

LUCK OF THE IRISH

March 2012

APPETIZERS

Broiled Oysters with Garlic Breadcrumbs
Irish Cheddar & Stout Fondue
Black Velvet

SOUP & SALAD

Lamb & Barley Soup
Bacon & Cabbage Soup
Leek & Potato Soup
Carrot Salad with Green Onions
Irish Pub Salad

ENTREES

Medallions of Venison with Port & Cranberries
Beef Tenderloin with Spring Vegetables
Corned Beef & Carrots with Marmalade-Whiskey Glaze

SIDES

Buttered Cabbage
Champ
Brown Soda Bread

DESSERTS

Frozen Meringue Cake with Seasonal Berries
Chocolate Guinness Goodness
Irish Lace Cookies
Irish Coffee

Present this to Apollo Liquors for 10% discount on featured wines

APPETIZERS

Broiled Oysters with Garlic Breadcrumbs

Bon Appétit | March 2010

yield: Makes 12
ingredients

1/2 cup fresh breadcrumbs made from crustless white bread
2 1/2 tablespoons unsalted butter
1/2 small garlic clove, pressed
1/4 teaspoon Pernod or other anise-flavored liqueur (optional)
12 oysters, freshly shucked and reserved on half shell with juices
Lemon wedges

preparation

Preheat broiler. Place breadcrumbs in small bowl. Melt butter in small saucepan over medium heat. Mix in garlic and Pernod, if desired. Pour butter mixture over breadcrumbs; stir to combine.

Place oysters in their shells on large rimmed baking sheet. Sprinkle breadcrumb mixture over. Broil until crumbs are golden, about 3 minutes. Transfer oysters in shells to plates. Serve with lemon wedges.

Read More <http://www.epicurious.com/recipes/food/views/Broiled-Oysters-with-Garlic-Breadcrumbs-357536#ixzz1Xlg3N7wS>

Irish Cheddar and Stout Fondue

Bon Appétit | March 2006

yield: Makes 6 first-course servings
ingredients

2 cups 1- to 1 1/2-inch-diameter red-skinned potatoes, halved
2 cups cauliflower florets
2 cups very small brussels sprouts
2 apples, cored, cut into wedges

1 pound Irish cheddar cheese, grated
2 1/2 tablespoons all purpose flour
3/4 cup (or more) Irish stout (such as Guinness)
6 tablespoons frozen apple juice concentrate, thawed
1 tablespoon Dijon mustard

preparation

Steam all vegetables until tender, about 15 minutes. Arrange vegetables and apples around edge of large platter.

Meanwhile, toss cheese with flour in large bowl. Bring 3/4 cup stout, juice concentrate, and mustard to simmer in large saucepan over medium heat. Gradually add cheese mixture, stirring constantly, until cheese is melted and smooth, thinning with more stout, if desired. Season to taste with salt and pepper. Transfer fondue to bowl. Place in center of platter with vegetables.

Market tip

Sharp white cheddar is a great substitute for the Irish cheddar.

Read More <http://www.epicurious.com/recipes/food/views/Irish-Cheddar-and-Stout-Fondue-234120#ixzz1Xlglb6Nn>

Black Velvet

Epicurious | 1973

yield: Serves 1

This drink is sometimes called Champagne Velvet, and in certain quarters is known as the Friendly Sons of St. Patrick Shandygaff, a fine euphoric title.

ingredients

6 ounces chilled stout

6 ounces chilled champagne

preparation

Pour the stout slowly into a tall glass, and then simply add the champagne.

