

5/2025

# Green Velvet Cookies

2 c. flour 375° 8-12 min.  
2 T. unsweetened cocoa powder  
1/2 t. baking soda  
1/2 t. baking powder  
1/2 t. salt  
1 stick (4oz.) butter, softened  
1/2 c. granulated sugar  
1/2 c. brown sugar  
2 eggs, room temperature  
1 t. vanilla  
2 t. green gel food coloring \*  
1/4 c. sour cream or yogurt +  
12 oz. bag white baking chips

Whisk first 5 ingredients. Set aside.

Cream butter then add both sugars gradually.

Add eggs one at a time, then vanilla. Gradually beat in flour, then sour and green coloring.

Fold in chips. Chill dough 30-60 minutes.

Drop dough onto ungreased stick free sheet using 1 3/4 inch scoop.

Bake at 375° 8-12 minutes.

Cool the sprinkle with confectioners sugar if desired.

\* Vary color for seasonal celebrations being sure to use a good gel coloring for best, bright color.

L. Hoffman

# IRISH CABBAGE CASSEROLE

(Champ or Coleannon)

5-12-2025

6 red or yellow potatoes (peeled or unpeeled)

3 T. butter

$\frac{1}{2}$  c. milk

1 lb. cabbage, sliced thin \*

oz. cooked corned beef, shredded

salt + pepper

Cook potatoes in water until tender. Drain. Mash adding butter, milk, salt and pepper to creamy consistency. Add 2 T. water to cabbage in a microwave proof bowl. Cover with plastic wrap cooking 3-4 minutes until starting to wilt and become tender. Drain if needed and pat dry with paper towel. Season to taste. Fold into potatoes until evenly blended. Pour  $\frac{1}{3}$  mixture into buttered casserole. Top with  $\frac{1}{2}$  of the corned beef. Repeat with remaining ingredients. Bake 350° covered for 20 minutes. Continue baking uncovered for an additional 15-20 minutes.

\* Cabbage can be varied with kale, collards, or other seasonal greens.

Enrich with sautéed leeks (or onion or scallion if desired.)

L. Hoffman

# Crumbled Corn Beef & Sweet Potato Tart

Peggy

Serves 6

## PASTRY INGREDIENTS

1¼ cups all-purpose flour (sifted)  
¼ teaspoon salt  
7 tablespoons unsalted butter (chilled)  
2-4 tablespoons ice cold water

High Tea in Ireland includes a hot, light savory dish, followed by bread and tea. It is a tradition that Irish immigrants brought along with them to America during the Gilded Age, and I can imagine the pomp and ceremony of young Irish immigrants, such as my great grandmother, serving tea to wealthy ladies in grand houses in Boston.

## FILLING INGREDIENTS

Despite its ubiquity as a staple Irish food, my husband and I did not eat corn beef until we moved to America. It is a food more Irish American, relatively unknown in Ireland. The corned beef from the English Market in Cork is seen as something of a rarity. Still, my sons are proudly Irish American themselves, and we certainly enjoy a corn beef and cabbage meal on St. Patrick's Day.

7 ounces Corn Beef (crumbled into small pieces)  
2 tablespoons olive oil  
2 medium leeks (white parts and some green)  
4 large eggs (beaten)  
1 cup whipping cream  
1 sweet potato (cooked and mashed)  
¼ teaspoon fine sea salt  
½ teaspoon white pepper  
1 cup of sharp cheddar cheese  
½ cup Parmesan cheese

What do we do with any leftover corned beef after our Irish feasts? I typically use it to prepare wonderful sweet potato and corned beef tarts, sometimes referred to as a "quiche." As my grandmother taught me, nothing should ever be wasted! And I like to believe that she would have happily found a home for these tarts on one of her lady's tea trays.





## HOW TO MAKE

- 1.** To make the pastry, combine flour and salt in a medium size bowl or food processor. Use a pastry fork or processor to cut in the butter until it resembles coarse crumbs. Add the cold water 1 tablespoon at a time and mix until the dough is moist enough to hold together to form a ball. Flatten into a disc and wrap and refrigerate for at least 30 minutes.
- 2.** On a lightly floured surface roll out dough into a circle about 11-inches in diameter for a 9-inch pie plate or fluted tart pan. Trim off any excess pastry and prick the bottom of the dough with a fork.
- 3.** Preheat oven to 375°F. To blind bake the pastry, line with a double layer of foil and bake for 10 minutes to prevent browning. Remove foil and bake pastry for a few more minutes until golden brown. Remove from oven and cool on a wire rack and leave oven on.
- 4.** To make filling, in a large skillet add 2 tablespoons of olive oil and sauté the leeks for 3–4 minutes or until soft and fragrant and remove from heat.
- 5.** In a food processor or mixing bowl combine eggs, cream, mashed sweet potato, salt and pepper.
- 6.** To assemble the quiche, layer the corn beef and leek and the cheeses and then pour the egg mixture on top.
- 7.** Bake for 30–35 minutes or until the egg sets and is firm to the touch.
- 8.** Allow the quiche to sit for at least 15 minutes before serving.



