

St. Patrick's Day Irish Supper Menu



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Crock Pot Corned Beef

Ingredients:

3-5 lbs corned beef brisket with seasoning packet

1 medium head cabbage

Corned beef typically goes on sale this time of year for \$2.99 per pound or less. I buy the corned beef brisket with seasoning packet included; however, you can also make your own spices by searching the internet for recipes for “corned beef spices”.

Place corned beef in a crock pot on low for 8-10 hours – all night, if eating your meal at noon; all day, if eating your meal in the evening.

About 3 hours before mealtime, cut cabbage into 6-8 wedges and place on top of corned beef. Turn crock pot on high.

To serve, arrange cabbage wedges around the edges of a platter. Place corned beef brisket in the center of the cabbage and shred with a fork. Serve immediately.



Colcannon

Ingredients:

- 1 medium head cabbage, shredded
- 4 leeks, chopped or 2 onions, chopped
- 4 cloves garlic, minced
- 1 stick butter, melted
- 10 Yukon Gold potatoes, diced
- salt & pepper to taste
- ½ cup cheddar cheese, shredded

In a heavy saucepan or large skillet, combine butter, cabbage, onions, and garlic. Cook over medium heat. Do not brown.

In a separate pot, boil potatoes until soft. Drain, leaving a small amount of liquid to help with the mashing of the potatoes. Dump potatoes into a glass mixing bowl. Add butter, salt and pepper and mash. Sprinkle cheese on top and place in warm oven until cheese is melted and meal is ready to be served.



Irish Soda Bread

Ingredients:

2 cups unbleached flour

½ tsp salt

½ cup sugar, additional for sprinkling

½ tsp baking soda

½ tsp baking powder

¼ cup butter

¼ cup raisins

1 tsp caraway seeds

1 egg

about ½ cup milk

Preheat oven to 375 degrees.

In a mixing bowl, mix together dry ingredients. Cut in butter until mixture resembles coarse crumbs. Add raisins and caraway seeds. In a $\frac{3}{4}$ measuring cup, break an egg and add enough milk to fill the cup. Add this mixture to the flour and mix until it is thoroughly blended. Knead a few times in the bowl. Split dough into 2-3 rounds of the same size. Make a cross on the top with a table knife and then drizzle melted butter over the top and sprinkle on sugar. Place on a greased cookie sheet and bake until golden brown, approximately 30 minutes.



Dessert

Every year, we try something new for dessert with our Irish Supper. This year, we are making brownies and topping them with a dollop of whipped Irish Cream Creamer (as shown above). Here are a few more dessert ideas to tempt your tummy:

[Andes Mint Pie](#)

Green Cheesecake (food coloring added to a regular cheesecake recipe)

Shortbread Shamrocks (using cookie press)

Mint Ice Cream

[Green Smoothie](#)

Decorate your own sugar cookies or cupcakes

Erin go Bragh!