Read More <http://www.epicurious.com/recipes/food/views/Black-Velvet-102768#ixzz1XlhLX7DL>

SOUP & SALAD

Lamb and Barley Soup

Bon Appétit | May 1996

yield: Serves 8

ingredients

1 tablespoons vegetable oil

2 1/2 pounds meaty lamb neck bones

10 cups water

1/2 small cabbage, chopped
2 carrots, peeled, chopped
1 large onion, chopped
1/2 large rutabaga, peeled, chopped
2/3 cup pearl barley, rinsed
3 tablespoons instant beef bouillon granules
2 teaspoons dried thyme
2 bay leaves
Pinch of ground allspice

preparation

Heat oil in heavy large pot or Dutch oven over high heat. Add lamb bones; sauté until dark brown, about 10 minutes. Add remaining ingredients. Bring to boil. Reduce heat to medium; simmer until lamb, barley and all vegetables are tender and soup is thick, stirring occasionally, about 1 hour 30 minutes. Remove bay leaves. Season with salt and pepper.

Read More <http://www.epicurious.com/recipes/food/views/Lamb-and-Barley-Soup-1921#ixzz1Xlhtdpx5>

Bacon and Cabbage Soup

Epicurious | March 2007

Editor's Note: This recipe is adapted from chef Paul Flynn of The Tannery in Dungarvan, Ireland. In Ireland, boiled bacon and cabbage is a domestic staple. The bacon is usually a "collar" or shoulder, a moderately marbled cut with less fat than American bacon but a bit more than Canadian. The ingredients are boiled together and served with potatoes and a parsley cream sauce.

Among contemporary Irish chefs, it's become popular to reinvent this hearty, homey recipe in the more rarefied form of bacon and cabbage terrine. Flynn's version, however, stays closer to dish's comforting roots, while adding a touch of elegance.

yield: Makes 4 servings
ingredients

1 (1/3-pound) piece Irish bacon (available at specialty foods shops) or Canadian bacon
3 tablespoons unsalted butter
1 medium onion, finely chopped
2 large Yukon Gold potatoes, peeled and cut into 1/2-inch dice
5 1/2 cups chicken stock or low-sodium chicken broth
4 Turkish bay leaves
2 teaspoons kosher salt
1/2 teaspoon freshly ground black pepper

1/2 small head Savoy cabbage, cored, thinly sliced, and cut into 1/2-inch pieces

preparation

In small saucepan, combine bacon and cold water to cover. Cover, bring to boil over moderate heat, and skim foam from surface. Reduce heat and simmer 7 minutes. Drain and cool, then cut into 1-inch chunks. Set aside.

In 6-quart heavy stock pot over moderate heat, melt butter. Add onion and sauté, stirring, until softened, about 3 minutes. Add potatoes and sauté 2 minutes. Add stock, bay leaves, salt, and pepper and bring to boil. Reduce heat to moderately low, cover, and simmer until potatoes are soft, about 8 to 10 minutes. Add cabbage and simmer 5 additional minutes. Discard bay leaves. Working in 3 batches, in blender purée soup until smooth (using caution when blending hot liquids). Return to pot, stir in bacon, and rewarm if necessary. Ladle soup into bowls and serve.

Read More <http://www.epicurious.com/recipes/food/views/Bacon-and-Cabbage-Soup-237876#ixzz1Xlj0dmSE>

Leek and Potato Soup

Bon Appétit | May 1996

yield: Serves 4

This soup is related to brotchán foltchep, a classic leek and oatmeal soup (also known as brotchán roy) that combines leeks, oatmeal and milk. This version is thickened with potatoes instead of oatmeal and flavored with chicken stock instead of milk. Serve it with savory whole wheat scones or slices of brown soda bread

ingredients

- 3 tablespoons butter
- 3 large leeks (white and pale green parts only), halved lengthwise, thinly sliced (about 4 1/2 cups)
- 2 large russet potatoes (about 18 ounces total), peeled, diced
- 4 1/2 cups (or more) chicken stock or canned low-salt broth

- 2 tablespoons chopped fresh chives

preparation

Melt butter in heavy large saucepan over medium heat. Add leeks; stir to coat with butter. Cover saucepan; cook until leeks are tender, stirring often, about 10 minutes. Add potatoes. Cover and cook until potatoes begin to soften but do not brown, stirring often, about 10 minutes. Add 4 1/2 cups stock. Bring to boil. Reduce heat, cover and simmer until vegetables are very tender, about 30 minutes.

