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## **Irish Cream Liqueur**

If you've ever had Bailey's, you already know how delicious a treat it is, but think how impressed your friends will be when you make your own Irish Cream liqueur for your St. Patrick's Day party (hint, it's just as good on days other than March 17 as well). This recipe takes advantage of one of the Emerald Isle's best exports: Irish Whiskey

1/2 C honey  
1 C heavy cream  
1 1/2 C Irish whiskey  
1/2 teaspoon instant coffee

Combine all ingredients, mix well and store in the refrigerator. Make at least 3-4 days before serving, giving the container a shake a couple of times a day. Consume within 2 weeks.

-- Don Whitely, Fort Collins

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What with all that corned beef lying around, you should use it up with this quasi-healthy, filling recipe. This recipe is my (healthier) version of the Reuben Pizza served by the Park Plaza hotel in Minneapolis.

## Reuben Pizza

### - Dough -

1 1/2 C. Flour (bread or all-purpose)  
1 1/4 C. Whole-wheat flour  
1/4 C. Rye flour  
9 oz. Water (1 C. + 3 T.), very warm  
3 T. Honey  
1 t. salt  
2 T. Vegetable oil  
1 T. Caraway seeds  
1 1/2 Packages (about scant 1 1/2 T.) Yeast, preferably quick-rising

### - Pizza -

1 Recipe dough (above)  
3/4 C. Thousand Island dressing  
3/4 lb Thinly sliced corned beef  
1 1/2 C. Sauer kraut  
1 C. Shredded Swiss cheese  
1 C. Shredded mozzarella cheese

Preheat oven to 375 deg. F.

Prepare the dough: Combine water, honey, and yeast, set aside to activate yeast. Combine dry ingredients. Once the yeast mixture is starting to foam, add oil and stir into dry ingredients. Knead on lightly floured board about 5 minutes until thoroughly mixed. Oil a bowl, drop in the dough ball, cover with a towel, and place in a warm place to rise until double, about 1 hour--less if using quick-rise yeast. Punch down and knead again about two minutes. Roll out dough onto 14" pizza pan and pre-bake 10 minutes at 375 F.

Spread sauce onto hot crust. WARNING: Thousand Island dressing is STRONG! Only use as much as necessary to give you a thin layer, about 1/4" thick. Too much can easily overpower the rest of the ingredients.

Top with corned beef, sauerkraut, then the cheeses. Bake again until the cheese is bubbly and slightly browned.

Serve with cold lager (Leinenkugel's is what they had in Minneapolis).

This makes a thick pizza, which is how the original was. Reduce crust ingredients by 1/3 for a normal "hand-tossed"-style crust.

Rick Ross

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## **Irish Bananas**

### **Ingredients**

½ cup butter

½ cup packed light brown sugar

½ cup Irish whiskey

4 large bananas, peeled and halved lengthwise

### **Directions**

1. Melt the butter in a skillet over medium heat
2. Stir in the brown sugar and whiskey.
3. Bring to a boil and cook until sugar has dissolved.

Add bananas to the skillet and simmer gently until bananas are tender and glazed with the syrup. Serve immediately with vanilla ice cream.

Mike Thorsrud

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## IRISH SODA BREAD

1/2 Cup white Sugar  
4 Cups all-purpose flour  
2 teaspoons baking powder  
1 teaspoon baking soda  
3/4 teaspoon salt

3 Cups raisins  
1 tablespoon caraway seeds  
2 eggs, lightly beaten  
1 1/4 Cups buttermilk  
1 Cup sour cream

Preheat oven to 350 degrees. Grease a 9 inch round cast iron skillet or a 9 inch round baking or cake pan.

In a mixing bowl, combine flour (reserving 1 tablespoon), sugar, baking powder, baking soda, salt, raisins and caraway seeds. In a small bowl, blend eggs, buttermilk and sour cream. Stir the liquid mixture into flour mixture just until flour is moistened. Knead dough in bowl about 10 to 12 times. Dough will be sticky. Place the dough in the prepared skillet or pan and pat down. Cut a 4x3/4 inch deep slit in the top of the bread. Dust with reserved flour.

