

Colcannon Skins

Ingredients

- 15 new potatoes (approximately one lb. petite – the smaller the better)
- 4 oz. cream cheese, softened
- 2 Tbsp. sour cream
- 2 Tbsp. grated parmesan cheese
- 2 Tbsp. Irish butter (or regular but this IS St. Patrick's Day!)
- 4 green onions, sliced (reserve some stems for garnish)
- 1 C kale, finely chopped (I used kale pulp from juicer)
- 1 leek, finely chopped
- 4 slices of bacon, cooked and crumbled
- Salt and pepper to taste

Instructions

Cook potatoes in boiling lightly salted water 15 minutes or until tender. Drain, cool slightly (if to be served warm) or cool completely if cold. Cut a small piece off each end (so they will sit level) and then cut in half. Place, bottom side down, on platter.

Meanwhile, mix cream cheese, parmesan and sour cream until blended and refrigerate until ready to use.

Saute green onions, leek and kale in butter until fragrant. Stir into cream cheese mixture. Add salt and pepper to taste (a pinch or two of each).

Top (spread or pipe) each potato with cream cheese/kale mixture, garnish with bacon and green onion tops.

(I would double the cream cheese mixture next time. This was too much potato and not enough flavor for me.)

Corned Beef in Cabbage Dip

Ingredients

- 1 head green cabbage
- 8 oz. cream cheese, softened
- 1 C sour cream
- 2 Tbsp. prepared horseradish
- 2 Tbsp. Dijon mustard
- 1 tsp. fresh lemon juice
- 2 C chopped cooked corned beef
- Salt and pepper to taste

Instructions

Hollow out the center of the cabbage. (If you are a novice at this, there are instructions online.) Coarsely chop the removed pieces to make 1 cup.

In a medium bowl beat cream cheese, sour cream, horseradish, mustard and lemon juice until smooth. Add salt and pepper, stir and then add cabbage and corned beef and stir until well mixed.

Spoon into the hollowed out cabbage and refrigerate until ready to serve. Serve with whole wheat and rye crackers.

Bailey's Fudge (in the microwave!)

Ingredients

- 1 14 oz. can sweetened condensed Milk
- ½ Cup + 2 Tbsp. butter
- 1 Cup + 2 Tbsp. sugar (baking sugar is best)
- 1 Cup + 2 Tbsp. light brown sugar
- 1 ½ tsp vanilla extract
- 2 Tbsp. Bailey's Irish Cream (I wanted the coffee flavor but my store didn't have it so I intended to add a teaspoon of instant coffee but forgot. If you try either, let me know how it goes!)

Instructions

Using a large microwavable bowl (mixture will bubble as it heats), add condensed milk, butter and sugars. No need to mix. Cook on full power for 9 minutes, stirring every 3 minutes. Stir in vanilla extract and Bailey's and beat the mixture until it begins to look smooth and glossy.

Transfer to a 9 inch square pan lined with parchment paper or foil. When cooled to room temperature refrigerate for a firmer set. Cut into pieces and serve.

Bailey's Oreo Truffles

Ingredients

- 40 Oreo Cookies, finely crushed (a package has around 36, don't buy a second one, this is close enough)
- 1 8 oz. pkg. cream cheese, softened (or just room temperature if using a food processor)
- 3 – 4 Tbsp. Bailey's Irish Cream
- ½ Cup semi-sweet or dark chocolate chips, melted (for drizzle, or use entire package for coating)

Instructions

Mix cream cheese, cookie crumbs & liquor until blended (this can be done in one step in a food processor).

Shape into 30 +/- (1 ½ to 2 inch balls). (Freezing the mixture for a while makes rolling them less messy.)

Place on parchment paper lined cookie sheet. Drizzle with melted chocolate. (You can melt the chocolate in a ziplock bag, snip a corner and drizzle directly.) Garnish with sprinkles or sugar. Refrigerate (or freeze) until ready to serve.

Guinness Brownies with Bailey's Cream Cheese Swirl

Ingredients

Guinness Brownies:

- 1 brownie mix (store bought or your favorite recipe)
- ½ Cup butter, melted
- ¼ Cup Guinness Extra Stout beer
- 1 egg
- Optional add-ins (up to 1 ½ cups): chopped nuts, caramel bits, butterscotch chips, any flavor of chocolate chips

Bailey's Irish Cream Cheese Swirl:

- 1 8 oz. pkg. cream cheese, softened
- 1/3 Cup granulated sugar
- 1 egg
- 1 Tbsp. Bailey's

Instructions

Preheat oven to 350 degrees. Grease bottom only of 9 x 13 inch baking pan.

Combine all ingredients other than add-ins in mixing bowl and whisk until shiny and smooth, about a minute. Stir in add-ins until well combined. Spread in pan.

Beat the cream cheese and sugar in a small bowl until creamy, beat in the egg and Bailey's. Drop by spoon fulls on top of the brownie batter and swirl through with a knife. (If cream cheese mixture is too runny, freeze for a few minutes.)

Bake for 40 minutes or until the cream cheese is golden and the brownies are firm on the edges. Allow to cool completely before cutting.