Puree soup in batches in processor until smooth. Return to saucepan. Thin with additional stock if soup is too thick. Season with salt and pepper. (Can be prepared 1

day ahead. Cover and refrigerate.) Bring soup to simmer. Ladle into bowls. Garnish with chives and serve.

Read More <http://www.epicurious.com/recipes/food/views/Leek-and-Potato-Soup-1922#ixzz1XljObppz>

Carrot Salad with Green Onions

Bon Appétit | March 1997

yield: Serves 8

Irish chefs are gifted at making something special out of the simplest ingredients. This pretty side dish is a good example.

ingredients

2 pounds carrots, peeled, coarsely grated (about 7 cups)
6 green onions, chopped
3 tablespoons minced fresh parsley

3 tablespoons white wine vinegar
1 tablespoon grated lemon peel
2 teaspoons Dijon mustard
1/2 cup olive oil

8 whole red cabbage leaves

preparation

Mix carrots, green onions and parsley in large bowl to blend. Whisk vinegar, lemon peel and mustard in small bowl to blend. Gradually whisk in oil. Season to taste with salt and pepper. Pour dressing over carrot mixture. Toss to coat evenly. Cover and refrigerate at least 2 hours. (Can be prepared 8 hours ahead. Keep refrigerated. Let stand 1 hour at room temperature before serving.) Spoon salad into cabbage leaves; arrange on platter and serve.

Read More <http://www.epicurious.com/recipes/food/views/Carrot-Salad-with-Green-Onions-3151#ixzz1XlIKCa9f>

Irish Pub Salad

Bon Appétit | May 1996

yield: 2 Servings; Can be doubled

Tangy Irish cheddar or Cashel, an Irish blue cheese, is ideal for this typical main-course pub salad; you can substitute English cheddar or French Roquefort. Thick slices of buttered soda bread could round out the menu.

ingredients

- 1/2 cup regular or low-fat mayonnaise
- 2 tablespoons malt vinegar or white wine vinegar

- 2 teaspoons chopped fresh tarragon or 3/4 teaspoon dried
- 1 teaspoon whole grain Dijon mustard
- 2 to 3 teaspoons water

- 4 cups torn Boston or Bibb lettuce
- 4 cups selected salad bar ingredients (such as pickled beets, sliced cucumber, diced tomatoes, chopped celery, shredded cabbage and sliced onions)
- 2 hard-boiled eggs, peeled, sliced
- 4 ounces cheddar and/or blue cheese, cut into wedges

preparation

Combine mayonnaise, vinegar, tarragon and Dijon mustard in small bowl and whisk to blend. Whisk in enough water by teaspoonfuls to make dressing thin enough to pour. Season dressing to taste with salt and pepper. Arrange lettuce on platter as base of salad. Place salad bar ingredients over lettuce in attractive pattern. Top with sliced hard-boiled eggs. Drizzle dressing over salad. Place cheese wedges at ends of platter and serve.

Read More <http://www.epicurious.com/recipes/food/views/Irish-Pub-Salad-1929#ixzz1Xlkee2EZ>

ENTREES

Medallions of Venison with Port and Cranberries

Bon Appétit | May 1996

yield: Serves 4

Chef Kenny, of the Crookedwood House, in Mullingar, Ireland, prepares this entrée in the winter with fresh cranberries. We call for canned cranberry sauce, which is available year-round. The chef likes sautéed currants as a garnish, and braised cabbage and baked potatoes as side dishes

ingredients

- 1 cup chicken stock or canned low-salt broth
- 1 cup beef stock or canned beef broth
- 1/2 cup ruby Port
- 1/3 cup whole berry cranberry sauce
- 3 tablespoons butter

- 8 3- to 3 1/2-ounce venison medallions (each about 1/2 to 3/4 inch thick)

preparation

Combine chicken and beef stocks in heavy small saucepan. Boil until liquid is reduced to 1 cup, about 15 minutes. Add Port and boil until liquid is reduced to 3/4 cup, about 15 minutes. Whisk in cranberry sauce and simmer until sauce thickens slightly, about 4 minutes. Whisk in 1 tablespoon butter. Season sauce with salt and pepper. Set aside.