## **Bailey's Cake**

1 yellow cake mix

1 lg box instant chocolate pudding or 2 small

4 eggs at room temperature

3/4 cup oil

3/4 cup water

1/4 cup sugar

1/2 cup Bailey's Irish Cream

1 cup chocolate chips

Mix all ingredients together well, folding in chocolate chips last. Pour into a well greased and floured pan(I use cocoa instead of flour). Bake at 350 for 45 min or until done. Cool and remove from pan. Pour glaze over cake when completely cool.

### **Glaze**

1 cup powdered sugar

Mix well and pour over cake

1/4 cup cocoa

1/2 cup Bailey's

Submitted by Marty Oakley

# No Bake Key Lime Pie



4 from 3 votes

No Bake Key Lime Pie is a tangy, slightly tart creamy filling on top of a buttery graham cracker crust, garnished with slices of key limes and whipped cream. There is no need to turn on the oven to enjoy all the flavors of a baked Key Lime Pie, which you may want to make, too!

Prep Time	Chilling Time	Total Time
10 mins	1 hr	1 hr 10 mins

Course: Dessert    Keyword: No Bake Key Lime Pie    Servings: 8 slices    Calories: 433kcal  
Author: Amanda Rettke--iambaker.net

## Ingredients

### Crust

- 1 ½ cups (126 g) graham cracker crumbs, about 10-12 crushed graham cracker sheets
  - ½ cup (1 stick / 113 g) unsalted butter, melted
- A store-bought crust will also work.*

### Filling

- 8 ounces cream cheese, room temperature
- 1 can (14 ounces) sweetened condensed milk
- ½ cup (121 g) key lime juice, about 12 key limes
- fresh key lime slices, for garnish
- whipped cream, for garnish

## Instructions

### Crust

1. To a small bowl, add graham cracker crumbs and melted butter. Mix, ensuring that every crumb is coated with butter.
2. Evenly press the crumbs into the bottom and up the sides of a 9-inch pie pan.

### Filling

1. To a large bowl, add cream cheese. Using a hand mixer, mix until smooth and creamy.
2. Add the sweetened condensed milk and key lime juice. Mix until combined.
3. Pour the filling over the graham cracker crust. Refrigerate until set, about 1 hour, up to overnight.
4. Garnish with key lime slices and whipped cream.

## Nutrition

Serving: 1 slice | Calories: 433kcal

## Quick & Easy Irish Beer Cheese Dip

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**Prep time**

5 mins

**Cook time**

15 mins

**Total time**

20 mins

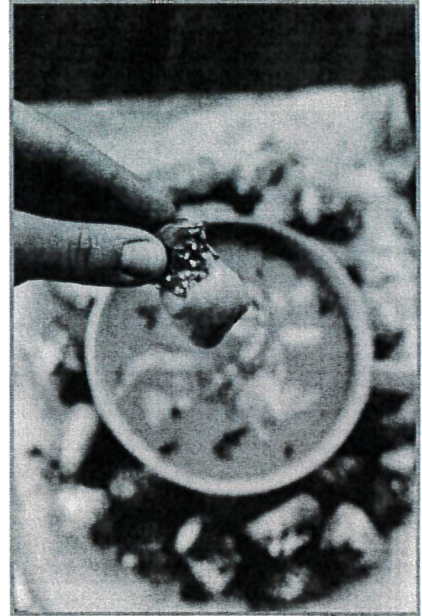
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If you want to make something warm and comforting on game day, look no further than this Irish Beer Cheese Dip. Enjoy with pretzel bites, veggies or chips!

Serves: 10

### Ingredients

- ¼ cup Unsalted Butter
- ¼ cup All Purpose Flour
- 2 Garlic Cloves, finely minced
- ¼ tsp. Cayenne Pepper
- ½ tsp. Onion Powder
- ¼ tsp. Smoked Paprika
- 1 tsp. Spicy Brown Mustard
- 1 cup Whole Milk
- ⅔ cup Guinness (or beer of choice)
- 1 cup Shredded Sharp Cheddar
- ½ cup Shredded Swiss
- 1 cup Shredded Monterey Jack
- Pretzel Bites, Tortilla Chips or Veggies, for serving



### Instructions

1. Melt butter in a saucepan over medium heat. Add flour and finely minced garlic. Sauté for 1 minute and then add the seasonings and brown mustard. Slowly pour-in the milk and beer, while continuously whisking.
2. Continue to cook until thickened and bubbling. Reduce heat to low and fold in the shredded cheeses.
3. Once melted, serve immediately with desired dippers.

