**March- St. Patrick’s Day**

**Terri’s Hal ski**

Ingredients:

1 large onion chopped

1 medium cabbage chopped

3 sticks butter (can use 2)

4 eggs

1 cup warm water

1 tsp. salt

1 pinch pepper

3 cup flour

Chop onion. Sauté over medium heat in ½ cup butter until lightly brown/caramelized. Remove core from cabbage and chop. Add ½ cup butter and chopped cabbage to onions. Sauté on medium heat until cabbage is tender, light brown. This will take a while, about 1 hour. Cover the pan. Add the final ½ cup butter when needed. Salt and pepper to taste. While cabbage is cooking, make spaetzle batter. In a large bowl, whisk eggs until foamy. Add warm water, salt, pepper, and whisk. Add flour and whisk until smooth, about 5 minutes. Let rest for 15 minutes. Bring large pot of salted water to boiling. Pour batter through spaetzle maker into boiling water. Stir to keep from sticking. Boil for about 5 minutes until noodles expand and all float. Drain. Add noodles to cabbage/onion mixtures and m ix well. Serve warm.

**Sweet Potato Biscuits**

Serves 1 ½ dozen

Ingredients:

2 cup self-rising flour

¼ cups packed brown sugar

1 tsp. ground cinnamon

1 tsp. ground ginger

7 tbsp. cold butter, divided

3 tbsp. shortening

1 cup mashed sweet potatoes

6 tbsp. milk

In a large bowl, combine the flour, brown sugar, cinnamon, and ginger. Cut in 4 tbsp. butter and shortening until mixture resembles coarse crumbs. In a small bowl, combine sweet potatoes and milk; stir into crumb mixture just until moistened. Turn onto a lightly floured surface; knead 88 to 10 times. Pat or roll out to ½ in thickness; cut with a floured 2 ½ inch biscuit cutter. Place 2 inches apart on ungreased baking sheets. Melt remaining butter; brush over dough. Bake at 425° for 10 to 12 minutes or until golden brown. Remove from pans to wire racks. Serve warm.

**Reubens**

Serves 8

2 ½ cup coleslaw mix

8 green onions, sliced

½ cup mayo, divided

2 tbsp. cider vinegar

½ tsp. salt

½ tsp. pepper

¼ cup Dijon mustard

8 slices rye bread, lightly toasted

16 slices Swiss cheese

1 lb. thinly sliced deli corn beef

In a large bowl, combine the coleslaw mix, onion, ¼ cup mayo, vinegar, salt, and pepper. Cover and refrigerate until chilled. Meanwhile, combine the mustard and remaining mayo. Spread over one side of each slice of toast. Top with cheese slice, corn beef, and another cheese slice. Place on foil-lined baking sheets. Bake at 450° for 5 to 6 minutes or until cheese is melted. Top each with ¼ cup coleslaw.

**Strawberry Trifle**

Serves 8 to 10

Ingredients:

½ cup

3 tbsp. cornstarch

¼ tsp. salt

3 cup milk

½ cup dry sherry

3 egg yolks, beaten

3 tbsp. butter or margarine

1 tbsp. vanilla

2 (3oz) packages of lady fingers

½ cup strawberry reserves

12oz package frozen strawberries, thawed

1 cup chilled whipping cream

2 tbsp. sugar

2 tbsp. toasted slivered almonds

Mix ½ cup sugar, the cornstarch and salt in a 3 quart saucepan; gradually stir in milk and sherry. Heat to boiling over medium heat, stirring constantly. Boil and stir for one minute. Stir at least half of the hot mixture gradually into the egg yolks. Blend into hot mixture in sauce pan. Boil and stir for one minute. Remove from heat; stir in butter and vanilla. Cover and refrigerate at least three hours. Split ladyfingers lengthwise into halves; spread each half with strawberry preserves. Layer ¼ of the ladyfingers cut side up, half the pudding in a 2 quart serving bowl; repeat. Arrange remaining ladyfingers around edge of the bowl in upright position with cut sides towards center. Cover and refrigerate. Beat whipping cream and 2 tbsp. sugar in a chilled bowl until stiff; spread over dessert. Sprinkle with almonds.

