

HAPPY ST. PAT'S DAY



Colcannon

- 4-6 gold potatoes, skin on, quartered
 - 2+ cups milk
 - ¼ cabbage, diced
 - 5 cloves garlic
 - 3 scallion white parts, whole
 - 2 oz whole butter, room temp
 - 3 scallion greens, chopped
 - 2 oz bacon bits with fat
 - S&P TT
1. Combine potatoes, milk, garlic, scallion white, cabbage, S&P in a pot with enough water to cover.
 2. Bring to a boil, reduce to a simmer, cook until tender. Drain and reserve liquid.
 3. Mash in that pot mash with a masher, while still hot. Add butter, beat with a wooden spoon until smooth.
 4. Adjust seasoning with S&P, add bacon, greens and reserved liquid as needed, hold covered to keep warm.

Irish Pub Salad

- Grain mustard
 - Splash vinegar
 - Olive Oil
 - S&P TT
 - Baby lettuces
 - Baby carrots, sliced
 - Euro cucumbers, sliced
 - Grape tomatoes, halved
 - Avocado
 - Mixed nuts
 - Fresh cheese
 - Boiled egg, quartered
1. Combine mustard, olive oil, vinegar, S&P in a large bowl, whisk to form dressing.
 2. Gently toss lettuce and veggies together into dressing bowl.
 3. Place on plate, top with egg, cheese and nuts.

Corned Beef Style Filet Mignon

- Filet mignon
 - Corned beef seasoning
 - S&P TT
 - Corn oil
 - Mirepoix-onion, carrot, celery, leek
 - Beer plus water
1. Season steak with S&P plus seasoning mix.
 2. Add oil to a heavy bottom pot, brown on medium-low heat, all sides.
 3. Deglaze with beer, add mirepoix, water if needed, cover and simmer to desired doneness.
 4. Remove, let rest before slicing/eating.

Irish Whiskey Sauce

- 2 shallots, sliced thin
 - 2 clove garlic, smashed
 - 1 sprig thyme
 - ¼ cup Irish whiskey
 - 1 tsp L&P
 - 1 cup beef broth
 - 2 oz heavy cream
 - 1 oz dried mushroom mix
 - 2 oz sour cream
 - S&P TT
1. Combine shallots, garlic, thyme and whiskey in a pan. Bring to a boil, flame off alcohol.
 2. Add broth and mushroom, reduce by half, then add cream. Simmer for 5 mins or until thick.
 3. Remove thyme, take off heat. Whisk in sour cream, adjust seasoning. **Enjoy over steak**

- ✓ Like us on Facebook
- ✓ Follow us on Instagram
- ✓ Use promo code REPEAT121 for \$10.00 OFF your next class booking
- ✓ Gratuity for servers is greatly appreciated!
- ✓ 20% discount on wines sampled
- ✓ TCS Aprons and Mercer Knives for sale