Recipe by Slice of Jess at <https://sliceofjess.com/quick-easy-irish-beer-cheese-dip/>

# Spinach & Mandarin Orange Salad

10 oz Spinach leaves

15 oz can drained Mandarin Oranges

1/4 sweet onion thin sliced

1/4 c. Craisins

1/2 c candied pecans

Layer in a bowl in this order

Candied pecans

1/2 c chopped pecans

2 T brown sugar

1 T butter

In a small saucepan melt butter + sugar.

Add pecans + stir several minutes. Pour onto wax paper and let cool.

Dressing

2 oz Olive Oil

2 T Maple syrup

2 T Apple Cider Vinegar

2 T Mandarin Orange juice

1 T Dijon mustard

Mix all, refrigerate til ready to serve

Sharla Cook



# Irish Guinness Brown Bread Recipe



4.95 from 20 votes

A traditional Irish Guinness brown bread recipe made with hearty whole grains and delicious Guinness stout. This quick and easy brown bread is ready in under 1 hour! Serve it with savory dishes or at breakfast with butter and honey or jam.

Prep Time	Cook Time	Total Time
10 mins	45 mins	55 mins

Course: Bread Cuisine: Irish

Keyword: authentic irish brown soda bread recipe, brown bread recipe, best guinness bread recipe

Servings: 12 servings Calories: 195kcal Author: Kaity Farrell

## Ingredients

- 400 g stoneground whole wheat flour ( $\approx 2\text{-}2/3$  cups) or coarse wholemeal flour
- 100 g rolled oats ( $\approx 3/4$  cup + 2 tablespoons) plus extra for the top of the bread
- 6 g kosher salt (1-1/2 teaspoons)
- 10 g baking soda (2 teaspoons)
- 330 g Guinness stout one 330 ml bottle
- 165 g buttermilk ( $\approx 2/3$  cup) or 160g milk or non-dairy milk mixed with 2 teaspoons of vinegar
- 30 g olive oil ( $\approx 2$  tablespoons) or melted butter
- 40 g molasses (2 tablespoons) or treacle

## Instructions

1. Preheat oven to 350°F/180°C. Grease and line a pullman loaf pan or a standard 1 pound loaf pan with parchment paper cut to fit the pan.
2. In a mixing bowl whisk together the whole wheat flour, oats, salt and baking soda. Sift in the baking soda to remove and lumps.
3. Make a well in the center of the flour mixture and add the stout, buttermilk, oil and molasses. Then stir until just combined. Don't overmix and work quickly to preserve the leavening properties of the baking soda.
4. Spread the batter into the prepared pan and sprinkle rolled oats over the top of the batter.
5. Bake the bread for 45 minutes or until it is slightly domed with some cracks on top, dark brown and a skewer inserted into the center comes out clean.
6. Let the bread cool for a few minutes in the pan then lift it out of the pan using the parchment paper as an aid. Let the bread cool completely on a cooling rack before slicing it.

## Notes

- Store the brown bread in a bag a sealed bag at room temperature for up to 3 days or slice it and freeze the slices in a freezer-safe bag for up to 6 months.
- Buttermilk can be replaced with any milk of your choice mixed with 2 teaspoons of apple cider vinegar.
- For a vegan version, use oil instead of butter and plant milk mixed with 2 teaspoons of vinegar for the buttermilk.

# Irish Shepherd's Pie

This Irish shepherd's pie has a savory ground lamb layer topped with rich and cheesy mashed potatoes. This dish is a lovely alternative to the much more common corned beef and cabbage you may have been planning for St. Patrick's Day dinner.

