

Paddy's Reuben Dip

Ingredients

4 packages (2 oz each) thinly sliced corned beef, finely chopped
1 package (8 oz) cream cheese, cubed
1 can (8 oz) sauerkraut, rinsed and drained
1 C. (8 oz) sour cream
1 C. (4 oz) shredded Swiss cheese
Rye bread or crackers

Directions

In a 1-1/2 qt. slow cooker, combine all ingredients except the bread. Cover and cook on low for 2 hours or until cheese is melted; stir until blended. Serve warm.

Corned Beef Dip

Ingredients

¾ C. mayonnaise
¾ C. sour cream
2 packages (2 oz each) thinly sliced corned beef, chopped
¼ C chopped onion
1 T. minced fresh parsley
½ tsp. seasoned salt
1 – 2 tsp. prepared horseradish, optional

Directions

In a bowl, combine mayonnaise and sour cream. Stir in the remaining ingredients.

Guinness Dip

8 oz. cream cheese, softened
2 ½ C. shredded sharp cheddar cheese
1 tsp. Dijon mustard
2 T. half & half
Sprinkle of kosher salt
¼ C. Guinness Draught beer
2 scallions, chopped (WalMart didn't have scallions at 1 am this morning so I just used green onions)
2 T. chopped fresh parsley
Dash of hot sauce, to taste

Combine cream cheese, cheddar cheese, mustard, salt and half & half in the bowl of a food processor. Pulse until combined. Pour in the beer and blend until smooth. Add in scallions, parsley and hot sauce and pulse until mixed well. Chill for at least an hour, overnight is best.

Leprechaun Hat S'mores

Ingredients

Keebler Fudge Stripes Cookies (Dark Chocolate variety is fully coated so does not need to be dipped)

Large marshmallows

Dark Chocolate Candy Melts (we used Ghirardelli dark chocolate chips)

Green Cake Decorating Icing

Green sugar crystals

Directions

Melt dark chocolate candy according to package instructions. Using a toothpick, dip marshmallows into chocolate, coating almost entirely. Shake off excess and center on cookie. Add green trim as desired (hat band, shamrock, leprechaun dust)