

Colcannon Skins

Ingredients

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

Instructions

Cook potatoes in boiling lightly salted water 10 - 15 minutes or until tender (a fork can pierce the skin but not go all the way through). 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. Using a melon baller, scoop out a small hole, no deeper than halfway through the potato.

Meanwhile, mix cream cheese, cheese 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.

Bangers & Mash Skins

Ingredients

- 30 small round red potatoes
- 4 bangers (mild sausage links)
- Caramelized onions (choose your own method – stove top, oven or slowcooker)
- Salt

Instructions

Cook potatoes in boiling lightly salted water 10 - 15 minutes or until tender (a fork can pierce the skin but not go all the way through). 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. Using a melon baller, scoop out a small hole, no deeper than halfway through the potato.

Heat a skillet to high and place sausages into the pan. Make sure they are not touching each other. Sear the sausages on all sides so they have a nice caramelized outer skin. Pour ½ cup of water into the pan and reduce the heat to medium. Allow to cook until the water has evaporated and the sausages are fully cooked. Remove from the pan and allow to rest 5 minutes. Slice into 8 even chunks.

Top each potato with a teaspoon of caramelized onions and top with a slice of sausage.

Serve at room temperature, reheat in a microwave or place in the oven at 400 degrees for 8 minutes.

Corned Beef in Cabbage Dip

Ingredients

- 1 head green cabbage (1 C chopped)
- 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.

Traditional Irish Soda Bread

Ingredients

- 3 cups all-purpose flour, such as Gold Medal
- 1 teaspoon salt
- ½ teaspoon (rounded) baking soda
- 2 ¼ cups lowfat cultured buttermilk, well shaken

Instructions

Adjust oven rack to middle position and preheat to 450°F at least 15 minutes in advance. Roughly cover the bottom of a deep 10-inch cast iron or enameled Dutch oven with a sheet of parchment paper; no need to trim.

Combine flour, salt, and baking soda in a large bowl and whisk a full minute to combine. Stir in buttermilk with a wooden spoon or stiff rubber spatula until dough is fully moistened and no pockets of flour remain. For extra-fluffy results, stop folding as soon as dough comes together. For extra-chewy results, fold dough about 20 seconds more. Scrape sticky dough into prepared Dutch oven and smooth with a spatula into a rough boule-like shape. Score deeply into quarters with a sharp knife or razor, cleaning the blade between each slice.

Cover and bake until well risen and golden, 45 minutes. Remove lid and continue baking until chestnut brown, with an internal temperature of 210°F, 12 to 15 minutes longer. Invert onto a wire rack, discard parchment, turn right side up, and cool until crumb has set, about 30 minutes. Cut thick slices to accompany hearty soups and stews, or slice thinly for sandwiches. (This will be easier if allowed to cool 2 hours more.) Store up to 24 hours in an airtight container and toast to freshen bread before serving.

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.) (Had the best reviews when these were covered totally in chocolate.)

Garnish with sprinkles or sugar. Refrigerate (or freeze) until ready to serve.

Chocolate Stout Bundt Cake with Irish Cream Glaze

Ingredients

For the Cake:

1 box Betty Crocker® SuperMoist® devil's food cake mix

1 1/4 cups stout beer

1/2 cup vegetable oil

3 eggs

For the glaze:

100 ml Bailey's Irish cream liquor (2 mini bottles)

2 cups confectioner's sugar

Instructions

Heat oven to 350°F (325°F for dark or nonstick pans). Butter or spray bundt pan well. In a large bowl, beat all cake ingredients with electric mixer on low speed 30 seconds. Beat on medium speed 2 minutes, scraping bowl occasionally. Pour into prepared pan. Bake 28 - 32 minutes (or follow package guidelines) or until toothpick inserted in center comes out clean.

Meanwhile, make the glaze by whisking together the Baileys and confectioner's sugar until smooth.

When the cake is done, allow to cool completely on a wire rack. Transfer to plate and prick the cake all over with a fork and pour the Bailey's glaze all over the cake.

How to make beer GREEN:

- Choose a light yellowish colored beer.
- Add one drop of liquid blue food coloring/glass or 4/pitcher. Put the food coloring in the glass or pitcher and then pour in the beer.
- Or add one – two tablespoons of Curacao/glass or ½ cup/pitcher. Put Curacao in the container first. This makes a really nice St. Patrick's Day green color but slightly alters the taste of the beer.