

You don't have to travel to the Emerald Isle to get a taste of traditional Irish foods. Making one these dishes at home — whether it's for St. Patrick's Day or any day of the year — is a great way to embrace the Irish culture.



Celebrate with Irish flare

RECIPES FOR ST. PATRICK'S DAY

GRILLED GUINNESS STOUT CHICKEN WITH VEGETABLES

This recipe is a great way to prepare grilled chicken. Guinness helps to make the chicken moist and adds a slight tangy flavor. Sweet potatoes, red potatoes, peppers, carrots and fresh green beans become slightly smoky and absorb the butter from the tray. The selection of veggies creates a colorful and tasty plate. This is an especially flavorful dinner since everything is cooked on the grill.

INGREDIENTS:

- 1 whole chicken, cut up
- 1 (12-ounce) bottle Guinness extra stout beer
- 1 stick butter, melted
- ½ to ¾ cup extra virgin olive oil
- 2 tablespoons McCormick chicken seasoning (or your favorite seasoning)
- 2-3 cloves garlic, minced
- 1 teaspoon salt
- Baby red potatoes, washed
- Sweet potatoes, sliced or quartered
- 1-2 medium sweet onions, sliced
- Red, yellow and orange peppers, cleaned and cut
- Carrots, peeled
- Green beans, fresh whole

DIRECTIONS:

1. Place chicken (with legs separated) in gallon-sized resealable plastic bag. Pour beer over chicken. Let marinate two hours or more.
2. Dump chicken and beer from bag into strainer. Using paper towel, gently pat chicken and return to bag.
3. Add seasonings to melted butter and olive oil. Pour mixture over chicken. Remove air from bag. Place chicken back in refrigerator for at least two hours or until ready to grill.
4. When grilling, sear chicken on each side on grill racks. Do not burn chicken.
5. Move chicken onto disposable tin sheet or old cookie sheet. When all chicken is seared and on sheet, turn grill to low.
6. Add onions, carrots, sweet potatoes and red potatoes to contents of chicken marinade and brown them. If needed, add extra butter and olive oil to prevent potatoes from burning.
7. When chicken is almost done, add green peppers. Place chicken on top of everything and grill on low 10-15 additional minutes. Cover grill.
8. Let chicken grill until it reaches 165 degrees on meat thermometer. Check chicken regularly to prevent burning.
8. Use slotted spoon to remove potatoes and vegetables.
9. Sprinkle with extra seasoning as desired and baste with butter if needed.

FAMOUS IRISH PEOPLE

From celebrated inventors and well-known actors to singers, scientists and scholars, there's no shortage of famous Irish people who have left their mark on the world.

ACTORS AND FILM

Cillian Murphy: Oscar-winning actor ("Oppenheimer") and star of "Peaky Blinders"

Liam Neeson:

Renowned for "Schindler's List," "Taken" and more

Saoirse Ronan:

Multiple Academy Award-nominated actress

Colin Farrell: Award-winning actor

Pierce Brosnan:

Known for playing James Bond

Barry Keoghan:

Emerging star of "Saltburn" and "Dunkirk"

Maureen O'Hara:

Legendary Hollywood star

MUSIC

Bono

(U2):

Often

cited as

one of the

most famous

Irish people, a musician

and global activist

Enya: Globally

successful singer/

musician

Van Morrison:

Renowned singer-

songwriter

Sinead O'Connor:

Renowned singer-

songwriter

The Cranberries:

Iconic Irish rock band

Niall Horan: Rose to

fame with band One

Direction

Bob Geldof: Prominent

musician, philanthropist

and political activist

LITERATURE AND ARTS

James Joyce:

Author of "Ulysses"

Oscar Wilde:

Renowned playwright

and author

Bram Stoker: Author of

"Dracula"

W.B. Yeats: Nobel

Prize-winning poet

Francis Bacon:

Influential painter of the

20th century

George Bernard Shaw:

Playwright and

winner of Nobel Prize and

Academy Award

HISTORICAL AND POLITICAL FIGURES

Michael Collins:

Revolutionary leader and

statesman

Daniel O'Connell:

Known as "The Liberator"

who fought for Catholic

Emancipation

Arthur Guinness:

Founder of the iconic

brewery

Ernest Shackleton:

Antarctic explorer

SPORTS AND OTHERS

Conor McGregor:

MMA fighter

Roy Keane:

Legendary soccer

player

IRISH BANOFFEE PIE

This rich and decadent banoffee pie is topped with the most wonderful coffee-flavored whipped cream. The base is a buttery graham cracker crust that's filled with rich caramel and bananas. The topping has a slight coffee flavor. Decorate this pie for St. Patrick's Day or anytime. Don't be intimidated by the steps, it's not hard to make.