**Scottish Eggs**

Ingredients:

9 eggs to hard boil

1 lb. bulk breakfast sausage

4 cup Italian seasoned bread crumbs

4 eggs

Oil to fry eggs in

Hard boil 9 eggs. Cool and peel. Divide breakfast sausage into 9 even portions. Set aside. Beat eggs and water in a small bowl until frothy to make an egg wash. Put bread crumbs in a dish large enough to break eggs in. flatten sausage in palm of hand and work sausage around hard boiled eggs until evenly distributed. Roll eggs in bread crumbs, then egg wash, then bread crumbs. After all eggs are breaded, deep fry in oil until brown and sausage is fully cooked. Cut into wedges. Serve plain or with your favorite sauce.

**Irish Colcannon Mash**

Ingredients:

1 ½ lb. potatoes, white, peeled, cut

1 ½ cup milk for mashing

1 ½ cup boiled green cabbage or curly kale

1 tbsp. butter, plus more for serving

Salt and pepper

Green onion

Boil potatoes until tender. Drain well. Mash well. Toss cooked cabbage in melted butter. Fold into potatoes. Salt and pepper to taste serve with butter.

Scottish Shortbread

Serves 2 dozen

1 cup (2 sticks) butter, softened

¼ cup granulated sugar

¼ powdered sugar

1 pinch salt

2 cups all-purpose flour

¼ cup cornstarch

Preheat oven to 325°. Cream the butter and sugars (and salt if using) together in an electric mixer until light and fluffy. In another bowl, mix flour and corn starch together with a fork to combine. Slowly add the flour to the creamed butter/sugar mixture. Mix quickly and thoroughly to bring all the ingredients together, but do not over mix. Tip the mixture onto a lightly floured work surface. Knead lightly and quickly to form loose dough. Then do one of the two things: 1) roll out the dough between 2 sheets of parchment paper to ¼ inch/ 1cm thick. Prick the surface all over with a fork. Cut into desired shape or rounds using cookies cutters. Place the shortbreads on a lightly greased baking sheet for 25 minutes or until pale brown and crisp. 2) Grease two 8 inch round or square cake pans with butter. Press the dough into the pan and press with your fingers to level the surface, prick all over with a fork. Bake in the preheated oven for 25 minutes or until golden brown. With the shortbread still in the pan, cut into wedges or squares. Let it cool for 15 minutes then carefully remove to a wire rack. Store in an airtight container.

**English Tea Squares**

Serves 3 dozen

Ingredients:

¾ cup butter or margarine

1 cup sugar

1 egg

1 tsp. vanilla

2 cup sifted flour

¼ tsp. ground allspice

1 cup chopped almonds or walnuts

½ cup strawberry jam

3 tbsp. confectioner sugar

Beat butter until light; add sugar and beat until light and fluffy. Beat in egg and vanilla to blend well. Stir in flour, allspice, and almonds. Spoon about half of mixture into lightly greased 9 inch square pan. Carefully spread strawberry jam over top. Top with remaining dough. Bake in moderate oven (350°) for 40 to 45 minutes, or until delicately browned. Remove to cooling rack and sift confectioner sugar over top. When cool, cut in 1 ½ squares.

**Irish Soda Bread**

Ingredients:

2 cups all-purpose flour

2 cups whole flour, plus extra

1 tsp. salt

2 tsp. baking soda

2 tsp. cream of tartar

3 tbsp. butter or lard

1 tsp. sugar

1 ½ to 1 2/3 cup buttermilk

Preheat the oven to 375°. Lightly grease a baking sheet. Sift the flour and salt into a large bowl. Add the baking soda and cream of tartar, and then rub in the butter or lard. Stir in the sugar. Pour in enough buttermilk to mix to soft dough. Do no over-mix or the bread will be heavy and tough. Shape into a round on a lightly floured surface. Place on the prepared baking sheet and mark a cross using a sharp knife, cutting deep into the dough. Dust lightly with whole wheat flour and bake for 35 to 45 minutes or until well risen and the bread sounds hollow when tapped on the bottom. Serve warm.