By **John Mitzewich**

**Prep Time:** 25 mins

**Cook Time:** 1 hr 10 mins

**Total Time:** 1 hr 35 mins

**Servings:** 8

**Yield:** 1 (9x13-inch) casserole

## Ingredients

- \* 1 tablespoon olive oil
- \* 1 tablespoon butter
- \* 2 pounds lean ground lamb
- \* 1 onion, diced
- \* 1/3 cup all-purpose flour
- \* 3 cloves garlic, minced
- \* 1 tablespoon ketchup
- \* 2 teaspoons minced fresh rosemary
- \* 1 teaspoon paprika - *I used smoked*
- \* 1/8 teaspoon ground cinnamon
- \* salt and ground black pepper to taste
- \* 2 1/2 cups water, or as needed ; *I added 1 packet of demi glace*
- \* 1 (12 ounce) package frozen peas and carrots, thawed
- \* 2 1/2 pounds Yukon Gold potatoes, peeled and halved

- ¼ pound Irish cheese (such as Dubliner), shredded
- ¼ cup cream cheese
- 1 tablespoon butter
- 1 pinch ground cayenne pepper
- 1 large egg yolk
- 2 tablespoons milk

## Directions

### Step 1

Preheat the oven to 375 degrees F (190 degrees C).

### Step 2

Place olive oil and butter in a Dutch oven over medium heat. Stir in ground lamb and onion; cook and stir until meat is brown and crumbly, about 10 minutes.

### Step 3

Stir in flour until incorporated. Mix in garlic, ketchup, rosemary, paprika, cinnamon, salt, and pepper; cook and stir until garlic is fragrant, 2 to 3 minutes.

### Step 4

Stir in water, scraping up any brown bits from the bottom of the Dutch oven. Reduce heat to medium-low and bring mixture to a simmer; cook and stir until thick, 5 to 6 minutes.

### Step 5

Remove lamb mixture from heat, then stir in peas and carrots until combined.

### Step 6

Spread lamb mixture into the bottom of a 9x13-inch baking dish; set aside.

### Step 7

Place potatoes into a large pot of salted water. Bring to a boil, reduce heat to medium, and cook until tender, about 15 minutes. Drain well and return potatoes to the pot.

### Step 8

Mash Irish cheese, cream cheese, butter, and cayenne pepper into potatoes until smooth. Season with salt and black pepper.

### Step 9

Whisk together egg yolk and milk in a small bowl; stir into mashed potato mixture.

### Step 10

Top lamb mixture in the baking dish with mashed potatoes; spread evenly to cover.

*I sprinkled smoked paprika on top.*

**Step 11**

Bake in the preheated oven until the top is golden brown and sauce is bubbling up around the edges, 25 to 30 minutes.

## **Nutrition Facts**

Per serving: 517 calories; total fat 28g; saturated fat 13g; cholesterol 132mg; sodium 301mg; total carbohydrate 37g; dietary fiber 4g; total sugars 1g; protein 29g; vitamin c 7mg; calcium 155mg; iron 3mg; potassium 426mg

## Layered Pistachio Dessert

This layered pistachio dessert is insanely delicious! It has the perfect crust that is then topped with layers of creamy cheesecake and pistachio pudding. The crushed pistachios on the top finish it off and make it the best dessert for any occasion!



★★★★★  
5 from 4 votes

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Prep Time  
35 mins

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Cook Time  
15 mins

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Chill  
3 hrs

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Total Time  
3 hrs 50 mins

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Course: Dessert    Cuisine: American    Keyword: pistachio dessert  
Servings: 12 People    Author: Alyssa Rivers

### Ingredients

#### Crust

- ½ Cup Butter softened
- ½ Cup pecans chopped
- 1 Cup All-purpose flour
- ½ cup powdered sugar

#### Cheesecake layer

- 8 ounces cream cheese softened
- 1 Cup powdered sugar
- 1 Teaspoon Vanilla
- 8 ounces Whipped Topping

#### Pistachio Layer

- 2 (12 oz) cans Evaporated Milk
- 2 (3.4 ounce) boxes instant pistachio pudding mix

#### Topping

- 8 ounces whipped topping
- ¼ Cup chopped Shelled pistachios
- ¼ Cup chopped pecans

## Instructions

### Crust

1. Preheat the oven to 350°.
2. In a medium bowl combine the butter, pecans, powdered sugar, and flour until it forms a shaggy dough. Press into a 9x13 baking dish and bake for 15 minutes, until golden brown and fragrant. Let cool completely.

### Cheesecake Layer

1. Using the paddle attachment, beat the cream cheese until it's smooth and fluffy. Add in the powdered sugar and vanilla. Once combined, fold in 8 ounces of whipped topping by hand until completely combined. Spread evenly over the cooled crust. Refrigerate for 10-15 minutes.

### Pistachio Layer

1. In a medium bowl whisk the evaporated milk and pudding mix together until nice and thick. Spread it evenly across the cheesecake layer and place it in the fridge for 10-15 minutes, until the pudding has been set up.

