

The DISH



VICKI RASMUSSEN

FOOD COLUMNIST
vickir@windomnews.com

St. Patrick's Day just happens to be today! Honestly, I love any holiday that involves cooking and really, just food in general. Now, I'm not Irish, but who doesn't love an excuse to wear green, make some Irish food and drink some green beer. So, three cheers for St. Patty's Day! Just remember to celebrate responsibly!

Reuben Dip

- 8 oz. pkg. cream cheese, softened
- 1/3 cup mayonnaise
- 1/3 cup Thousand Island dressing
- 1 Tbsp. milk
- 1/2 lb. thinly sliced deli corned beef, cut into thin strips and then chopped
- 14.5 oz. can sauerkraut, squeezed-dry in paper towels
- 1/2 tsp. Worcestershire sauce
- 1 1/2 cups shredded Swiss cheese

In a medium bowl, mix together cream cheese, mayonnaise, Thousand Island dressing and milk. You don't need it completely mixed or smooth, but get the cream cheese somewhat broken up. Stir in remaining ingredients.

Transfer to a lightly greased crockpot or a crockpot lined with a crockpot liner. Cover crockpot and cook on LOW for 2 1/2 hours, stirring halfway through.

Ale and Cheddar Soup

- 1/2 lb. bacon, cut into 1-inch slices
- 1 onion, diced
- 2 stalks celery, diced
- 2-plus jalapeno peppers, diced
- 2 cloves garlic, chopped
- 1 tsp. thyme, chopped
- 2 Tbsp. butter
- 1/4 cup flour (rice flour for gluten free)
- 12 oz. bottle/can ale (gluten free for gluten free)
- 2 cups chicken broth, chicken stock or vegetable broth
- 1 tsp. dijon mustard
- 1 Tbsp. Worcestershire sauce
- 1/2 cup heavy cream
- 2 cups cheddar cheese, shredded
- Cayenne, salt and pepper to taste

Cook bacon in a pan over medium heat and set aside on paper towels to drain, reserving 2 Tbsp. of the grease in the pan. Add the onion, celery and jalapeno and cook until tender, about 10 minutes. Add the garlic and thyme and cook until

fragrant, about a minute.

Add the butter, let it melt and get all bubbly, then sprinkle on the flour and let cook until it starts to turn golden brown, about 2-3 minutes. Add the ale and broth and deglaze the pan before adding the bacon. Let cook for 10 minutes.

Add the mustard, Worcestershire sauce, cream and cheese and cook until the cheese has melted without bringing it back to a boil. Season with cayenne, salt and pepper to taste and enjoy.

Slow Cooker Irish Stew

- 3 lbs. boneless beef chuck or stew meat
- 1/2 cup all-purpose flour
- 1 tsp. salt
- 1/2 tsp. black pepper
- 1/4 cup canola oil
- 1 large onion, chopped
- 4 cup beef broth
- 4 tsp. chopped garlic
- 2 Tbsp. tomato paste
- 1 Tbsp. sugar
- 1 Tbsp. soy sauce
- 2 tsp. dried parsley
- 1/2 tsp. dried thyme
- 2 bay leaves
- 1 lb. red potatoes, quartered
- 3 carrots, peeled and cut into 1-inch pieces

Combine flour, salt and pepper in a large zippered plastic bag. Add in meat and toss to coat.

Heat oil in a large pan over medium high heat and cook meat until browned on all sides. Place meat in slow cooker.

Add onion into same pan that you cooked the meat and cook until onion is golden brown. Add in beef broth and garlic. Bring to a boil. Scrape up pieces of food from bottom of pan. Add in parsley, thyme, bay leaves, sugar, soy sauce and tomato paste. Pour mixture over meat.

Cook on high for 4 hours and then add in potatoes and carrots and cook one additional hour.

Remove bay leaves before

serving.

Leprechaun's Kiss Cocktail

- 1/2 cup orange juice
- 1/4 cup Blue Curacao
- 1/4 cup 2 oz. vodka
- Splash of Sprite
- Ice
- Garnishments: rainbow sprinkles, honey

Dip rim of a hurricane cocktail glass in honey and then sprinkles until coated.

Fill glass three-quarters with ice. Add Blue Curacao, vodka and orange juice; stir lightly. Top with a splash of Sprite.

Irish Cream Bundt Cake

- 15.25 oz. pkg. yellow cake mix
- 4 oz. pkg. instant vanilla pudding mix
- 4 large eggs
- 1/4 cup water
- 1/4 cup vegetable oil
- 1/4 cup buttermilk
- 3/4 cup Irish Cream coffee creamer
- GLAZE
- 1/2 cup butter
- 1/4 cup water
- 1 cup granulated sugar
- 1/4 cup Irish Cream coffee creamer
- 1 cup chopped toasted pecans (opt.)

Preheat oven to 325 degrees. Grease and flour a 10-inch bundt pan.

In a large bowl, combine cake and pudding mix. Add eggs, water, oil, buttermilk and creamer. Beat on low for 30 seconds until just barely combined. Turn mixer up to high and beat for 4 more minutes at high speed. Pour batter into prepared pan.

Bake 60 minutes or until a toothpick inserted in center of cake comes out clean. Cool for 10 minutes in the pan.

Prepare glaze while cake is cooling in pan. Combine butter, water and sugar in small saucepan. Bring to a boil and continue boiling for 5 minutes, stirring constantly. Remove from heat and stir in creamer.

Invert cake onto a wire rack. Place a piece of parchment paper or silicone baking mat under the wire rack to catch the glaze as it drips off. Prick top and sides of cake. Spoon glaze over top and brush onto sides of cake. Let cake absorb glaze; repeat until all glaze is used. Serve topped with chopped pecans, if desired.

NOTE: You can use Baileys Irish Cream in place of coffee creamer.