the snakes, and gave us our own day to celebrate our Irish heritage. Part of our Irish heritage is artfully combining fine food, drinks, music and conversation on this blessed day to make good times. And showing that our Irish hearts are open and loving, any one can be Irish on Saint Paddy's day. So have a go at these recipes and join in the fun!

Our parents and grandparents have passed these recipes down to us, and now we share them with you. There is something for everyone in this collection for St. Paddy's Day, from Irish soda bread to sinful Naughty and Nice Chocolate Cupcakes with Irish Cream Liqueur Frosting.

You will love our family recipes for Corned Beef and Cabbage, Irish Shepherd's Pie and some lovely desserts to sweeten your mouth. There is even our family recipe for Irish Coffee To Ward Off The Chill, Or For Any Other Reason. For adults and kids there are a happy handful of cocktails and mocktails that Saint Patrick himself might enjoy.

We included a few jokes about our friends who contributed to this recipe book. When you read about our good friend Famous Frank (who generously shared his Frank's Famous Fried Cabbage recipe), and his adventures with the bottle, you will understand.

So enjoy this bounty of fine food from Ireland, and raise a toast to the great Saint Patrick!

Sláinte,

Paddy O'Furniture
Owner, Proprietor and Cook
Stumble Out Pub

*“St. Patrick was a gentleman, who through strategy and stealth
Drove all the snakes from Ireland, so here's a toast to his health
But not too many lest you lose yourself and then
You forget the good St. Patrick and see those snakes again”*
— an old Irish saying

In addition to this book, we have written two other Irish books that people like:

We have gathered the best of Irish jokes in this small volume for a good laugh. These are great to tell at the pub or at home with your mates and family and you can see the book here: <http://amzn.to/1FZCvOx>

My father, Mick “The Mouth” O’ Furniture, was a famous one for reciting Irish folklore, Irish words of wisdom, toasts at the pub and traditional Irish blessings. We gathered the best of the best in this volume for you — many classic sayings for reciting at an event or for inspiration and a chuckle at the pub with your mates and you can see the book here: <http://amzn.to/1FZCvOx>

SEAN'S SACRED CORNED BEEF AND CABBAGE

INTRODUCTION

This is a classic for St. Patrick's day! This is a great dish for putting in the oven and letting it cook slowly so the sinews in the meat dissolve into the smooth corned beef taste we love. It goes down easy with a glass of stout or wine! We thank our friend Sean for this recipe and the honest to God true story we tell about him (see the end of the recipe).

INVESTMENT IN TIME

Servings: 8 servings
Prep time: 15 minutes
Cook time: as much as 4 hours
Total time: as much as 4 hours and 15 minutes

INGREDIENTS

- 1 (5 1/2 pound) corned beef brisket
- 2 tablespoons pickling spice
- 1 large orange, sliced in 1/4-inch rounds, seeds removed
- 2 stalks celery, sliced into 1-inch pieces
- 1 large onion, sliced into 1-inch pieces
- 1/2 cup cold water
- 6 tablespoons butter, divided
- 1 large head cabbage, cored and sliced into 1-inch pieces
- 2 Golden Delicious apples, cored and quartered with peel on, about 2 cups
- 1 cup cold water, added at different times so pay attention now!

INSTRUCTION

1. Preheat the oven to 300 degrees F (150 degrees C).
2. Line a 9-inch by 13-inch roasting pan with aluminum foil, leaving enough extra foil extending over the sides to cover and seal in the roast.
3. Rinse the brisket, and pat dry. Rub the roast with with the pickling spice, and place in the prepared roasting pan. Arrange celery, orange and onion slices on and around the roast.
4. Pour in 1/2 cup of cold water, and wrap aluminum foil up over the roast tightly, making sure the ends are sealed.
5. Bake for about 4 hours in the preheated oven, or until meat is tender.
6. About 45 minutes before the roast's time is up, heat 3 tablespoons of butter and 1/2 cup of water in a large pot. Add cabbage and apples, cover, and simmer over low heat for about 30 minutes. Occasionally stir the pot so that nothing sticks to the bottom. Serve with the remaining butter and sliced corned beef.

AN HONEST TO GOD TRUE STORY ABOUT OUR FRIEND SEAN

Sean gets pulled over by the cops at 3 am and is questioned about where he is going at such a late hour.

Sean says, “I have to attend a lecture on the evils of drink and the bad example that smoking cigars and staying out late has on children.”

The cop says, “And where would such a lecture be taking place at this time of the morning?”

Sean says, “In the foyer of my house when my wife opens the door.”

MICHAEL HAUGHARTY'S BEEF AND IRISH STOUT STEW

INTRODUCTION

This hearty dish has combined two of the finest Irish things — high quality beef and high quality stout! We like to make this one ahead of time and warm it up when our guests get hungry.

INVESTMENT OF TIME

Servings: 6 servings
Prep time: 30 minutes
Cook time: 2 hours, then check for doneness and tenderness (see note below)
Total time: as much as 3 hours, depending on your stove

INGREDIENTS

- 2 pounds lean beef stew meat, cut into 1-inch cubes
- 3 tablespoons vegetable oil, divided
- 2 tablespoons all-purpose flour
- 1 pinch salt and ground black pepper to taste
- 1 pinch cayenne pepper
- 2 large onions, chopped, approximately 2 cups
- 1 clove garlic, roughly chopped, approximately 2 teaspoons
- 2 tablespoons tomato paste
- 1 1/2 cups Irish stout beer
- 2 cups carrot, peeled and top removed, chopped into 1-inch pieces
- 1 sprig fresh thyme, approximately 1 teaspoon
- 1 tablespoon chopped fresh parsley for garnish

INSTRUCTION

1. Toss the beef cubes with 1 tablespoon of vegetable oil. In a separate bowl, stir together the flour, salt, pepper, and cayenne pepper. Dredge the beef in this flour mixture to coat.
2. Heat the remaining 2 tablespoons of oil in a deep skillet or Dutch oven over medium heat. Add the beef, and brown on all sides. Add the onions and garlic. Stir the tomato paste into a small amount of water to dilute; pour into the pan and stir to blend. Reduce the heat to medium low, cover, and cook for 5 minutes.
3. Pour 1/2 cup of the stout into the pan, and as it begins to boil, scrape any bits of food from the bottom of the pan with a wooden spoon. This deglazing adds a lot of flavour to the broth by loosening all the highly flavoured crunchy bits. Pour in the rest of the stout, and add the carrots and thyme.
4. Cover, reduce heat to low, and simmer for 2 hours, stirring occasionally.
5. NOTE: The time it takes for this dish to cook can vary, depending on your stove temperature, the thickness of the pan and the density of the meat, so check it after 2 hours, and then every 20

minutes after. The beef should be easy to pierce with a fork.

