

St. Patrick's Day *Signature* Recipes



Westminster
Communities
of Florida

St. Patrick's Day Signature Recipe

Ingredients

3 lb.	Corned beef, with spice packet
12 oz.	Beer, ale
3 cups	Water
1 cup	Onion, diced
2 cloves	Garlic
2	Bay leaves
2 cups	Diced carrot
2 tsp.	Kosher salt
½ tsp.	Ground black pepper
2 tbs.	Olive oil
2 lb. head	Green cabbage, core removed, cut into 8 wedges
2 tbs.	Parsley, flat leaf, chopped

Corned Beef and Cabbage

Serves 6

Directions

1. Place corned beef in a large pot. Add beer, onion, garlic, bay leaves, 3 cups water and spice packet.
2. Bring to a boil, reduce heat to simmer and cook covered for 2½ - 3 hours until tender and easily pierced with a fork. Add carrots to the broth.
3. 30 minutes before beef is ready heat an oven to 425°.
4. Season cabbage wedges with salt and pepper and drizzle with olive oil.
5. Place cabbage on a parchment lined sheet pan and place in oven.
6. Cook in oven for 20-25 minutes or until cabbage is tender.
7. Remove beef from cooking liquid, let rest for 10-15 minutes, slice and serve with cabbage and carrots.
8. Garnish with fresh chopped parsley.

St. Patrick's Day Signature Recipe

Ingredients

3 cups	Flour
¼ cup	Sugar
2 tsp.	Baking powder
1 tsp.	Kosher salt
1¼ cups	Sharp cheddar cheese, grated
12 oz.	Beer, India Pale Ale
¼ cup	Unsalted butter, melted

Beer & Cheddar Bread

Directions

1. Preheat oven to 350°.
2. Prepare 2, 9x5 inch loaf pans by spraying with non-stick cooking spray.
3. In a bowl, combine the flour, sugar, baking powder, salt and 1 cup of the shredded cheese.
4. Pour in the beer and melted butter and stir well to combine. Pour the batter into your loaf pan and sprinkle the remaining cheddar on top.
5. Bake for 45 minutes or until a toothpick inserted in the center comes out clean and the top is crisp and golden brown.
6. Let cool completely in the pan on a wire rack before removing from the pan.

St. Patrick's Day Signature Recipe

Ingredients

¼ cup	Unsalted butter, softened
1 cup	Sugar
1	Egg, beaten, room temperature
2 cups	Granny Smith apples, cored, peeled, and diced
¼ cup	Walnuts, chopped
1 tsp.	Vanilla extract
½ tsp.	Baking powder
½ tsp.	Baking soda
½ tsp.	Salt
½ tsp.	Ground cinnamon
½ tsp.	Ground nutmeg
1 cup	Flour

Irish Apple Cake

Directions

1. Preheat oven to 350°
2. Generously grease a 9 inch round cake pan.
3. In a mixing bowl, cream together the butter and sugar until light and fluffy.
4. Add the egg, apples, nuts and vanilla. Stir well.
5. Sift in all of the dry ingredients and mix well.
6. Pour the batter into the prepared pan and bake about 45 minutes, until the cake is lightly browned and a toothpick inserted into the center comes out clean.
7. Remove from the oven and let the cake set in the pan for 5 minutes, then remove from pan.