**Cock-a-Leekie**

Serves 8

Ingredients for Brisket:

2 to 2 ¼ lb. brined beef brisket

2 onions, peeled and chopped

2 carrots, peeled

2 leeks, cleaned and chopped

2 bay leaves

10 black peppercorns

A bundle of thyme and curly parsley tied together

Ingredients for chicken:

1 free range chicken or capon if available (slit the skin where the legs meet the body)

2 onions, peeled

2 leeks, cleaned

2 stalks of celery

2 bay leaves

10 black peppercorns

A bundle of thyme

A few sprigs of curly parsley and rosemary

Ingredients for finishing:

5 leeks, cleaned and sliced across

The smallest dash of duck fat or olive oil

24 prunes with their pits

Brisket: place the brisket and its accompanying vegetables and herbs in a pan and cover with fresh water. Bring to a boil, then straightaway to reduce to a very gentle simmer, skimming constantly. This should take about 2 ½ hours to cook, but always check with a knife how giving the meat is. Allow the beef to cool in the broth. Chicken: place the chicken in a pan with its team of vegetables and herbs, bring to a boil, then place a lid on the pan and remove from the heat. Allow to cool in the stock. This will make for a moist chicken, necessary as it is to be cooked again. Remove the beef and chicken from their stocks and cut into pieces, not too small but just so it is possible to eat them with a spoon. Strain both stocks, and then add the beef stock to the chicken stock to taste. Remember, the beef stock will be quite salty. Finishing: now, in a large pan enough to construct your soup sweat your sliced leeks in the duck fat or olive oil for about 8 minutes. Pour in the stock. Pour in the stock. Add the chopped chicken and beef bring to a gentle simmer, and let the meat heat through thoroughly. Three minutes before serving add the prunes, just giving them time to puff up. Do not pit the prunes. Serve in big bowls with plenty of bread.

**Irish Soda Bread**

Ingredients:

2 ¼ cup all-purpose flour

2 tbsp. sugar

1 tsp. baking soda

1 tsp. baking powder

½ tsp. salt

¼ cup butter or margarine

½ cup raisins

2 tsp. caraway seed, if desired

1 cup buttermilk

1 tbsp. butter or margarine, melted

Heat oven to 375°. Grease 8 inch round cake pan. In a large bowl, combine flour, sugar, baking powder, baking soda, and salt; blend well. With pastry blender or fork, cut in ¼ cup butter until mixture is crumbly. Stir in raisins and caraway seed. Add milk all at once; blend well. On well-floured surface, knead dough 5 or 6 times or until no longer sticky. Press dough into greased pan. With sharp knife, cut and “X” ¼ inch deep on top of the loaf. Brush with melted butter. Bake at 375° for 25 to 35 minutes or until golden brown. Immediately remove from pan. Cool on wire rack for 10 minutes. Serve warm.

**The Café Scones**

Serves 12

Ingredients:

2 cups flour

2 tbsp. sugar

½ tbsp. baking powder

¼ tsp. baking soda

Dash of salt

4oz butter, cold and chopped

1 cup heavy cream

½ cup any fruit of your choice and flavoring agents like chocolate chips

Preheat oven to 400°. Sift together first 5 ingredients. Place in mixing bowl. Add cold butter and mix with hands until crumbly, but still dry. Chill for 30 minutes. Then add ½ cup of any fruit and flavor agents of your choice. Add 1 cup heavy cream and mix until just combined. Let chill for another 15 minutes. Remove from bowl and divide into two even piece. Pat into rounds and the place on sheet trays and cut each round into 6 wedges. Leave in circle form and bake for 15 to 20 minutes or until golden brown. The scones are best serve from the oven. You can refrigerate them for up to a week, or freeze them.

**English Trifle**

Serves 14

Ingredients:

1 (8 to 9 in) white cake layer, baked an cooled

2 pints fresh strawberries

1 pint fresh blueberries (optional)

2 bananas

¼ cup orange juice

3.5 oz. package instant vanilla pudding mix

2 cups milk

1 cup heavy whipping cream

¼ cup blanched slivered almonds (optional)

12 maraschino cherries (optional)

Slice strawberries. Cut bananas into slices and toss with orange juice. Combine pudding mix with milk and mix until smooth. Cut the cake into 1 inch cubes. Use half of the cake cubes to line the bottom of a large glass bowl. Layer half of the strawberries followed by half of the blueberries, and then half of the bananas. Spread half of the pudding over the fruit. Repeat layers in the same order. In a medium bowl, whip the cream to stiff peaks and spread over top of trifle. Garnish with maraschino cherries and slivered almonds.