6. Taste and adjust seasoning before serving.

7. Garnish with chopped parsley.

8. Now isn't it time you treated yourself to a glass of something lovely, Chef?

A BRIEF TRUE STORY ABOUT MICHAEL HAHGHARTY AND THE TRAGEDY AT KENNEDY AIRPORT

Michael Hahgharty arrives at Kennedy Airport and is seen with tears streaming down his cheeks.

An airline employee asks him if he is already homesick.

Your man Hahgharty says, "No, I've lost all my luggage!"

"How did that happen?"

Hahgharty says, "The cork fell out."

POWERFUL PAT'S IRISH SHEPHERD'S PIE

INTRODUCTION

This traditional dish satisfies all comers and can be saved and reheated for later eating after people come home from church or a party.

INVESTMENT IN TIME

Servings: One 9-inch by 13-inch casserole makes 8 hearty servings
Prep time: 20 minutes
Cook time: 70 minutes
Total time: 90 minutes

INGREDIENTS

- 1 tablespoon olive oil
- 1 tablespoon butter
- 1 onion, diced into 1-inch pieces, approximately 1 cup
- 2 pounds lean ground lamb (a mixture of 20% fat to 80% meat is best)
- 1/3 cup all-purpose flour
- salt and ground black pepper to taste
- 1 tablespoon minced fresh rosemary
- 1 tablespoon paprika
- 1/8 teaspoon ground cinnamon
- 1 tablespoon ketchup
- 3 cloves garlic, finely minced, approximately 1 tablespoon
- 2 1/2 cups water
- 1 (12 ounce) package frozen peas and carrots, thawed

For Making The Potatoes

- 2 1/2 pounds Yukon Gold potatoes, peeled and quartered
- 1 tablespoon butter
- 1 pinch ground cayenne pepper
- 1/4 cup cream cheese
- 1/4 pound Cheddar cheese, shredded
- salt and ground black pepper to taste
- 1 egg yolk
- 2 tablespoons milk

INSTRUCTIONS

1. Preheat your oven to 375 degrees F (190 degrees C).

2. Place olive oil and butter in a sturdy frying pan or Dutch oven over medium heat. Stir in onion and ground lamb; brown the meat, breaking it up into small pieces as it cooks, for about 10 minutes.
3. Stir in flour until incorporated, then mix in the salt, black pepper, rosemary, paprika, cinnamon, ketchup, and garlic. Cook and stir until garlic is fragrant, about 3 minutes.
4. Stir in water and scrape up any savory crunchy brown bits from the bottom of the pan. Reduce heat to medium-low and bring mixture to a simmer. Cook and stir until thick for about 5 minutes.
5. Turn off the heat. Stir in the peas and carrots with the lamb until well combined.
6. Spread lamb mixture into the bottom of a 9-inch by 13-inch baking dish and set aside.

Making The Potatoes For The Top Of The Shepherd's Pie

1. Place potatoes into a large pan of salted water. Bring to a boil, reduce heat to medium, and cook until tender, about 15 minutes. Drain well and return potatoes to pan.
2. Mash the butter, cayenne pepper, cream cheese, and Cheddar cheese into the potatoes. Mash until combined and potatoes are smooth. Season to taste with salt and black pepper.
3. Whisk together egg yolk and milk in a small bowl; stir into the mashed potato mixture.
4. Top the lamb mixture in the baking dish with the mashed potatoes and spread evenly to cover.
5. Bake in the preheated oven until the top is golden brown and sauce is bubbling up around the edges, about 30 minutes.
6. Did this Chef hear someone offering a drink? Or was I just talking to myself, again?

Just a brief story about Powerful Pat and his mate Marvelous Mike:

Powerful Pat and Marvelous Mike were getting ready to go on a camping trip.

Pat says, "I'm taking along a gallon of whiskey just in case of rattlesnake bites. What are you taking, Mike?"

Mike says, "Two rattlesnakes!"

GOODNIGHT IRENE'S IRISH SODA BREAD

INTRODUCTION

Every culture has its signature bread and soda bread is the Irish pride and joy. This bread is great with breakfast tea, afternoon tea or anytime tea! The soda used is baking soda, not club soda as some cooks have assumed. Both baking soda and baking powder are used in this traditional recipe to give the dough a lift.

INVESTMENT OF TIME

Servings: makes two 8-inch by 4-inch loaves for about 20 slices
Prep time: 15 minutes
Cook time: 40 minutes
Total time: 55 minutes

INGREDIENTS

- 4 cups all-purpose flour
- 2/3 cup white sugar
- 1/2 cup butter
- 5 teaspoons baking powder
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 2 tablespoons caraway seed
- 2 1/2 cups raisins
- 2 eggs
- 2 cups buttermilk
- 3 tablespoons milk
- 3 tablespoons sour cream

INSTRUCTIONS

1. Preheat your oven to 375 degrees F (190 degrees C).
2. Combine flour, sugar, baking powder, baking soda, and salt in a large bowl. Use your fingers or a pastry cutter to incorporate the butter just like you were making a pie crust.
3. When mixture looks crumbly, add the caraway seeds and raisins. Stir to evenly distribute the caraway seeds and raisins.
4. Add eggs, buttermilk, and sour cream. If the mixture is not moist enough, add some milk.
5. Pour into two greased and lightly floured loaf pans or a frying pan.
6. Bake at 375 degrees F (190 degrees C) for 45 to 60 minutes, or until a toothpick inserted in the bread comes out clean. The length of cooking can vary according to how hot your oven gets, so check the bread after 45 minutes and then every five minutes after that.

CHEERFUL CHARLIE'S COLCANNON

INTRODUCTION

This colcannon is a mixture of very St. Patrick's Day green coloured leeks and cabbage with potatoes. The nutmeg or mace is the secret ingredient. At the end of this recipe we share an old poem about colcannon!