Sprinkle venison with salt and pepper. Melt remaining 2 tablespoons butter in large nonstick skillet over high heat. Working in batches, add venison to skillet and cook to desired doneness, about 2 minutes per side for medium-rare.

Divide sauce among 4 plates. Place 2 venison medallions atop sauce on each plate.

Read More <http://www.epicurious.com/recipes/food/views/Medallions-of-Venison-with-Port-and-Cranberries-2069#ixzz1XlmDurBo>

Beef Tenderloin with Spring Vegetables

Bon Appétit | May 1996

yield: Serves 4

Stew made with lamb may be known as the national dish, but beef is actually the most popular meat today. It turns up everywhere, including Tinakilly House in Rathnew, Ireland, where they offer this lovely dish. It's served with **Champ** (Green Onion Mashed Potatoes).

ingredients

2 cups beef stock or canned broth

1 cup chicken stock or canned low-salt broth

4 small carrots, peeled, halved lengthwise

16 green beans, trimmed

1 red bell pepper, cut into 8 strips

4 fresh shiitake mushrooms, stemmed

8 asparagus spears, trimmed

1 zucchini, trimmed, cut into 1/2-inch-thick rounds

4 8-ounce beef tenderloin steaks (about 1 1/4 inches thick)

2 tablespoons olive oil

1/2 cup dry red wine

6 tablespoons (3/4 stick) chilled unsalted butter, cut into pieces

Olive oil

preparation

For Beef: Combine beef stock and chicken stock in medium saucepan. Boil until reduced to 3/4 cup, about 20 minutes. Set aside.

Cook carrots in large saucepan of boiling salted water 3 minutes. Using slotted spoon, transfer carrots to strainer and rinse under cold water. Add beans to boiling water; cook 1 minute. Transfer to strainer with carrots and rinse under cold water. Drain well. Arrange carrots, beans, bell pepper, mushrooms, asparagus and zucchini in single layer on large baking sheet. (Stock and vegetables can be prepared 4 hours ahead. Cover stock and vegetables separately and refrigerate.)

Preheat broiler. Sprinkle steaks with salt and pepper. Heat 2 tablespoons olive oil in heavy large skillet over medium-high heat. Add steaks; cook to desired doneness, about 4 minutes per side for medium-rare. Transfer steaks to plate; tent with aluminum foil to keep warm. Add dry red wine to same skillet. Boil until red wine is reduced to 1 tablespoon, scraping up browned bits, about 3 minutes. Add reduced stock and bring to boil. Remove from heat. Add chilled butter a few pieces at a time and whisk just until melted. Season sauce to taste with salt and pepper.

Meanwhile, brush vegetables lightly with olive oil. Broil vegetables until crisp-tender, about 3 minutes per side for carrots, green beans, bell peppers and mushrooms and about 2 minutes per side for asparagus and zucchini.

Spoon Champ onto 4 plates. Place steaks atop Champ. Arrange vegetables decoratively around Champ. Arrange vegetables decoratively around Champ. Spoon sauce over vegetables and serve.

