

**St. Patrick's Day is just around the corner, and everyone is Irish on St. Patrick's Day! A few interesting things to note: Corned Beef and Cabbage was an American Innovation. Ham & Cabbage was eaten in Ireland. Earliest known celebration of St. Patrick's Day was held in the 17th Century - marking the death of St. Patrick in the 5th Century.**

Let us know if there is something you would like us to put in our column, or if you have a recipe to share, please submit to [ads@thedrummer.com](mailto:ads@thedrummer.com).

## Shamrock Shakes

*Prep Time: 10 mins*

*Total Time: 10 mins*

2 c. vanilla ice cream  
1-1/4 c. milk  
1/4 tsp. mint extract, or more to taste  
9 drops green food coloring  
2 T. chocolate syrup, or to taste  
2 T. whipped cream, or to taste  
1/2 tsp. green decorator sugar, or to taste

Blend ice cream, milk, mint extract, and food coloring together in a blender until smooth.

Drizzle chocolate syrup around the inside of 2 tall glasses; pour shake into the glasses. Top with whipped cream and green decorator sugar. Yields 2

## Perfect Potato Soup

*Yields: 12 servings*

*Prep Time: 10 mins*

*Cook Time: 20 mins*

*Total Time: 30 mins*

6 slices thin bacon, cut into 1-inch pieces  
1 whole medium onion, diced  
3 whole carrots, scrubbed clean and diced  
3 stalks celery, diced  
6 whole small russet potatoes, peeled and diced  
8 c. low sodium chicken or vegetable broth  
3 T. all-purpose flour  
1 c. milk  
1/2 c. heavy cream  
1/2 tsp. salt, more to taste  
Black pepper, to taste  
1/2 tsp. Cajun spice mix  
1 tsp. minced fresh parsley  
1 c. grated cheese of your choice

Add bacon pieces to a soup pot over medium heat and cook bacon until crisp and fat is rendered. Remove the bacon from the pot and set it aside. Pour off most of the grease, but do not clean the pot.

Return the pot to medium-high heat and add the onions, carrots, and celery. Stir and cook for 2 minutes or so, then add the diced potatoes. Cook for 5 minutes, seasoning with salt, pepper, and Cajun spice.

Pour in the broth and bring it to a gentle boil. Cook for 10 minutes, or until the potatoes are starting to get tender. Whisk together the flour and the milk, then pour into the soup and allow the soup to cook for another 5 minutes.

Remove half to 2/3 the soup and blend in batches in a blender/food process until completely smooth. (Note: Use caution when blending hot soup; if possible, allow the soup to cool before blending.) Pour it back into the soup pot and stir to combine. Let it heat back up as you taste for seasonings, adding more of what it needs. Stir in cream, then stir in parsley, reserving a little for garnish.

Serve in bowls garnished with parsley, grated cheese and crisp bacon pieces.

## Irish Soda Bread

*Prep Time: 15 mins*

*Cook Time: 30 mins*

*Total Time: 45 mins*

2- 1/2 c. all-purpose flour  
1-1/2 tsp. baking soda  
1 T. baking powder  
1/2 tsp. salt  
3 T. white sugar  
1/2 c. butter, cut into pieces  
1 c. raisins  
1/2 c. currants  
2 tsp. caraway seed (opt.)  
3/4 c. milk  
3 T. apple cider vinegar

Preheat oven to 400 degrees F. Grease 2 baking sheets.

Stir together the flour, baking soda, baking powder, salt, and sugar in a large bowl until evenly blended. Cut in the butter using a pastry blender or your hands until the mixture resembles coarse cornmeal. Stir in the raisins, currants, and caraway seeds, then make a well in the center and pour in the milk and vinegar. Stir with a spoon until the dry ingredients are moistened.

Turn the dough out onto a well-floured work surface and knead gently 8 to 10 times. Divide the dough into two balls, and place onto the prepared baking sheets. Bake in preheated oven for 15 minutes, then reduce heat to 375 degrees F, and bake until the top of the bread is golden brown, about 15 minutes more. Let cool for 10 minutes, enjoy!