INVESTMENT OF TIME

Servings: 4 servings as a side dish
Prep time: 10 minutes
Cook time: 25 minutes
Total time: 35 minutes

INGREDIENTS

- 2 leeks, thoroughly washed and cut into 1-inch pieces
- 1 cup milk
- 1 pound cabbage, core removed and cut into 1-inch pieces
- 1 pound potatoes, peeled and cut into 1-inch pieces
- salt and pepper to taste
- 1 pinch ground nutmeg or mace
- 1/2 cup butter, melted

INSTRUCTION

1. Place a large saucepan over medium heat. Add the leeks and add just enough milk to cover the leeks. Cook the leeks in the milk until they are soft, approximately five minutes. Remove the leeks and reserve.
2. Place about two quarts of water in a large saucepan. Bring to a boil. Add the cabbage and boil cabbage until tender, approximately 10 minutes. When the cabbage is tender, remove, strain out the water. Set the cabbage aside and keep warm.
3. Place about two quarts of water in a large saucepan. Bring the water to a boil. Boil potatoes until tender, about ten minutes. Remove the potatoes from the heat and drain.
4. Mash the potatoes well and stir in the cabbage, cooked leeks and milk. Make a well in the center of the very St. Patrick's Day green colcannon and pour in the melted butter. Mix well so the butter is evenly distributed through the dish. Add the salt, pepper and nutmeg or mace. Taste and adjust the seasonings to your preference.
5. Now, have a yourself a good drink, Chef!

There is a poem about Colcannon — do you remember this one?

Did you ever eat Colcannon
When 'twas made from thickened cream

And the kale and praties blended
Like the picture in a dream?
Did you ever take a forkful
And dip it in the lake
Of the clover-flavoured butter
That your mother used to make?

FAMOUS FRANK'S STOVETOP BREAD

INTRODUCTION

This is a rustic form of Irish soda bread, made in a jiffy for when friends drop by for tea. It can be eaten with preserves or fried as part of an hearty Irish breakfast.

INVESTMENT OF TIME

Servings: 4 servings
Prep time: 5 minutes
Cook time: 15 minutes
Total Time 20 minutes

INGREDIENTS

- 2 cups all-purpose flour
- 1/2 teaspoon salt
- 1 teaspoon baking soda
- 1 cup buttermilk
- 4 tablespoons of butter for cooking the bread

INSTRUCTION

1. Preheat a heavy flat griddle or skillet on medium heat.
2. Place flour and salt in a bowl and sift in the baking soda. Make a well in the center, and pour in the buttermilk.
3. Work quickly to mix into dough and knead very lightly on a well floured surface. Form into a flattened circle, about 1/2-inch thick and cut into quarters with a floured knife (keeps the knife from sticking to the dough — thanks for the tip, Ma!).
4. Sprinkle a little flour over the base of the hot pan, place the butter on top to melt, and cook the dough in the butter for 6 to 8 minutes on each side or until golden brown.

MARY'S MARVELOUS IRISH CHICKEN AND LEEK PIE

INTRODUCTION

This pie is always a favorite and the addition of the cream in the middle of the pie gives it a touch of luxury and sophistication.

INVESTMENT OF TIME

Servings: 6 servings
Prep time: 40 minutes
Cook time: 30 minutes
Total time: 70 minutes

INGREDIENTS

- 1 pastry for a 9-inch single crust pie
- 2 pounds of chicken,(can use only white meat or a mixture of dark and white meat), cut into bite-size pieces
- 4 slices cooked ham, cut into 1-inch pieces
- 4 leeks, well washed and chopped into 1-inch pieces
- 1 onion, peel removed and chopped into 1/2-inch pieces
- 1 salt and pepper to taste
- 1 pinch ground nutmeg
- 1 1/4 cups chicken stock
- 1 tablespoon milk for bruising the top of the pie
- 1/2 cup heavy cream, to be added after the pie is cooked

INSTRUCTIONS

1. Preheat your oven to 350 degrees F (175 degrees C).
2. In a 1 1/2 quart casserole dish, layer the chicken, ham, leeks and onion a couple of times each until the dish is full.
3. Season each layer with a little salt, pepper and nutmeg. Pour the chicken stock over the layers, and dampen the edges of the dish (this helps the top crust hang on).
4. Roll the pie pastry out large enough to cover the top of the dish, and place over the top. Crimp the sides down with a fork, and trim the excess from the edges. Cut a round hole about 1 inch wide in the center of the pastry (this is the hole in which we will later pour the cream). Roll dough scraps out and cut into strips. Use the strips to form a design (how about a four leaf clover?), and place lightly over the hole.
5. Brush the entire top with milk. Bake for 35 to 45 minutes in the preheated oven, until chicken is cooked through.
6. If the top crust is getting too brown, cover it with aluminum foil. While the pie is baking, heat the cream over low heat. When the pie is cooked, remove from the oven, and carefully remove the

design from the center hole. Pour the cream into the hole, and replace the design.

7. Let stand for five minutes before serving to let the cream settle in the pie.

Mary's Favorite Saint Patrick's Day Toast

*"I drink to your health when I'm with you
I drink to your health when I'm alone
I drink to your health so often
I'm starting to worry about my own"*

PADDY'S IRISH CHICKEN AND DUMPLINGS

INTRODUCTION

This is a family favorite. The best outcome is to have the stew boiling hot so when you add the dumplings so they cook fully.

INVESTMENT IN TIME

Servings: 6 servings
Prep time: 15 minutes
Cook time: 45 minutes
Total time: 60 minutes

INGREDIENTS

- 2 skinless, boneless chicken breasts, cut into 2-inch pieces
- 2 (10.75 ounce) cans condensed cream of chicken soup
- 3 cups water
- 1 cup celery, chopped into 1-inch pieces
- 2 onions, skin moved and cut into quarters
- 1 teaspoon salt
- 1/2 teaspoon poultry seasoning
- 1 teaspoon ground black pepper
- 4 carrots, peeled and sliced into 1-inch pieces, about two cups
- 4 medium potatoes, peeled and cut into 2-inch pieces, about three cups
- 1 (10 ounce) package frozen green peas
- 3 cups baking mix
- 1 1/3 cups milk

INSTRUCTION FOR MAKING THE STEW

1. In large, heavy pot, combine chicken, soup, water, celery, onion, salt, poultry seasoning, and pepper. Cover and cook over low heat about 1 1/2 hours.
2. Add potatoes and carrots; cover and cook another 30 minutes.
3. Remove chicken from pot, shred the pieces it, and return to pot. Mix the chicken well with the other ingredients. Add peas and cook just 5 minutes longer.