Read More <http://www.epicurious.com/recipes/food/views/Beef-Tenderloin-with-Spring-Vegetables-2071#ixzz1XlMrUZzT>

Corned Beef and Carrots with Marmalade-Whiskey Glaze

Bon Appétit | March 2006

yield: Makes 6 servings

St. Patrick's Day in a flash: A zesty glaze makes corned beef from the supermarket deli your own. The perfect go-with? Wedges of cooked, buttered cabbage, of course

ingredients

Nonstick vegetable oil spray
1 cup sweet orange marmalade
1/2 cup Irish whiskey
1/8 teaspoon ground nutmeg
1 tablespoon Dijon mustard plus more for serving

1 2- to 2 1/4-pound piece lean fully cooked corned beef
12 carrots, peeled, halved lengthwise
Fresh parsley sprigs

preparation

Preheat oven to 425°F. Coat large rimmed baking sheet with nonstick spray. Boil next 3 ingredients in saucepan until reduced to generous 3/4 cup, stirring often, about 7 minutes. Mix in 1 tablespoon mustard.

Generously brush corned beef all over with glaze; place in center of prepared sheet. Toss carrots and 1/4 cup glaze in large bowl to coat; place around beef. Sprinkle carrots with salt and pepper. Roast until carrots are tender and beef is golden, brushing occasionally with more glaze, about 35 minutes. Transfer to platter, garnish with parsley, and serve with Dijon mustard.

Read More <http://www.epicurious.com/recipes/food/views/Corned-Beef-and-Carrots-with-Marmalade-Whiskey-Glaze-234137#ixzz1XlnUDMFU>

SIDES

Buttered Cabbage

Epicurious | February 2008

yield: Makes 6 to 8 servings

Editor's note: The recipe and introductory text below are from **Irish Traditional Cooking** by Darina Allen.

This recipe for quickly cooked cabbage has converted many an ardent cabbage hater!

ingredients

- 1 lb fresh Savoy cabbage
- 2 to 4 tablespoons butter
- salt and freshly ground pepper
- an extra knob of butter

preparation

Remove all the tough outer leaves from the cabbage. Cut the cabbage into four, remove the stalk and then cut each quarter into fine shreds, working across the grain. Put 2 or 3 tablespoons of water into a wide saucepan, together with the butter and a pinch of salt. Bring to a boil, add the cabbage and toss over a high heat, then cover the saucepan and cook for a few minutes. Toss again and add some salt, freshly ground pepper and the knob of butter. Serve immediately.

Read More <http://www.epicurious.com/recipes/food/views/Buttered-Cabbage-241777#ixzz1XloBD4Zp>

Champ

Bon Appétit | May 1996

yield: Serves 4

(Green Onion Mashed Potatoes)

Champ is traditionally served with a well in the middle that has a dab of butter melting in it. The potatoes are usually eaten from "outside" to "inside," dipping each bite into the butter. From the Tinakilly Country House & Restaurant in Rathnew, Ireland. This recipe was created to accompany **Beef Tenderloin with Spring Vegetables**.

ingredients

2 pounds russet potatoes, peeled, cut into 1-inch pieces

1/2 cup whipping cream

1/4 cup (1/2 stick) butter

1 bunch green onions, sliced (about 1 1/3 cups)

preparation

Cook potatoes in pot of boiling salted water until very tender, about 15 minutes. Meanwhile, bring cream and butter to simmer in heavy small saucepan over medium heat, stirring often. Mix in green onions. Remove from heat. Cover and let steep while potatoes cook.

Drain potatoes thoroughly. Return potatoes to same pot and mash. Add cream mixture and stir until blended. Season to taste with salt and pepper. (Can be prepared 2 hours ahead. Cover; let stand at room temperature. Rewarm over low heat, stirring often.)

Read More <http://www.epicurious.com/recipes/food/views/Champ-2070#ixzz1XlorwnNk>

Brown Soda Bread

Bon Appétit | May 1996

yield: Serves 8

ingredients

1 3/4 cups all purpose flour

1 3/4 cups whole wheat flour

3 tablespoons toasted wheat bran

3 tablespoons toasted wheat germ

2 tablespoons old-fashioned oats

2 tablespoons (packed) dark brown sugar
1 teaspoon baking soda
1/2 teaspoon salt
2 tablespoons (1/4 stick) chilled unsalted butter, cut into pieces
2 cups (about) buttermilk

preparation

Preheat oven to 425°F. Butter 9x5x3-inch loaf pan. Combine first 8 ingredients in large bowl; mix well. Add butter; rub in with fingertips until mixture resembles fine meal. Stir in enough buttermilk to form soft dough. Transfer dough to prepared loaf pan. Bake until bread is dark brown and tester inserted into center comes out clean, about 40 minutes. Turn bread out onto rack. Turn right side up and cool on rack.

