

Happy St. Patrick's Day!!

Corned Beef & Cabbage Egg Rolls

Serve with Guinness & Mustard Cheese Dip below

8 oz. cooked corned beef (leftover corned beef or corned beef from the deli counter work well)
6 oz. cabbage (shredded)
3 oz. carrots (julienned)
6 egg roll wrappers



Instructions

1. In a skillet on medium heat, cook cabbage and carrots for a couple minutes, then add cooked corned beef to heat it.
2. Add about ¼ cup of filling to each egg roll wrapper.
3. Place water around the edge of the edges of the wrappers.
4. Fold the egg roll (photos in the link will help with this)
5. You can pan fry the egg rolls, deep fry them or bake them.
6. I pan fried them in a two tablespoons of oil, turning them to brown on all sides. Makes 6

<https://www.createdby-diane.com/2015/03/corned-beef-cabbage-egg-rolls.html>



SLOW COOKER CORNED BEEF AND CABBAGE SOUP

4 cups chicken stock
1 (12-oz.) bottle of beer
1.5 lb. corned beef, cut into large chunks
1.5 pounds Yukon gold potatoes, diced into bite-sized pieces
2 carrots, peeled and diced
2 stalks celery, diced
1 med white onion, peeled & diced
1 small head green cabbage, quartered, cored and shredded
1 bay leaf

generous pinch of salt and freshly-ground black pepper

for serving: chopped fresh parsley

DIRECTIONS:

- Add everything into a large slow cooker bowl, and toss to combine. Cover and cook on low for 7-8 hours or on high for 3-4 hours, or until the beef is tender and shreds easily.
- Transfer the beef chunks from the stew to a separate plate, and use two forks to shred it into bite-sized pieces. Return the beef to the stew, and stir to combine. Taste and season with additional salt and pepper if need be and remove the bay leaf.
- Serve warm, garnished with fresh parsley if desired. Serves 6-8.
[https://www.gimmesomeoven.com/slow-cooker-corned-beef-and-cabbage-soup/?utm_source=feedburner&utm_medium=feed&utm_campaign=Feed:+gimmesomeoven+\(Gimme+Some+Oven\)](https://www.gimmesomeoven.com/slow-cooker-corned-beef-and-cabbage-soup/?utm_source=feedburner&utm_medium=feed&utm_campaign=Feed:+gimmesomeoven+(Gimme+Some+Oven))

Loaded Shepherd's Pie

1 lb. lean ground beef
1 cup mushrooms, sliced
¼ cup onion, chopped
1 tsp salt
½ tsp garlic powder
1 pkg. (0.87 oz.) brown gravy mix
Loaded Potato Topping:
2 lbs. potatoes, pared and diced
½ cup sour cream
4 green onions, chopped
½ cup shredded sharp cheddar cheese- or amt. and variety of your choice
4 strips crisp-cooked bacon, diced
salt



Instructions

1. Brown ground beef, onions and mushrooms over medium heat in a large skillet. Drain fat and season with salt, garlic powder and brown gravy mix. (I use brown gravy mix as a seasoning in this, and the juices will make some gravy. Stir well and set aside.
2. Place diced potatoes in a saucepan. Cover with water and add about 1-2 tsp salt.
3. Boil potatoes til tender. Drain.
4. Mash potatoes with sour cream, until potatoes are not lumpy. Add green onion, bacon, & cheese—reserving a small amount for a garnish, if desired.
5. Preheat oven to 350 degrees F.
6. Place reserved ground beef mixture in a 9-inch deep dish pie pan. Distribute evenly across the bottom.
7. Top with mashed potatoes, covering meat entirely.
8. Bake at 350 degrees F for about 30 min. or until potatoes begin to get brown around the edges and peaks.
9. Remove from oven and garnish with reserved onion, bacon & cheese.

<https://bakeatmidnite.com/loaded-shepherds-pie/#>



Guinness and Mustard Cheese Dip



Serves: 1½ cups cheese dip

- 8 oz. Guinness Beer (use a whole can for a double batch)
- 4 oz. cream cheese
- 6-7 oz. Swiss cheese
- 2-3 tbsp. stone ground mustard

Instructions

1. In a medium saucepan over medium heat, pour beer and cream cheese.
2. Whisk until smooth.
3. Add in Swiss cheese and whisk until creamy.
4. Stir in mustard.

Notes: You can add half Swiss and half cheddar.

<https://www.createdby-diane.com/2015/03/guinness-and-mustard-cheese-dip.html>

There Are No Female Leprechauns -

Don't be fooled by any holiday decorations showing lady leprechauns. In traditional Irish folk tales, there are no female leprechauns, only nattily attired little guys.



SLOW COOKER CORNED BEEF AND CABBAGE SLIDERS (WITH GUINNESS MUSTARD)

- 1 corned beef brisket with spice package
- 4 cups water
- 2 tbsp. sugar
- 2 tbsp. apple cider vinegar
- 1 cup potatoes, diced
- 1 cup white onion, sliced
- 1/2 cup carrots, diced
- 1/2 cup celery, diced
- 1/2 cup Dijon mustard
- 2 tbsp. honey mustard
- 2 tbsp. Guinness (or stout beer)
- 1 tsp. dark brown sugar
- 8 sweet rolls, cut in half to make buns (I used King's Hawaiian)
- 1 cup prepared coleslaw



Instructions



1. Place water, sugar, and vinegar in a large slow cooker on high heat. Add brisket and spice packet to mixture. Place potatoes, carrots, onion, and celery on all sides of brisket. Cook on high for 4 hours.
2. Whisk together both mustards, Guinness, and brown sugar. Set aside.
3. When brisket is fully cooked, slice into 1/4 inch slices.
4. Stack 3-4 brisket slices on bottom half of bun, topped with coleslaw. Spread mustard on top part of bun to complete your slider. Serve with the veggie mixture. Enjoy!

<https://www.thecookierookie.com/slow-cooker-corned-beef-and-cabbage/>

There's No Corn in that Beef - Corned beef and cabbage, a traditional Saint Patrick's Day staple, doesn't have anything to do with the grain corn. Instead, it's a nod to the large grains of salt that were historically used to cure meats, which were also known as "corns."



3-INGREDIENT BEER BREAD STICKS

- 3 cups self-rising flour (see notes)
- 12 oz. can of beer
- 1/3 cup butter, melted

INSTRUCTIONS

- Preheat your oven to 400 degrees F, grease a large baking tray well.
- Put the flour, beer and 4 tbsp. of the butter into a large bowl and mix well. Pour onto the greased pan and spread out with slightly damp hands into a (roughly) 12 by 9 inch rectangle.
- Bake for 40 minutes until dark golden brown. Brush with the remaining butter. Cut into 12-16 sticks. Serve warm.

NOTES:

- if you don't have self-rising flour, substitute it for 3 cups of all-purpose flour plus 1 tsp. baking powder plus 1 tsp of salt
- I also like to sprinkle mine with some kosher salt just before baking - but I'm a salt fiend...
- Like it more salty too? Use salted butter!
- If you want them garlicky - add 1 clove of finely minced garlic to the melted butter. Once the butter has been brushed onto the bread - put it back into the oven for a further 5 minutes.