INSTRUCTIONS FOR MAKING THE DUMPLINGS AND ADDING INTO THE STEW

1. Combine the baking mix and milk until a soft dough forms.
2. Increase the heat under the stew so it boils. This boiling is necessary for the dumplings to set up right and be proud of being called a dumpling.
3. Drop dumpling mixture by tablespoonfuls onto your boiling stew.

4. Simmer covered for 10 minutes, then uncover and simmer an additional 10 minutes.
5. Well, that was a lot of work — where is a drink for the Chef?

PADDY’S PLEASANT POTATO CASSEROLE

INTRODUCTION

We call this power food — the sainted potato and cheese, all hot and bubbly. Now dig in!

INVESTMENT IN TIME

Servings: 6 servings
Prep time: 5 minutes
Cook time: 45 minutes
Total time: 50 minutes

INGREDIENTS

- 2 cups peeled and shredded potatoes (squeeze in a towel)
- 1/2 cup melted butter
- 2 large eggs, beaten
- 1 teaspoon minced onion
- 1 teaspoon salt
- 1/4 teaspoon paprika
- 1/2 cup milk
- 1 cup shredded sharp Cheddar cheese

INSTRUCTION

1. Preheat your oven to 350 degrees F (175 degrees C).
2. Butter a 1 1/2 quart baking dish.
3. In a medium bowl, combine the potatoes, butter, eggs, onion, salt and paprika. Mix well.
4. Place potato mixture into the prepared baking dish and pour milk over top.
5. Bake in the preheated oven for 40 minutes.
6. After 40 minutes, remove from the oven and sprinkle the cheese evenly on top. Return the dish to the oven and bake until cheese melts and is slightly browned. How long this takes can vary according to how hot your oven is and how close the dish is to the heat source, so keep a close eye on this part of the cooking, please, Chef!

How Paddy Explains The Empty Whiskey Bottle

The priest sees his parishioner Paddy and asks, “Paddy, how did you manage to get so very drunk last night?”

Paddy says, “Well, Father, I got into very bad company after winning a bottle of fine Irish whiskey at a raffle. And it was very bad company indeed, Father.”

The priest says, "But I saw you with Mick Murphy, Padriac Patterson and Sean Sullivan and they don't drink."

Paddy says, "Well, that was the bad company, Father."

POWERFUL PAT'S IRISH BACON AND CABBAGE SOUP

INTRODUCTION

This stick-to-your-ribs dish is best made with the thick bacon you get in Ireland — look for a thick and substantial piece of bacon or even pancetta to give this dish the backbone it needs. This recipe comes from our friend Powerful Pat (he won the Mister Mighty Man prize at the Waterford Fair when he was 18 and has never stopped talking it about since). There's a joke about Powerful Pat and his mate Magnificent Mike at the end of the recipe.

INVESTMENT IN TIME

Servings: 4 servings
Prep time: 15 minutes
Cook time: 30 minutes
Total time: 45 minutes

INGREDIENTS

- 1/2 pound Irish bacon, diced into 1/4-inch pieces (can substitute pancetta)
- 2 large potatoes, peeled and cubed into 1/2-inch pieces
- 1 (15 ounce) can diced tomatoes with juice
- 1 cup chicken stock
- salt and black pepper to taste
- 2 cups thinly sliced dark green Savoy cabbage leaves (this type cooks quickly)

INSTRUCTION

1. Place bacon in a large cooking pot or saucepan. Cook over medium high heat until evenly browned. Drain off any excess fat.
2. Stir in potatoes, tomatoes, and enough chicken stock to cover. Season with salt and pepper.
3. Bring to a boil, reduce heat and let simmer for 20 minutes, or until potatoes are tender.
4. Stir in the Savoy cabbage and allow the soup to simmer for a few minutes longer before serving.

Just a brief story about Powerful Pat and his mate Magnificent Mike:

Powerful Pat says, “Mike, my wife has this horrible habit of staying up until two o'clock in the morning. I can't seem to cure her of the habit.”

Mike says, “Powerful Pat, what is your wife doing awake at the ungodly hour?”

Powerful Pat says, “Waiting for me to come home from the pub.”

FAMOUS FRANK'S FAMOUS FRIED CABBAGE

INTRODUCTION

Our man Famous Frank — what a character! Frank is as fond of making this dish as he is of spending leisurely hours at the pub. There are many stories about Frank, but here is one example of his specialness.

Frank was staggering home with a pint of booze in his back pocket when he slipped and fell down heavily on his bottom.

Struggling to his feet, he felt something wet running down his leg.

He says, “Please, God, let it be blood!”

Here is how Famous Frank makes his Famous Fried Cabbage.

INVESTMENT IN TIME

Servings: 6 servings
Prep time: 5 minutes
Cook time: 45 minutes
Total time: 50 minutes

INGREDIENTS

- 1 tablespoon butter
- 1 (15 ounce) can chicken broth
- 1 head cabbage, cored and coarsely chopped into 2-inch pieces
- 1 pinch salt and pepper to taste

INSTRUCTION

1. Bring the butter and chicken broth to a boil in a large skillet.
2. Reduce heat to low and add the cabbage. Cover and cook over low heat to cook the cabbage for about 45 minutes, stirring frequently, or until cabbage is tender and sweet.
3. Season with salt and pepper and serve.
4. A nice drink for the Chef is traditional reward for hard work, right?

THE MOST TRADITIONAL DUBLIN CODDLE

INTRODUCTION

Coddle refers to a dish made of sausages, bacon, onions and potatoes. The name is thought to come from the French term “caudle” meaning to gently boil. In Ireland it refers to a dish that can be left to cook slowly in the oven while the chef enjoy a restorative drink or nap or both.

This dish is best made in a large flameproof heavy pot with a tight lid, such as a Dutch oven.