## Beer Cheese Dip

*Yields: 6 - 8 servings*

*Prep Time: 5 mins*

*Total Time: 15 mins*

1/4 c. unsalted butter  
1/2 c. finely chopped yellow onion  
1/4 c. all-purpose flour  
12 oz. IPA beer (1 - 12 oz. can)  
1/4 c. half-and-half  
6 oz. shredded fontina cheese  
6 oz. shredded sharp yellow cheddar cheese  
1 tsp. Dijon mustard  
1/2 tsp. Worcestershire sauce  
Chopped chives and/or black pepper, for garnish  
Pretzels, to serve

In a medium saucepan, melt the butter over medium-low heat. Add the onion and cook, stirring, until softened, 4 to 6 minutes. Gradually whisk in the flour and cook, whisking constantly, until lightly browned, about 1 minute.

Gradually whisk in the beer and half and half. Cook, whisking constantly, until the sauce is thickened and just begins to bubble, 5 to 7 minutes. Reduce the heat to low and gradually add the cheeses, whisking constantly, until melted and combined. Remove from the heat.

Whisk in the Dijon mustard and the Worcestershire sauce. Garnish with chives and black pepper, if you like. Serve with pretzels; re-warm gently as needed.

## Corned Beef with Blackberry Mustard Glaze

*Prep Time: 5 mins*

*Cook Time: 4 hrs*

*Total Time: 4 hrs 5 mins*

*Yield: 6-8 servings*

### **Corned Beef Ingredients:**

1 (4-5 lb.) corned beef  
2 T. canola oil  
1 onion, peeled & quartered  
8 whole cloves  
4 cloves garlic, minced  
3 sprigs fresh thyme  
3 bay leaves  
1 T. whole black peppercorns  
3 carrots, peeled, quartered & chopped into 4" pieces (opt.)

### **Blackberry-Dijon Glaze Ingredients:**

1/2 c. blackberry preserves, or favorite flavor of preserves  
2 T. Dijon mustard  
2 T. brown sugar, packed  
1 T. soy sauce  
1/2 tsp. freshly-ground black pepper

**To make the Corned Beef:** Use a sharp knife to carefully trim off the excess fat on the corned beef.

Heat oil in a Dutch oven or thick-bottomed stock pot over medium-high heat. Place corned beef in the pot, and cook for 1-2 minutes on each side until browned. Add the next six ingredients (onion through peppercorns), then fill pot with water until the beef is completely covered. Bring water to a boil. Then either reduce heat to low and simmer for about 3-4 hours, until meat is fork-tender. Or transfer to a 300-degree oven, and cook for 4-5 hours, or until the meat is fork-tender. If you would like to make cooked carrots as well, add them to the pot about an hour before the beef is finished cooking.

Remove the beef and carrots, and set the carrots aside. Place the beef on an aluminum-foil covered baking sheet. Brush with glaze, then place under the broiler for 5-7 minutes, until the glaze begins to caramelize.

Remove from oven, and let the corned beef sit for at least 10-15 minutes before carving. Brush with additional glaze if desired. Serve with roasted cabbage, herbed potatoes and carrots if desired. (See tip below for making herbed potatoes.)

**To make the Glaze:** In a small saucepan, whisk the glaze ingredients together until combined, and bring to a boil over medium-high heat. Continue to boil until the mixture has slightly reduced and thickened, about 7-10 minutes.

**To make herbed potatoes:** Simply boil halved Yukon potatoes until they are fork-tender. Drain, then toss with melted butter and chopped fresh herbs (parsley, rosemary, thyme, and/or oregano). Season with kosher salt and freshly-cracked black pepper.