### Topping

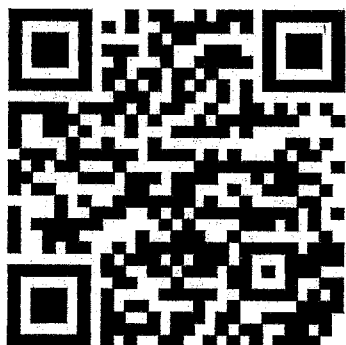
1. Once the pudding is set up, evenly spread the remaining 8 ounces of whipped topping over the top and sprinkle the chopped pecans and chopped pistachios over the top. Chill in the fridge for at least 3 hours before serving.

## Nutrition

Serving: 12slices | Calories: 439kcal | Carbohydrates: 40g | Protein: 8g | Fat: 28g | Saturated Fat: 16g | Polyunsaturated Fat: 2g | Monounsaturated Fat: 8g | Trans Fat: 1g | Cholesterol: 59mg | Sodium: 221mg | Potassium: 283mg | Fiber: 1g | Sugar: 31g | Vitamin A: 663IU | Vitamin C: 1mg | Calcium: 208mg | Iron: 1mg

## QR code

Scan this QR code with your phone's camera to view this recipe on your mobile device.



Layered Pistachio Dessert <https://therecipecritic.com/pistachio-dessert/>

RECIPE PEA SALAD

From DEE PEELER

Serves 6

Cooking time \_\_\_\_\_

Preheat oven to LET PEAS THAW

1 - 13oz BAG FROZEN PEAS

1/2 tsp FINELY CHOPPED GREEN PEPPER

2 TSP CHOPPED CELERY

1/2 tsp FINELY CHOPPED ONION

1/2 CUP CHOPPED CHEDDAR CHEESE

DASH OF SALT - DASH OF SUGAR

1/2 CUP HELLMANN'S MAYO (OR TO TASTE)

STIR ALL TOGETHER AND REFRIGERATE

THESE MEASUREMENTS ARE TO TASTE!





# Chocolate Guinness Stout Cake With Cream Cheese Frosting

★★★★★  
4.80 from 5 votes

I made this Chocolate Guinness Stout Cake With Cream Cheese Frosting recipe to celebrate St. Patrick's Day. However, the cake is perfect for any occasion. The beer makes the cake incredibly moist and soft. It is a cake that keeps really well for a few days. The cream cheese frosting is a great addition to it.

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Prep Time

20 mins

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Cook Time

35 mins

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Total Time

55 mins

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Course: Dessert    Cuisine: American-Irish    Servings: 12 servings    Calories: 381kcal  
Author: Gabriela

## Ingredients

### For the cake:

- 2 cups all-purpose flour
- ¾ cup unsweetened cocoa powder
- ¼ teaspoon salt
- 1 teaspoon baking soda
- ½ cup dark brown sugar
- ¾ cup unsalted butter, soft or 1 ½ sticks
- ½ cup granulated sugar
- 1 teaspoon vanilla extract
- 3 eggs
- 1 cup beer stout room temperature

### For the Cream Cheese Frosting:

- 8 ounces softened cream cheese
- ¼ cup unsalted butter softened ½ stick
- 2 cups powdered sugar
- 1 teaspoon vanilla extract
- Optional: 1 tablespoon milk

## Instructions

**Cake:**

1. Preheat oven to 350F/180C.
2. Butter a 9x13-inch baking pan and set aside.
3. In a medium bowl, combine flour, cocoa, baking soda and salt.
4. Separately, in a large bowl, beat the brown sugar, butter and granulated sugar together with an electric mixer, on medium speed until light and fluffy.
5. Add the vanilla.
6. Add eggs, one at a time, beating well after each addition.
7. Add flour mixture and stout, alternating them, beating until blended after each addition.
8. Pour batter evenly into the baking pan.
9. Bake about 35 minutes or until a toothpick inserted into the middle of the cake comes out clean. Cool completely in pan before frosting.
10. **How To Make Cream Cheese Frosting**
11. Beat the cream cheese with butter in a large bowl with an electric mixer (medium speed).
12. Gradually add the powder sugar and vanilla and continue beating until smooth.
13. If too thick, add the milk and beat until incorporated.
14. Spread over the cake and decorate as you like.

**Nutrition**

Serving: 1g | Calories: 381kcal | Carbohydrates: 59g | Protein: 6g | Fat: 24g | Saturated Fat: 14g | Polyunsaturated Fat: 1g | Monounsaturated Fat: 6g | Trans Fat: 1g | Cholesterol: 101mg | Sodium: 221mg | Potassium: 162mg | Fiber: 3g | Sugar: 18g | Vitamin A: 786IU | Calcium: 47mg | Iron: 2mg