INVESTMENT OF TIME

Servings: 6 generous servings
Prep time: 15 minutes
Cook time: 4 hours
Total time: 4 hours and 15 minutes

INGREDIENTS

- 4 pounds potatoes, peeled and cut into 2-inch pieces
- 2 large onions, peeled and sliced thickly
- 1 pound good quality pork sausages
- 1 pound bacon (thick cut Irish bacon is best or you can use pancetta)
- 1 quart water
- 1 ham stock cube (can use beef or chicken stock cube)
- 3 tablespoons fresh parsley, finely chopped
- salt and coarsely ground pepper to taste

INSTRUCTION

1. Preheat the oven to 300F / 150°C.
2. Heat the quart of water to boiling. Once it has boiled, dissolve the bouillon cube in the hot water. Set aside.
3. Separately, in a large heatproof pot or Dutch oven, grill the sausages and bacon long enough to colour them (the sausages and bacon will finish cooking in the oven). Remove the excess grease from the bacon and sausages with a paper towel or kitchen paper.
4. Chop the bacon into one-inch pieces. If you like, chop the sausages into large pieces as well — up to you.
5. Now layer the ingredients in the coddle in this large flameproof pot. Lovingly add the onions, bacon, sausages and potatoes. Season each layer liberally with fresh-ground pepper and the chopped fresh parsley. Continue until the ingredients are used up.
6. Pour the bouillon mixture over the top of the coddle.
7. On the stove, bring the liquid to a boil. We do this so the coddle can go into the oven hot and continue cooking hot from there.

8. Immediately turn the heat down and cover the pot. One trick to getting a good seal for your coddle is to put a layer of foil underneath the pot lid to help seal in the steam.
9. Put the covered pot in the oven and cook for at least three hours. At the two-hour mark, check the pot and add more water if necessary. At all times there should be about an inch of liquid at the bottom of the pot, so check now and then — the liquid in the pot helps keep the sausage from getting dry.

IRISH ROASTED SALMON WITH IRISH WHISKEY GLAZE

INTRODUCTION

Salmon fillets marinated in Irish whiskey and honey have a lovely glazed appearance. The sweetness of the honey, tangy flavour of vinegar and peppery taste of Irish whiskey make this dish a St. Paddy's Day winner.

INVESTMENT OF TIME

Servings: 4 servings
Prep time: 60 minutes to marinate the salmon in Irish whiskey and honey
Cook time: 10 minutes
Total time: 70 minutes

INGREDIENTS

- 4 (6 ounce) salmon fillets, skin removed
- 1/4 cup Irish whiskey
- 1/4 cup cider vinegar
- 2 tablespoons honey
- 2 teaspoons chopped fresh thyme
- 2 teaspoons grated lemon zest
- 2 tablespoons vegetable oil
- salt and freshly ground black pepper

INSTRUCTION

1. Mix together whiskey, vinegar, honey, thyme, lemon zest, oil, salt and pepper.
2. Pour over salmon and marinate 1 hour on the counter, or 4 hours refrigerated.
3. Preheat oven to 450°F.
4. Remove salmon from marinade and place on a rack over a roasting pan.
5. Bake for 10 minutes, basting once with the marinade or until golden and white juices are just beginning to appear.

GOODNIGHT IRENE'S IRISH TEA CAKE

INTRODUCTION

This is delicious and so simple butter cake that matches like a charm with a cup of coffee or tea.

INVESTMENT IN TIME

Servings: One 9-inch round cake yields 6 servings
Prep time: 20 minutes
Cook time: 40 minutes, plus 20 minutes to cool
Total time: 80 minutes, including time to cool

INGREDIENTS

- 1/2 cup butter, softened
- 1 cup white sugar
- 2 eggs
- 1 1/2 teaspoons vanilla extract
- 1 3/4 cups all-purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/2 cup milk
- 1/4 cup confectioners' sugar for dusting

INSTRUCTION

1. Preheat oven to 350 degrees F (175 degrees C).
2. Grease and flour a 9-inch round pan.
3. In a medium bowl, cream together the butter and sugar until light and fluffy.
4. Beat in the eggs, one at a time, mixing until fully incorporated.
5. Stir in the vanilla. Add the flour, baking powder and salt and mix well, Chef.
6. Check to see the consistency of your batter. If the batter is too stiff, add some of the milk. Depending on your flour, you might just use 2 tablespoons of milk or you might use the entire 1/2 cup. That is why this is called “cooking” and not “exact science”.
7. Spread the batter evenly into the prepared pan.
8. Bake for 30 to 35 minutes in the preheated oven, until a toothpick inserted into the center comes out clean.
9. Cool in pan on a wire rack, then present on a serving plate.
10. Dust with confectioners' sugar right before serving.

THE TRUE IRISH BANNOCK

INTRODUCTION

This delight is similar to a scone and is sure to please as a snack in the afternoon with tea.

INVESTMENT IN TIME

Servings: One loaf makes 4 servings
Prep time: 15 minutes
Cook time: 40 minutes
Total time: 55 minutes

INGREDIENTS

- 2 cups all-purpose flour
- 2 tablespoons white sugar
- 1/2 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 2 tablespoons butter
- 1 cup buttermilk
- 1/2 cup dried currants or raisins

INSTRUCTION

1. Preheat your oven to 375 degrees F (190 degrees C).
2. In a large bowl, combine the flour, sugar, baking soda, baking powder, and salt. Cut the butter into the flour mixture with a pastry cutter. Add buttermilk until the dough is soft. Stir in the currants or raisins.
3. Turn the dough out onto a lightly floured surface. Knead for 5 minutes, or until smooth.
4. Form dough into a 7-inch round. Place on a lightly oiled cake pan or cookie sheet.
5. Score a 1/2-inch deep cross side to side.
6. Score with another cross 1/2-inch deep on the top. Your design should look like a big cross — this makes four nice servings.
7. Bake in the oven at 375 degrees F (190 degrees C) oven for 40 minutes.
8. After 40 minutes, check to see if it is done by sticking a toothpick into the bannock and see if it comes out clean.

SWEET THINGS FOR SWEET TIMES

SWEET IRISH POTATO CANDY

INTRODUCTION

We always called these “candied potatoes” when we were growing up as they look like a fine wee potato. The kids love these treats made from coconut and cream cheese.

INVESTMENT IN TIME

Servings: 5 dozen servings

Prep time: 10 minutes

Cook time: 20 minutes

Total time: 30 minutes

INGREDIENTS

- 1/4 cup butter, softened
- 1/2 (8 ounce) package cream cheese
- 1 teaspoon vanilla extract
- 4 cups confectioners' sugar
- 2 1/2 cups flaked coconut
- 1 tablespoon ground cinnamon

INSTRUCTION

1. In a large bowl, beat the butter and cream cheese together until smooth.
2. Add the vanilla and confectioners' sugar; beat with confidence until the mixture is smooth.
3. Mix in the coconut in so it is evenly distributed through the dough. Roll into balls or oblong potato shapes about 2-inches long, and then roll to coat the candy potato in the cinnamon.
4. Place onto a cookie sheet and chill to set.
5. If you want a darker colour, roll potatoes in cinnamon again.
6. Now, would Chef like a drink? Why, yes, I thought you people would never ask!

