



St. Patrick's Day



Cupcakes

- 1 3/4 cups all-purpose flour
- 1 (3 1/2 oz.) package instant pistachio pudding mix
- 2/3 cup sugar
- 2 1/2 teaspoons baking powder
- 1/2 teaspoon salt
- 3/4 cup miniature chocolate chip
- 2 eggs, beaten
- 1 1/2 cups milk
- 1/2 cup vegetable oil
- 1 teaspoon vanilla extract
- 1 cup pre-made cream cheese frosting
- green colored crystal sugar or shamrock candy sprinkles (or both)

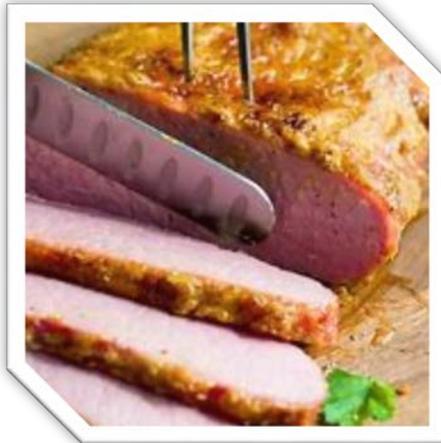
DIRECTIONS

1. In a mixing bowl, add the first 5 ingredients; stir to combine.
2. Add in the chocolate chips; stir to combine.
3. In another bowl, add the eggs, milk, oil, and vanilla; stir to combine.
4. Pour the liquid mixture into the dry mixture; stir until well mixed.
5. Fill paper-lined muffin cups 2/3 full.
6. Set oven at 375°; bake for 18-20 min. or until pick comes out clean.
7. Let cool in pan for 10 min., then transfer to wire rack to finish cooling.
8. Frost with cream cheese frosting and decorate with colored sugar and sprinkles.

<https://www.geniuskitchen.com/recipe/st-patricks-day-cupcakes-56775>

HARRIS RANCH HONEY BAKED CORNED BEEF

- 3.5 – 4 LB. HR Corned Beef Brisket
- 2 – 3 inch cinnamon sticks
- 1 large onion, diced
- 1 tbsp. minced garlic
- 1/2 cup cider vinegar



1/3 cup honey

Place meat in 8 quart Dutch oven. Add enough water to cover meat. Add cinnamon sticks, onion, garlic, and vinegar. Bring to a boil over high heat. Reduce heat, cover pan and simmer for 2 hours or until brisket is fork tender.

Transfer brisket to a roasting pan. Brush top with honey. Bake uncovered in a 350 ° oven until top is browned and glazed (approximately 25-35 minutes).

Baste several times with pan drippings while baking. When finished, slice brisket thinly against the grain. Serves 6-8. *Perfect*



Shepherd's Pie

- 2 tablespoons Irish butter
- 1 medium chopped onion
- 2 sliced carrots
- 4 tablespoons cream flour
- 2.5 cups browning stock
- chopped parsley and thyme
- 2 cups cooked minced beef or lamb
- 3 cups mashed potatoes

Method:

- Melt the Irish butter in a saucepan and add the chopped onion. Cover and let it sweat for a few minutes.
- Add the carrots.
- Stir in the flour and cook until it is slightly browned, then add the stock and herbs.
- Bring to the boil and then reduce it a little by boiling for about 5 minutes.
- Add the meat and bring back to the boil.
- Place in a pie dish and cover with mashed potatoes. Put into a medium hot oven (350°) for about 30 minutes.

<https://www.irishcentral.com/culture/food-drink/st-patricks-day-food-shepherds-pie-recipe>



St. Patrick's Day Martini – Melontini



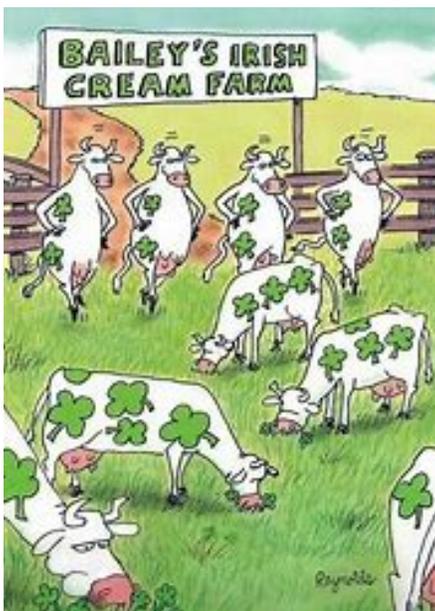
Melon flavored green martini - Melontini is a cocktail you need to celebrate St. Patrick's Day with style. Cheers!

- 1 cup ice
- 4 ounces vodka
- 3 ounces melon liqueur
- lime for garnish

Instructions

In a cocktail shaker filled with ice, add vodka and melon liqueur. Shake.

Strain into a martini glass and serve.
Serves 2. <https://all-thats-ias.com/st-patricks-day-martini.html>



St. Patrick's Day cake

- 1 cup Irish stout beer (such as Guinness®)
- 1 cup butter, cut into pieces
- 3/4 cup unsweetened cocoa powder
- 2 eggs
- 2/3 cup sour cream
- 2 cups all-purpose flour
- 2 cups white sugar
- 1 1/2 tsp. baking soda
- 3/4 tsp. salt
- 3 cups confectioners' sugar, or as needed
- 1/2 cup butter at room temp
- 3 tbsp. Irish cream liqueur (such as Baileys®), or as needed
- 8 oz. bittersweet chocolate, coarsely chopped
- 2/3 cup heavy cream
- 2 tbsp. butter at room temperature



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Preheat oven to 350 °. Line 2 9-inch cake pans with parchment paper, and spray with cooking spray.

Pour the beer into a saucepan, add the butter, and bring to a simmer over medium-low heat. Remove pan from heat, and whisk in cocoa powder until the mixture is smooth. Allow the mixture to cool. In a bowl, beat eggs and sour cream together until smooth with an electric mixer, and stir in the stout mixture to make a smooth, thick liquid.

In a large bowl, mix together the flour, sugar, baking soda, and salt. Pour the stout mixture into the flour mixture, and gently combine with a spatula. Pour the batter into the prepared pans.

Bake in preheated oven until the cakes are set and a toothpick inserted into the center of a cake comes out clean, about 30 minutes. Remove and let cool in pans for 5 min. before inverting the cakes onto wire racks to finish cooling.

Mix together the confectioners' sugar, butter, and Irish cream liqueur until the mixture forms a smooth and spreadable frosting (add more sugar or liqueur as needed to create the desired consistency). Spread half the frosting on top of each cake.

Place the chopped chocolate into a heatproof bowl. Bring cream to almost boiling in a small saucepan, and pour over the chocolate. Stir in the butter, and stir the mixture until the chocolate melts and the mixture is very smooth. Allow to cool until the mixture is pourable but not thin or overly runny, 10 to 15 minutes. Stack a cake gently on top of the other, frosting sides uppermost, and carefully drizzle the chocolate mixture over the cake, allowing decorative drips to run down

<https://www.allrecipes.com/recipe/213341/perfect-st-patricks-day-cake/>