**Kitchen Creations with Chef Marcia**

**3-17-16**

***Corned Beef***

Place Corned beef in cold water and beer bring to a boil and reduce to a simmer, make sure it is covered with liquid for 4 to 5 hours till tender and a fork is easily inserted.

***Corned Beef Sauce***

1 lb brown sugar

1 large jar Dijon mustard

Fill empty mustard jar with Jameson Irish Whiskey

Melt the brown sugar over low heat in a large saucepan. Add mustard and mix well. Fill empty mustard container with Jameson Irish Whiskey and add to sauce pan. Stir constantly; sauce will thicken upon boiling. Spoon sauce over tender sliced cooked corned beef and heat in oven at 300 degrees for 15 min.

***New Potatoes***

Boil and simmer new potatoes till tender in salted water. Serve as is or cut in quarters and add to a sauté pan of melted butter and herbs and coat and lightly brown potatoes.

***Cabbage***

Boil and simmer cabbage quarters till tender in salted water. Serve as is or add to a sauté pan of melted butter garlic and breadcrumbs. Coat well and serve.

***Irish Soda Bread***

4 cups flour

½ cup sugar

1 tbsp baking powder

1 teaspoon salt

1 teaspoon baking soda

2 cups raisins

2 cups buttermilk

2 eggs

2 tbsps butter

Mix all dry ingredients together. Add raisins. Melt the butter, and then mix with eggs and buttermilk. Mix that in with the dry ingredients. Bake for about 50 min. to an hour at 350 degrees in a greased and floured pan.

Makes 2 small round loafs or one large loaf.

***Corned Beef Hash***

Dice cooked potatoes, corned beef, red peppers, onions and parsley. Heat olive oil in a sauté pan till smoking, sauté onions and red peppers till tender add in corned beef and potatoes, parsley, thyme, salt, and pepper. Let the mixture cook until hash is crisp and browned, stirring often, 10 to 15 more minutes.