NAUGHTY AND NICE CHOCOLATE CUPCAKES WITH IRISH CREAM LIQUEUR FROSTING

INTRODUCTION

The name says it all — these sweet cupcakes get a lift from the Irish cream liqueur frosting that will delight sweet lovers and drinkers alike!

INVESTMENT IN TIME

Servings: 2 dozen cupcakes
Prep time: 10 minutes
Cook time: 20 minutes, plus 30 minutes waiting for cooling and frosting
Total time: 1 hour

INGREDIENTS

- 2 1/2 cups all-purpose flour
- 2/3 cup unsweetened cocoa powder
- 1 1/4 teaspoons baking soda
- 1 teaspoon salt
- 1/4 teaspoon baking powder
- 1 2/3 cups white sugar
- 2/3 cup butter, softened
- 1 1/4 cups water
- 1 teaspoon vanilla extract
- 2 eggs
- 2 cups chocolate chips
- 2 tablespoons all-purpose flour

For The Frosting

- 1 cup butter, softened
- 1/4 cup Irish cream liqueur
- 2 teaspoons vanilla extract
- 3 drops green food colouring (of course, it is St. Patrick's Day)
- 3 cups confectioners' sugar

INSTRUCTION

1. Preheat your oven to 350 degrees F (175 degrees C).
2. Line 24 muffin cups with paper liners.
3. Whisk together 2 1/2 cups flour, cocoa powder, baking soda, salt, and baking powder in a large bowl until well mixed.

4. Beat in the white sugar, 2/3 cup butter, water, 1 teaspoon vanilla extract, and eggs to make a smooth batter.
5. Place chocolate chips into a small bowl and mix with 2 tablespoons flour until the chips are coated. Fold chocolate chips into the batter.
6. Divide batter between the prepared muffin cups, filling each cup about 2/3 full. Leave room in each cup for the muffin to rise up in the oven.
7. Bake in the preheated oven until a toothpick inserted into the center of a cupcake comes out clean, about 20 minutes. Remove the cupcakes from the oven and let cool completely.
8. While the cupcakes are cooling, combine 1 cup butter, the Irish cream liqueur, 2 teaspoons of vanilla extract, and green food colouring in a large bowl and beat with an electric mixer until the mixture is thick and evenly coloured.
9. Place the mixer setting on low and beat in the confectioners' sugar, 1 cup at a time, until frosting is thick enough. You can beat in more confectioners' sugar to make a stiffer frosting if you like.
10. Spread the frosting on the cooled cupcakes.
11. What time is it? It is time for the Chef to have a drink, please!

HAPPY MOUTH IRISH CREAM LIQUEUR BROWNIES

INTRODUCTION

The best thing to drink with these delicious Irish cream liqueur brownies is more Irish cream liqueur.

INVESTMENT IN TIME

Servings: One 10-inch by 15-inch baking pan makes 30 brownies
Prep time: 20 minutes
Cook time: 20 minutes, plus 30 minutes waiting for cooling and frosting
Total time: 70 minutes

INGREDIENTS

- 2 (19.8 ounce) packages fudge brownie mix
- 1 cup Irish cream liqueur
- 2/3 cup vegetable oil
- 2 eggs

For The Frosting

- 1 cup unsalted butter, softened
- 5 tablespoons Irish cream liqueur
- 4 cups confectioners' sugar

INSTRUCTION

1. Preheat your oven to 350 degrees F (175 degrees C).
2. Butter a 10 1/2 by 15 1/2-inch baking pan.
3. Place fudge brownie mix into a large bowl. Beat in 1 cup of Irish cream liqueur, vegetable oil, and eggs until the mixture forms a smooth batter.
4. Spread the batter into the prepared pan.
5. Bake in the preheated oven until the brownies are set and a toothpick inserted into the center comes out clean, about 20 minutes. Remove pan from oven and allow to cool completely.
6. Beat unsalted butter in a large bowl until smooth. Then beat in 5 tablespoons Irish cream liqueur until the mixture is creamy.
7. Slowly beat in the confectioners' sugar, 1 cup at a time, until frosting has reached its desired stiffness. Then spread the frosting on the brownies and serve.

FOR THE MORNING AFTER THE NIGHT BEFORE: BREAKFAST THE SAINT PATRICK'S DAY WAY

IRISH PANCAKE BREAKFAST FOR STRENGTH

INTRODUCTION

This green coloured dish will help you lay a base for any celebrating you might do on St. Patrick's Day and help you recover if you have a handful of the drinks at the end of this cookbook! For this dish you can use medium or sharp Cheddar cheese. If you can find it, the Dubliner brand (actually made in Cork) gives a great flavour, sort of like Cheddar with a little Parmigiano thrown in.

INVESTMENT OF TIME

Servings: 4 servings
Prep time: 10 minutes
Cook time: 10 minutes
Total time: 20 minutes

INGREDIENTS

The Pancake Batter:

- 1 teaspoon baking powder
- 1/2 teaspoon salt and a few grinds of freshly ground black pepper
- 1 large egg
- 1 cup whole milk
- 1 cup frozen chopped spinach, defrosted and squeezed until mostly dry (between 3 to 4 ounces after squeezing out the water)
- 1/3 cup loosely packed chopped chives (or scallions or green onions), chopped into 1/8-inch pieces
- 1 cup flour
- 1 cup grated sharp or medium Cheddar cheese
- 3 tablespoons butter

Toppings:

- 4 fried eggs
- 2 cups corned beef hash
- 2 tablespoons chopped chives (or scallions or green onion), chopped into 1/8-inch pieces

INSTRUCTION

1. Blend the baking powder, 1/2 teaspoon salt and a few grinds of black pepper, egg, milk, spinach,

chives and flour in a blender.

