

Top of the Morning - a Good Guinness Day to You!

Celebrating St. Patrick's Day in the Style of the Emerald Isle

This coming week you will see all kinds of folks "wearing the green" in celebration of St. Patrick's Day on the 17th! So, to make sure that you are ready for the big day, I am sharing with you two recipes that will not only put you in an Irish mood, but tantalize your taste buds as well -- - who said the Irish can't cook!?!?

The first recipe uses the infamous Guinness Stout from Ireland. In fact, the Guinness plant in Ireland is the #1 tourist attraction! So, I have come up with a simply delicious Guinness Corned Beef recipe that you can serve as warm slices with the Champ, a traditional Irish potato dish from way back. If you have any leftover corned beef, it is delicious on a hearty bread with watercress and Irish mustard. You can serve your Irish Guinness Corned Beef sandwich with a bag of potato chips direct from Ireland. Just take a stroll through the Irish section at Jungle Jim's to find all kinds of authentic Irish grub to serve your crowd! Don't forget the Irish cheese in the cheese department as well -- Yummy! Let's get started.

Grand Guinness Corned Beef

3-4 lb.	Corned Beef
1 Cup	Brown Sugar, packed
1	12 oz. Bottle or can of Guinness stout

Preheat oven to 300 degrees. Remove Corned Beef from packaging and rinse Corned Beef well under cold running water. If the corned beef contains a small package of spices, discard for this recipe as we will not be using it. Pat the corned beef dry with a paper towel. If you want, you can trim some of the excess fat from the roast. Rub the brown sugar into top and bottom of Corned Beef. Put on a shallow rack in roasting pan and pour the Guinness over the beef, moistening the sugar. Cover the pan with a lid or heavy duty aluminum foil and bake in the 300 degree oven for 3-4 hours, at least one hour per pound. Take from oven and allow to rest for 15 minutes. Slice into thin slices. Drizzle some of the juices over the meat before serving if you like.

Champ

This traditional Irish dish of mashed potatoes with green onions is delicious served with our Grand Guinness Corned Beef or with chops or sausages. Enjoy!

2 lbs.	Baking potatoes, scrubbed and unpeeled
1 Cup	Milk
4 Tabs.	Butter (yes, Jungle has Irish butter)
6	Green Onions, including some green tops, minced
	Salt and freshly ground Pepper to taste
	More butter to serve

Cook the potatoes in a large pot of salted boiling water until tender, about 20 minutes. Meanwhile, in a small saucepan, melt butter over low heat and add the milk and green onions; simmer while the potatoes are cooking. Drain, peel, and mash the potatoes. Beat in the milk mixture until smooth. Serve immediately. Makes 4-6 servings. ***As in Ireland, serve piping hot and make a crater or well in the center of each serving to hold a lump of butter ---- each mouthful is dipped into the melted butter. Yummy!

Hope you're ready to celebrate in real Irish style!

Top of the Mornin' to You! Happy St. Patrick's Day!

Margie McErlane Potts