Bake in a preheated 350 degree oven for 65 to 75 minutes. Let cool and turn bread onto a wire rack.

-- Vonda Knackstedt

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## Irish Coffee Bars

1/4 cup milk  
1/4 cup plus 1 tablespoon Irish Cream Liqueur  
1 tablespoon instant coffee granules  
1 1/2 cups all-purpose flour  
1 teaspoon baking powder  
1/2 teaspoon salt  
1/4 cup (1/2 stick) plus 2 tablespoons butter, softened  
1 cup granulated sugar  
3 cups confectioners' sugar  
1 egg  
1 cup white chocolate chips  
shamrock candy decors

1. Preheat the oven to 350F. Grease a 13x9-inch baking pan.
2. In a saucepan set over medium-low heat, combine the milk, 1/4 cup liqueur and instant coffee granules. Stir gently until the coffee dissolves. Remove the pan from the heat and cool slightly.
3. In a small bowl, combine the flour, baking powder and salt. In a large bowl with an electric mixer on medium, beat 1/4 cup of the butter, the granulated sugar, 1 cup of the confectioners' sugar and egg. Stir in the flour mixture. Stir in the coffee mixture until thoroughly combined. Gently fold in the white chocolate chips.
4. Spread the batter evenly in the prepared pan. Bake until a toothpick inserted in the center comes out clean, 25 to 30 minutes. Place the pan on a wire rack; let cool.
5. In a medium bowl, using a mixer on medium, beat the remaining 2 cups confectioners' sugar, 2 tablespoons butter and 1 tablespoon liqueur. Using a spatula, spread the frosting over the cooled bars. Using the tines of a fork, create lines through the frosting. Cut into 3x1-inch bars. Sprinkle each with candy decors.

Preparation Time: 20 minutes  
Baking Time: 25 minutes  
Makes about 3 dozen bars

-- Heather & Kirk Kaump, WINDSOR, CO

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Our favorite St. Patty's recipe from Wendy Niccoli's family.

## **Margarita Pie**

8 servings

2 8oz packages cream cheese  
1 can sweetened condensed milk  
1 tsp vanilla  
1 10oz can frozen margarita mix, thawed  
green food coloring  
graham cracker crust, cooled ( recipe follows)

Mix cream cheese and milk until smooth. Blend in margarita mix, food coloring and vanilla. Pour pie mix into cooled pie shell. Chill at least 4 hours. Serve with whipped cream, if desired.

### Graham Cracker Crust

10-12 full size graham crackers  
1/4 cup butter, melted  
1/4 cup sugar ( or less)

Process crackers until crumbs. Add sugar and mix thoroughly. Add butter and stir until blended. Press into 9 inch pie pan and bake at 375 degrees for 10 minutes.

-- Wendy Niccoli, Windsor, CO  
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## **Emerald Isle Punch**

A magical layer of green foam floats on top of this pastel punch making it a perfect beverage for St. Patrick's Day. Refreshing as an Irish spring!

### **Ingredients**

- 1 can (355 mL) frozen limeade concentrate, thawed
- 1 quart (1 litre) lime sherbet
- 2 litres lemon-lime carbonated beverage (like 7-Up or Sprite)
- 4 cups (1 litre) crushed ice

### **Instructions**

1. In a large mixing bowl or punch bowl, stir together the limeade concentrate and the lime sherbet.
2. Add the lemon-lime beverage and the crushed ice and serve immediately.
3. If you don't want to serve the punch right away, refrigerate the mixture of limeade and sherbet until just before serving time. Add the carbonated beverage and crushed ice at the last possible moment.
4. To turn this into an adult version with an Irish kick to it, add a quart of Irish whiskey.

--- Janis Sneider, Fort Collins, CO

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