2. Turn on the blender to medium, and process while occasionally scraping down sides until the spinach is completely mixed in and the mixture is a bright St. Patrick green.
3. Transfer to a bowl and stir in the cheese evenly into this festive green mixture.
4. Heat a large nonstick skillet over medium heat and add 1 teaspoon of butter to the pan, heat through until foaming subsides. Ladle about 1/4 cup of the batter onto the skillet; use the back of your ladle to spread it slightly.
5. Pour 1 or 2 more pancakes, taking care to keep them evenly spaced apart. Cook until the top is set and the base formed.
6. Lift up the pancakes so to see if the undersides are browned and crisp at the edges, about 2 minutes. When you see that crisp edge and light brown colour, it is time to flip the pancake.
7. Flip with a spatula and cook another 2 minutes on the other side, adjusting the heat if the pancakes are browning too rapidly before the pancakes fully set.
8. Serve immediately or transfer to a platter and cover loosely with aluminum foil to keep warm. Repeat with the remaining batter, adding more butter to the skillet as needed. Your yield will be 8 to 10 pancakes.
9. To serve the pancakes, transfer 2 pancakes to each plate, top with 1/2 cup corned beef hash, a fried egg and a sprinkling of chives. This is also a great thing to eat later in the celebration day if you want to fill your stomach before a well-deserved sleep.

ELEGANT EDDIE'S POTATO OMELET ELEGANCE

INTRODUCTION

Chef Elegant Eddie is our long time friend who loves to cook with the things he can get from his garden and farm. This dish is made elegant by making the potato omelet puff up under the broiler! Read on and get with the elegance!

INVESTMENT OF TIME

Servings: 2 servings

Prep time: 5 minutes

Cook time: 10 minutes

Total time: 15 minutes

INGREDIENTS

- 4 eggs, large
- 1 potato, large, cooked and mashed, about 1 cup. Let cool after cooking so the egg yolks don't get cooked when they are combined in with the potatoes
- 1 tablespoon lemon juice
- 1 tablespoon chives (or scallions or spring onions), cut into 1/4-inch pieces
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 2 tablespoons butter

INSTRUCTION

1. Turn on your broiler; we will start the dish on the stovetop and then finish it under the broiler to make the egg whites in the dish puff up in size — that is what makes it elegant.
2. Separate the eggs and beat the yolks smartly.
3. Add the beaten egg yolks to the cooled mashed potato and mix thoroughly.
4. Add the lemon juice, chives, salt and pepper.
5. In a separate large bowl, whisk the egg whites until stiff and fold them into the potato mixture.
6. Melt the butter in a oven proof skillet and cook until the potato elegance mixture is golden on the bottom. You can lift up the potato elegance with a spatula to check for doneness.
7. Then place your skillet under the broiler so the egg whites puff up and look elegant. Watch carefully this step, Chef, as broilers can vary in the heat they generate.
8. Serve to your appreciative guests immediately.

IRISH BREAKFAST NACHOS WHERE MUNCHING MARTIN MEETS MARIA MIRAFLORES

INTRODUCTION

This brave dish was invented by our friend Munching Martin who met his excellent Mexican wife Maria Miraflores on the sunny shores of Cabo San Lucas. They fall in love, and decided to marry and also to marry Irish food with Mexican food. This dish combines Irish potatoes with Mexican jalapeños to make “Irish / Mexican Nacho’s”. Try this dish — it will change your life. Sláinte and Olé!

INVESTMENT OF TIME

Servings: 4 servings
Prep time: 20 minutes
Cook time: 15 minutes
Total time: 35 minutes

INGREDIENTS

- vegetable oil, 1/2 cup, for frying the potatoes
- 1 tablespoon seasoning salt
- 5 potatoes, sliced into 1/2-inch rounds with the skin on, approximately 2 cups
- 5 slices bacon, cooked, fat drained off and crumbled
- cheddar cheese, about 1 cup shredded
- 4 pickled jalapeños, sliced into small bits
- 1/4 sweet onion, chopped into 1/4-inch dice
- sour cream, 1/2 cup
- 2 tablespoons chives (or scallions or spring onions), cut into 1/4-inch pieces

INSTRUCTION

1. Preheat your broiler; we will start the dish on top of the stove and then finish the dish under the broiler to make the cheese toasted and delicious.
2. On top of the stove, heat an ovenproof skillet over medium heat and add the oil. Let the oil heat for 30 seconds. Place the potatoes in the pan and cook until the contact side is golden brown, approximately 2 minutes. Flip the potatoes and fry until golden on the other side. Season with the seasoned salt.
3. On top of the cooked potatoes, add the chopped Cheddar cheese, cooked bacon, onion, and jalapeños.
4. Place the skillet of joy in the oven under the broiler for 10 minutes to make it hot and delicious! As the temperature of broilers can vary and the space between the pan and broiler also vary, the clever and cautious Chef would watch this stage of the cooking carefully.

5. Add the sour cream, scallions and more jalapeños if you please!

IRISH BEER BREAD

INTRODUCTION

The beer gives this bread its tangy heart and it pairs well with savory Irish food. The butter makes the crust of the bread crustier.

The key to success in this simple recipe is to sift the flour! The cleanup from the dish is aided if you place a cookie sheet or something else under the bread pan to catch any butter drippings that might soil your oven.

INVESTMENT OF TIME

Servings: 6 servings
Prep time: 5 minutes
Cook time: 60 minutes
Total time: 1 hour and 5 minutes

INGREDIENTS

- 3 cups flour, sifted
- 1 tablespoon baking powder
- 1 teaspoon salt
- 1/4 cup sugar
- 1 can lager beer
- 1/2 cup melted butter

INSTRUCTION

1. Preheat oven to 375 degrees F (190 Degrees C)
2. Mix the sifted flour, baking powder, sugar, salt and beer in a mixing bowl.
3. Pour into a greased loaf pan.
4. Pour melted butter over this frothy mixture.
5. Bake the bread for 1 hour, then remove the bread from pan and cool for at least 15 minutes before serving.

LIBATIONS AND SALUTATIONS ON SAINT PATRICK'S DAY

THE SINGER'S GREEN GARGLE

INTRODUCTION

This drink goes down smoothly and is guaranteed to improve your singing voice. You may also want to make this drink for those who are listening to you sing as it will improve their hearing and appreciation of your singing talents. Now, give us a song!

INVESTMENT OF TIME

Servings: 1 serving
Prep time: 2 minutes
Cook time: 0 minutes
Total time: 2 minutes

INGREDIENTS

- 1 tablespoon Irish whiskey
- 1 tablespoon Irish cream liqueur
- 1 tablespoon creme de menthe
- ice

INSTRUCTION

1. Shake all the ingredients in a cocktail shaker with ice.
2. Serve in a chilled glass.

SPIN ME, SWING ME, SHAMROCK MY WORLD IRISH CREAM LIQUEUR DRINK

INTRODUCTION

Oh how our friends get inventive when given an invitation to make free use of the bar and invent some new drinks for St. Patrick's Day. How they burn the midnight oil, combining and measuring and testing and then napping and then back at it, back to work on making new cocktails.