INGREDIENTS:

- FOR THE CRUST
- 1 ½ cups graham cracker crumbs
 - ½ cup sugar
 - ½ cup butter, melted
 - ¼ cup unsweetened cocoa powder (optional)

- FOR THE FILLING
- 6 ¼ tablespoons butter
 - ½ cup brown sugar, packed
 - 14 ounces condensed milk
 - 6 bananas, not overly ripened or mushy
 - 2-4 tablespoons lemon juice, to prevent bananas from browning

- FOR THE WHIPPED CREAM
- 4 ounces cream cheese
 - 2 cups whipping cream
 - ¼ cup confectioners' sugar
 - 2-3 tablespoons brewed extra strong coffee (you can use double strength instant mixed with water, just remove 3 Tbsp for whipped cream.)
 - 1 banana, not overly ripe or mushy
 - 1 large chocolate bar (Ghirardelli chocolate toffee preferred)
 - Chopped walnuts (optional)

1. Preheat oven to 400 degrees. Make crust by combining graham cracker crumbs with sugar. Add melted butter and mix. If you'd like a chocolate crust, add cocoa. Combine well.

2. Press into 9-inch spring-form pan bottom, going halfway up sides of pan. Bake 10 minutes. Remove from oven and let cool.

3. To prepare filling, melt butter in saucepan. Add brown sugar. Cook over high heat, bringing to boil and stirring constantly. Make sure sugar dissolves completely.

4. Add condensed milk and combine well. Bring to boil. Set timer for 1 minute and 30 seconds. Boil on high heat, stirring constantly until mixture thickens. If not thickened, cook a little longer.

5. Pour half of caramel on to bottom of crust you made.

DIRECTIONS:



6. Slice three bananas into bowl and toss with a little lemon juice. Place slices in caramel.

7. Pour rest of caramel on top.

8. Slice three more bananas into same bowl and toss with remaining lemon juice. Place on top of caramel. Refrigerate until caramel sets.

9. To make topping, beat cream cheese until whipped. Add whipping cream with confectioners' sugar and coffee.

10. Beat until soft peaks form.

11. Slice banana and fold in.

12. Top pie with cream.

13. Shave chocolate bar on top. Sprinkle walnuts on top, if desired. Keep refrigerated.

DUTCH OVEN CORNED BEEF IN ALE

Nothing says St. Patrick's Day more than corned beef and beer. After cooking in the Dutch oven, the corned beef is juicy and perfectly tender. Braising in pale ale adds a slight hops flavor to the corned beef. The potatoes, carrots and cabbage are tender and soak up the flavor.



INGREDIENTS:

- 4 ounces flat-cut corned beef (save seasoning packet of spices)
- 1 (12-ounce) bottle pale ale beer
- 4-6 Yukon Gold potatoes, cut in half
- 4 large carrots, cut into chunks
- 2 medium yellow onions, cut in half
- 3 large wedges of cabbage, each wedge cut in half
- 1 cup beef broth

- 4. Add 1 cup beef broth and 12-ounce bottle of pale ale beer. Make sure liquid barely covers meat. If it doesn't, add more.

- 5. Cover and place pot in oven. Cook 1 hour at 325 degrees. Then lower oven temperature to 300 degrees and cook for 1 ½ hours more before adding vegetables.

- 6. Remove pot from oven. Move meat to side and add vegetables. Push vegetables down in liquid (they won't be completely covered). Cover and put pot back in oven and finish cooking vegetables another 1 ½ hours. Meat and vegetables should be fork-tender, but not falling apart.

- 7. Slice corned beef across grain and serve.

DIRECTIONS:

1. Preheat oven to 325 degrees.

2. Open corned beef from package and rinse. Blot with paper towels.

3. Place corned beef in large Dutch oven and sprinkle seasoning packet of spices over meat.