

A Good Guinness Day to You!

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 three 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 in all of Ireland! 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!

AYE, I seemed to forget to mention our delicious Guinness Brownies - moist and decadent - lovely alone or with a dollop of whipped cream! Let's get started.

Grand Guinness Corned Beef

- 3-4 lb. Corned Beef, packaged
- 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 tightly 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.

If you have any leftover beef, it makes a grand sandwich with your choice of Irish mustard, fresh watercress (which grows abundantly in the streams of Ireland and is eaten for good health) and some lovely Irish cheese!

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. See below to enjoy as the Irish do!

- 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!

Guinness Chocolate Fudge Brownies

8 oz. Semisweet or Bittersweet Chocolate, broken into pieces
4 oz. White Chocolate, broken into pieces
8 Tab. Unsalted Butter (1 stick)
4 Large Eggs
1 Cup Granulated Sugar
1 Cup All-Purpose Flour
1/2 Tsp. Salt
3/4 Cup Unsweetened Cocoa
1 12 oz. Bottle or can of Guinness stout (or you could use half for less moist brownies as these are very moist)
Confectioners' Sugar for dusting (optional)

(If you can find the sugar that sparkles like gold dust, use that for St. Patrick's Day, but watch out for leprechauns!) Or give it a good dollop of Whipped Cream

Preheat oven to 350 degrees. Line a 9 x 13 inch baking pan with foil, leaving overhang to lift brownies up once baked and cooled. Butter lightly. In a medium saucepan, melt the chocolates and the butter over very low heat, stirring until smooth. Remove from heat. In a large bowl, beat eggs and sugar until light and fluffy. Beat chocolate mixture into egg mixture. Whisk the flour, salt, and cocoa together and stir into the chocolate mixture. Beat in the Guinness. Pour mixture into the prepared pan and bake for 30-35 minutes or until a cake tester or skewer inserted in the center of brownie comes out almost clean. Remove from the oven to cooling rack and let cool. Lift out of pan and cut into small squares (very moist and rich), dust with confectioners' sugar or gold dust sugar --- enjoy!

Recently, a friend of Tanya's called to see if she could adapt this recipe for a gluten free Guinness brownie for a restaurant in town. I said yes and she got a sale! I'd say these brownies must have a bit of luck going for them! Irish luck, that is.

Hope you're ready to celebrate in real Irish style! Top of the Day to You!

Happy St. Patrick's Day!
Margie McErlane Potts