Read More <http://www.epicurious.com/recipes/food/views/Brown-Soda-Bread-1916#ixzz1XlpJEV9>

DESSERTS

Frozen Meringue Cake with Seasonal Berries

Epicurious | March 2007

yield: Makes 8 servings

Editor's note: This recipe is adapted from chef Paul Flynn of The Tannery in Dungarvan, Ireland.

This dish is Flynn's contemporary take on a classic English dessert called Eton Mess. Traditionally, the recipe calls for whipped cream and crumbled meringues to be chilled together, then topped with fresh fruit. Flynn's twist is to freeze the meringue and cream base, making it a cooler contrast for the juicy berries.

If time is short, feel free to substitute store-bought meringues rather than making them from scratch. Use eight 2-inch shells.

Begin preparing this recipe one day ahead.

ingredients

For meringues

4 large egg whites
1 cup sugar

For cream

2 cups heavy cream

1 tablespoon sifted confectioners' sugar
1/2 teaspoon pure vanilla extract or seeds from 1 vanilla pod

To serve

1 pint seasonal berries such as strawberries, raspberries, or blueberries
Additional whipped cream for garnish

preparation

Make meringues Preheat oven to 200°F. Line 2 large baking sheets with aluminum foil; butter and flour foil.

In large bowl using electric mixer, beat egg whites until soft peaks form. Gradually add sugar, beating until stiff and glossy. Drop 8 (approximately 1/3-cup) mounds of meringue about 1 inch apart onto baking sheets and use spoon to make indentations in centers of mounds.

Bake in upper and lower thirds of oven until crisp but still white, about 45 minutes. Turn oven off and cool meringues in oven 1 hour. Using metal spatula, transfer meringues to rack to cool completely. (Meringue shells can be made up to 5 days ahead and kept in airtight container at room temperature.)

Make cream and assemble dessert Lightly oil 7-inch diameter soufflé dish or ramekin (6 cup capacity).

In large bowl using electric mixer, beat cream until soft peaks form. Fold in confectioners' sugar and vanilla. Chop meringue shells into 1-inch pieces and fold into cream. Transfer mixture to soufflé dish and cover with plastic wrap. Freeze until firm, approximately 8 hours. (Can be made 3 days ahead. Cover; keep frozen.) To un-mold dessert, fill large bowl 1/3 full of hot water. Run small knife around inside edge of soufflé dish to loosen. Dip dish into bowl of hot water for 2 seconds, being careful not to splash water onto cream. Carefully invert onto serving plate. Arrange berries on top of and around frozen cream and garnish with additional whipped cream.

Read More <http://www.epicurious.com/recipes/food/views/Frozen-Meringue-Cake-with-Seasonal-Berries-237880#ixzz1Xlpu3tn8>

Chocolate Guinness Goodness

Epicurious | March 2006

yield: Makes 6 servings

Editor's note: This recipe was developed by Shane Philip Coffey, the chef at Alias restaurant on New York City's Lower East Side.

This rich and luscious dessert came about because I needed a special dessert for a St. Patrick's Day tasting menu. I was on a mission to use my favorite beer, Guinness, something I consider to be one of Ireland's gifts to the world.

As the 17th of March drew closer, I looked for inspiration at my favorite Irish pub in Manhattan. As I

savored my pint, I saw a Guinness poster that said, "My Goodness, My Guinness!" It was like an angel sang in my ear: "What if you combined a dark chocolate pudding and Guinness, topped it with whipped cream lightly flavored with Guinness, and then put it in a glass to make it look just like a pint of the black?" After a few failed attempts, I got it just right.

