

IRISH STOUT STEW *(This recipe came with an Irish apron from Greg's parents' trip to Dublin, Ireland)*



*1½ lbs braising beef
2 onions
½ lbs carrots
Salt & black pepper
¼ pint of water
3 TBSP oil
1 TBSP honey
½ TBSP chopped basil
2 heaped teas. Flour
½ - ¼ Pint of Irish Stout
(depending on how "stout" you want it)*

Trim the meat & place in a saucepan. Add some sliced potato & Onion. Heat oil & cook onions until soft & remove to a dish. Season flour with salt & pepper & coat the meat with it. Brown the meat in a pan & place on top of the onions. Cook remaining flour in a pan for 2 minutes and add the basil and stout whisk stirring. Allow to a boil for 2 minutes and then add honey and water. Return to a boil and pour over the meat. Cook in a pre-heated oven to 325F° for 1 ¼ hours.

FRENCH FRY POTATO SOUP

*16 oz. Pkg. Plain frozen French-fried potatoes
1 1/2 cups water
1 chicken bouillon cube or 1 tsp. instant chicken bouillon granules
1 tsp. onion powder
1/8 tsp. Pepper
3 cups milk
1 10 3/4 oz. Can condensed cream of celery soup
1 8 oz. Pkg. Processed cheese spread, cubed
French-fried onions
Great Harvest Potato Cheddar Chive or any of our
savory dinner breads*

- In large saucepan, combine potatoes, water, bouillon, onion powder, paprika & pepper. Bring to a boil; reduce heat. Cover and simmer for 8 minutes or until potatoes are tender. Remove saucepan from heat. Cool slightly.*
- Beat potato mixture with an electric mixer until nearly smooth. Add milk and soup. Beat on low speed until combined. Return saucepan to heat. Cook and stir until heated through.*
- Gradually add the cubed cheese spread, stirring over medium low heat until melted after each addition. (At this point, the soup may be held in a 4-quart crockery cooker on low-heat setting for 1 to 2 hours. Stir before serving.)*
- Top individual servings with French-fried onions and serve with a slice of toasted Potato Cheddar Chive Bread!*

Makes 10 to 12 side-dish servings.



**OR FOR YOUR CONVENIENCE, PICK UP ONE OF OUR GREAT POTATO SOUPS & JUST ADD WATER!
POTATO BACON OR ROASTED GARLIC POTATO**

ST. PATRICK'S DAY FAMILY DINNER IDEAS

- *For the kids: 1 fix green Cool-Aid*
- *"Great Green" French Toast*
or
- *"Great Green & Gold" grilled cheese sandwiches*
 - *Irish Stout Stew*
 - *Any type Potato Soup*
- **ADD A GREEN SALAD AND POTATO CHEDDAR CHIVE BREAD & DINNER IS SERVED.**

Dessert Choices:

Blarney Scones
St. Pat's Sugar Cookies
Chocolate Mint Cookies
Irish Soda Bread