This is a fancy layered drink where a steady hand is required to pour the liquor gently, stately and with great attention into the glass. We use a pony glass that has a fluted top and graceful stem to show off the three layers of the drink.

The master technique is to pour the second layer and then the third layer of the cocktail slowly and deliberately over the back of the spoon into the pony glass so each layer is separate. I must say, it does look nice.

INVESTMENT OF TIME

Servings: 1 serving
Prep time: 5 minutes
Cook time: 0 minutes
Total time: 5 minutes

INGREDIENTS

- 3/4 ounce Frangelico
- 3/4 ounce peppermint schnapps
- 3/4 ounce Irish cream liqueur

INSTRUCTION

1. Pour the Frangelico into the pony glass.
2. Now, with a steady hand, hold a spoon upside down inside the glass, with the tip of the spoon very close, but not touching the Frangelico.
3. Patiently dribble the peppermint schnapps over the back of the spoon so the spoon hump is facing you. Slowly, Chef, slowly dribble the schnapps on top of the Frangelico.
4. Now, perform this steady handed miracle with the Irish cream liqueur on top of the peppermint schnapps.
5. Drink. Enjoy the complements of your friends on this deft act of bartending you have accomplished.

ST PATRICK'S DAY LIME PUNCH

INTRODUCTION

This Irish green refresher can be enjoyed by adults and kids, alike.

INVESTMENT OF TIME

Servings: 6 cups yields 12 servings

Prep time: 1 minutes

Cook time: 2 minutes

Total time: 3 minutes

INGREDIENTS

- 2 tablespoons sugar
- 1/2 cup frozen limeade concentrate
- 1 quart lime sherbet, softened
- 2 (12 ounce) cans carbonated lemon-lime beverage, chilled
- 2 cups crushed ice

INSTRUCTION

1. In a mixing bowl, blend the sugar, limeade and sherbet.
2. Add the ice.
3. Stir in the soda and ice.
4. Pour into glasses.

ST. PADDY'S MINT DELIGHT DRINK

INTRODUCTION

The shamrock is honored with this mint green chocolate ice cream with rum combination.

INVESTMENT OF TIME

Servings: 2 servings

Prep time: 0 minutes

Cook time: 5 minutes

Total time: 5 minutes

INGREDIENTS

- 1 cup whole milk
- 1 pint green mint chocolate chip ice cream
- 1 teaspoon pure mint extract
- 3 tablespoons dark rum
- mint sprig, for garnish

INSTRUCTION

1. Put the milk, green mint chocolate ice cream, mint extract and rum into a blender.
2. Blend on high until smooth, about 15 seconds.
3. Pour into 2 chilled glasses and garnish with a sprig of mint.

THE WICKED LEPRECHAUN DRINK

INTRODUCTION

The Wicked Little Leprechaun wants you to drink and sing and dance with him. Beware his quick hands.

INVESTMENT OF TIME

Servings: 1 serving
Prep time: 5 minutes
Cook time: 0 minutes
Total time: 5 minutes

INGREDIENTS

- ice
- 2 shots premium vodka
- 1 shot Maui Blue Hawaiian Schnapps or 1 shot Blue Curacao
- 1 splash carbonated lemon-lime soda
- 4 ounces orange juice

INSTRUCTION

1. Add the ice to a pint glass or a highball glass until the glass is 3/4 full.
2. Add the vodka and the Blue Maui.
3. Add the splash of lemon-lime soda.
4. Fill the rest of the glass with orange juice.
5. Stir to mix.

PEPPERMINT HOT CHOCOLATE LOVE ELIXIR

INTRODUCTION

This will warm you and your sweetheart up on a cold St. Patrick's Day!

INVESTMENT OF TIME

Servings: 6 servings
Prep time: 5 minutes
Cook time: 5 minutes
Total time: 10 minutes

INGREDIENTS

- 4 cups milk
- 8 ounces white baking chocolate, chopped into 1/2-inch pieces
- 1/2 teaspoon peppermint extract
- 1/2 cup heavy whipping cream
- 8 spearmint or peppermint candies, crushed
- Additional crushed peppermint candies to make it pretty

INSTRUCTION

1. In a large saucepan, heat the milk over medium heat until steaming.
2. Add the chocolate and whisk until the chocolate melts and the mixture is smooth.
3. Turn off the heat and stir in the peppermint extract.
4. In a large bowl, beat the cream until stiff peaks form.
5. Mix in the 8 crushed candies to the whipped cream.
6. Ladle hot chocolate into mugs and place some whipped cream on top.
7. Sprinkle with additional candies to make it even more peppermint-tastic!

IRISH COFFEE TO WARD OFF THE CHILL, OR FOR ANY OTHER REASON

INTRODUCTION

In March the air can have a wee bit of a chill. This Irish coffee recipe will warm your bones and the Irish cream liqueur and Irish whiskey will bring a smile to your face.

INVESTMENT IN TIME

Servings: 1 serving
Prep time: 5 minutes to brew the coffee
Cook time: 2 minutes
Total time: 7 minutes

INGREDIENTS

- 1 cup hot brewed coffee
- 1.5 fluid ounce Irish cream liqueur
- 1.5 fluid ounce Irish whiskey
- 1 tablespoon whipped cream
- 1 dash ground nutmeg

INSTRUCTION

1. In a coffee mug, combine the Irish cream liqueur and Irish whiskey.
2. Fill the mug with coffee. Stir to mix the coffee with the liqueur and whiskey.
3. Top with the whipped cream and a dash of nutmeg.
4. It is important to test recipes, so make one for yourself, Chef!

"Only Irish coffee provides in a single glass all four essential food groups: alcohol, caffeine, sugar, and fat." — Alex Levine

In addition to this book, we have written two other Irish books that people like:

We have gathered the best of Irish jokes in this small volume for a good laugh. These are great to tell at the pub or at home with your mates and family and you can see the book here: <http://amzn.to/1FZCvOx>

My father, Mick “The Mouth” O’ Furniture, was a famous one for reciting Irish folklore, Irish words of wisdom, toasts at the pub and traditional Irish blessings. We gathered the best of the best in this volume for you — many classic sayings for reciting at an event or for inspiration and a chuckle at the pub with your mates and you can see the book here: <http://amzn.to/1FZCvOx>