Make the effort to find a good dark chocolate (about 70 to 72 percent cacao). The better the chocolate, the creamier the dessert. And, unless you have an Irish pub next door where you can pull it straight from the tap, a 14.9-ounce can of Guinness Draught works best.

ingredients

8 large egg yolks
1 cup sugar
One 14.9-ounce can Guinness Draught
3 cups heavy cream
7 ounces high-quality bittersweet (70 to 72% cacao) chocolate, finely chopped

Special equipment: Six 8-ounce old-fashioned glasses

preparation

In large nonreactive mixing bowl, whisk together egg yolks and sugar. Open can of Guinness and slowly pour into 4-cup measuring cup, pouring down side of cup to reduce foaming. Pour half of Guinness (about 7/8 cup) into heavy-bottomed 3-quart saucepan. Add 2 1/4 cups cream and whisk to combine. Set over medium heat and heat, whisking occasionally, until bubbles just begin to form at edges. Remove from heat, add chocolate, and whisk until smooth. Slowly pour hot chocolate mixture into eggs, whisking constantly to prevent curdling. Return mixture to saucepan and set over moderately low heat. Cook, whisking constantly, until mixture thickens and coats back of spoon, about 15 minutes. (Pudding will look separated.) Pour into blender and blend on high for 1 minute. Divide pudding among glasses, leaving at least 1 inch of space at top of each. Cover with plastic wrap and refrigerate until chilled and set. Meanwhile, pour remaining Guinness into small saucepan and bring to boil over medium heat. Reduce heat to moderately low and simmer, uncovered, until reduced to 1 tablespoon, about 20 minutes. Pour syrup into small bowl and let cool. Beat remaining cream until soft peaks form. Add Guinness syrup and beat until combined. Divide cream among 6 glasses of pudding and serve.

Read More <http://www.epicurious.com/recipes/food/views/Chocolate-Guinness-Goodness-234304#ixzz1XlqQfQWp>

Irish Lace Cookies

Gourmet | October 1991

yield: Makes about 40 cookies

ingredients

- 1 stick (1/2 cup) unsalted butter, softened
- 3/4 cup firmly packed light brown sugar
- 2 tablespoons all-purpose flour
- 2 tablespoons milk
- 1 teaspoon vanilla extract
- 1 1/4 cups old-fashioned rolled oats

preparation

In a bowl cream the butter with the brown sugar until the mixture is light and fluffy and beat in the flour, the milk, and the vanilla. Stir in the oats, drop rounded teaspoons of the dough about 3 inches apart onto ungreased baking sheets, and bake the cookies in batches in the middle of a preheated 350°F. oven for 10 to 12 minutes, or until they are golden. Let the cookies stand on the sheets for 1 minute, or until they are just firm enough to be moved with a metal spatula. (If desired, turn the cookies upside down on the sheets and, working quickly, roll them into cylinders on the sheets. If the cookies become too hard to roll, return them to the oven for a few seconds and let them soften.) Transfer the cookies to a rack and let them cool completely.

Read More <http://www.epicurious.com/recipes/food/views/Irish-Lace-Cookies-13178#ixzz1XlrHOOEX>

Irish Coffee

Gourmet | February 1988

yield: Makes 4 servings.

ingredients

- 3/4 cup (4 jiggers) Irish whiskey
- 2 tablespoons sugar, or to taste
- 3 cups freshly brewed strong coffee
- Lightly sweetened whipped cream to taste

preparation

In each of the four 8-ounce mugs, combine 3 tablespoons (1 jigger) of the whiskey and 1 1/2 teaspoons of the sugar, divide the coffee, heated if necessary, among the mugs, and stir the drinks until the sugar is dissolved. Top each drink with a dollop of the whipped cream.

Read More <http://www.epicurious.com/recipes/food/views/Irish-Coffee-200735#ixzz1Xlrdlg1j>