## Irish Nachos

*Yield: 6 - 8 servings*

*Prep Time 10 mins*

*Total Time: 45 mins*

### **For the Nachos:**

3 lb. Yukon gold potatoes  
4 T. olive oil  
1 tsp. ground black pepper  
1 tsp. garlic powder  
Nonstick cooking spray  
2 tsp. salt  
2 c. shredded cheddar-jack cheese  
8 slices cooked bacon, crumbled  
Quick pickled onions (optional), sliced green onions, sour cream, and salsa, for serving

### **For the Quick-Pickled Onions (opt.):**

1 small red onion, halved and thinly sliced  
1/2 c. white vinegar  
1/2 c. water  
1 tsp. sugar  
1/2 tsp. salt

Preheat the oven to 425°F. Wash the potatoes and pat dry thoroughly. Slice the potatoes into 1/4-inch-thick rounds. In a large bowl, stir together the potatoes, olive oil, pepper, and garlic powder until well combined.

Spray two rimmed baking sheets with nonstick cooking spray. Divide the potatoes equally between pans and arrange them in an even layer. Bake for 20 minutes then remove the pans from the oven. Flip the potatoes, rotate the pans, and return to oven. Bake until the potatoes are golden brown, about 10 to 15 minutes more.

Remove the potatoes from oven and sprinkle evenly with the salt. Let cool 5 minutes. Combine the potatoes on one pan and sprinkle with the bacon and shredded cheese. Return the pan to oven and bake until cheese is melted, about 5 minutes more. Sprinkle with the quick-pickled onions and green onions; top with salsa and sour cream.

To make the quick-pickled onions (optional): Combine the onion, vinegar, 1/2 cup water, sugar, and salt in a small microwave-safe bowl or measuring cup. Microwave on high for 3 minutes. Let cool 15 minutes.

## Irish Coffee Cupcakes

### **Cupcakes**

2 c. all-purpose flour  
1 tsp. baking powder  
1/4 tsp. baking soda  
1/4 tsp. salt  
1/2 c. boiling water  
2 T. instant-espresso powder  
1/4 c. whole milk  
1 stick unsalted butter  
1/2 c. granulated sugar  
1/2 c. packed light brown sugar  
2 large eggs

### **Frosting**

1 c. heavy cream  
1 tbsp. confectioners' sugar  
1 tbsp. whiskey  
Instant-espresso powder

Preheat oven to 350 degrees F.

**Make the cupcakes:** Whisk together flour, baking powder, baking soda, and salt. Pour water over espresso powder; let cool. Combine espresso with milk. Beat butter and granulated and brown sugars with a mixer on medium speed until pale and fluffy, about 3 minutes. Add eggs, 1 at a time, beating well after each addition. Beat in flour mixture in 3 additions, alternating with espresso-milk mixture, beginning and ending with flour (batter may look broken).

Fill 15 cups (of two 12-cup muffin tins) three-quarters full. Bake until a toothpick inserted into the centers comes out clean, 20 to 22 minutes. Let cool; turn out cupcakes from tins.

**Make the frosting:** Whisk together cream and confectioners' sugar until medium peaks form. Add whiskey; whisk until slightly stiff peaks form.

Top each cupcake with 2 tablespoons frosting; dust with espresso powder.

## Leprechaun Chow

*Yields: 1 cup*

*Prep Time: 20 mins*

*Total Time: 20 mins*

4 c. Lucky Charms® (cereal and marshmallow bits)

4 c. Chex® cereal

2 bar white chocolate

1/3 c. green sprinkles or sanding sugar

Line a large jelly-roll pan with foil. Toss the Lucky Charms® and Chex® together on the pan until combined.

In a medium microwave-safe bowl, microwave the white chocolate in 30-second intervals, stirring, 1 minute or until melted.

Pour white chocolate over cereal, top with sprinkles, and toss to coat. Refrigerate for 15 minutes or until the chocolate sets. Break into pieces.

### **Quote of the Week:**

***“Kind words can be short and easy to speak, but their echoes are truly endless.”***

***~ Mother Teresa***