IRISH GUINNESS BEEF STEW

INGREDIENTS:
- 3 medium carrots (scraped and diced)
- 5 potatoes (peeled and cut into bite-size pieces)
- 2 tablespoons butter
- 2 bay leaves
- 1 teaspoon sugar to sweeten
- 1 tablespoon dried thyme
- 3 tablespoons tomato paste
- 4 cups beef stock
- 4 cloves garlic, minced
- 2 or 3 tablespoons plain flour

DIRECTIONS:
1. In a small bowl, add flour and a pinch of salt and stir together.
2. Heat olive oil in a large pot over medium heat. Add beef stock, then Guinness and then wine. Stir to combine and bring to a boil. Reduce heat to low and cover, otherwise the vegetables will steam. Do not cover, otherwise the vegetables will remain half cooked.
3. Add the browned vegetables to the stew.
4. Cover the pot and let simmer for about 20 minutes. Add more beef stock if necessary. Add the brown vegetables to the stew.
5. Cook the vegetables for about 30 minutes until tender. Pour fudge into greased pan and chill to set.
6. Let simmer for about 20 minutes. Add more beef stock if necessary. Add the brown vegetables to the stew.
7. Add Worcestershire sauce and bay leaves. Stir to combine and bring to a boil. Reduce heat to low and cover, otherwise the vegetables will steam. Do not cover, otherwise the vegetables will remain half cooked.
8. Add the browned vegetables to the stew.
9. Let simmer for about 20 minutes. Add more beef stock if necessary. Add the brown vegetables to the stew.
10. Add the vegetables to the stew. Pour fudge into greased pan and chill to set.

BAILEYS IRISH CREAM FUDGE

INGREDIENTS:
- 14 ounces milk chocolate chips
- 1 cup Bailey’s Irish Cream

DIRECTIONS:
1. In a very large bowl, combine the milk chocolate chips, semi-sweet chips, marshmallow cream, vanilla and Baileys Irish Cream. Set aside. Bring to a gentle boil over medium heat. Cook slowly and stir constantly for 10 minutes.
2. Pour the hot mixture into the bowl with the chips. Stir until everything is melted. Let cool to room temperature.
3. Pour the fudge into greased pan and chill to set. Cool to room temperature and slice

IRISH BOXY (CRISPY FRIED POTATO CAKES)

INGREDIENTS:
- 1 pound potatoes
- 1 teaspoon chipped oregano
- 1/2 cup all-purpose flour
- 1 teaspoon salt
- 1 teaspoon pepper
- 1 egg
- 1 cup milk
- 1 cup vegetable oil

DIRECTIONS:
1. Set half of the potatoes aside for later. Peel and cut remaining potatoes into large chunks. Place in a pan with cold water and bring to a boil over high heat. Reduce heat to low and cook, covered, for 20 minutes, or until tender.
2. Drain and place in a large bowl. Mash potatoes and set the bowl aside.
3. In a large skillet, heat oil over medium heat. Add onion, flour, salt and pepper; mix well. Bring to a gentle boil over medium heat. Cook slowly and stir constantly for 10 minutes.
4. Drain and place in a large bowl. Mash potatoes and set the bowl aside.
5. In a small bowl, add flour and a pinch of salt and stir together.

RECIPEs FOR ST. PATRICK’S DAY

Chocolate Irish Cream Fudge

INGREDIENTS:
- 14 ounces milk chocolate chips
- 1 cup Bailey’s Irish Cream

DIRECTIONS:
1. In a very large bowl, combine the milk chocolate chips, semi-sweet chips, marshmallow cream, vanilla and Baileys Irish Cream. Set aside. Bring to a gentle boil over medium heat. Cook slowly and stir constantly for 10 minutes.
2. Add the browned vegetables to the stew.
3. Let simmer for about 20 minutes. Add more beef stock if necessary. Add the brown vegetables to the stew.
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WEARING GREEN

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