



OLD ST. PAT'S CHEF'S KITCHEN

SERVING UP FOR A CAUSE



Menu

On Tap

Pint of Guinness or beverage of your choice

Pour by Jimmy Callahan from Guinness



First Course

Smoked Haddock Cakes

With spicy horseradish mustard and bitter green salad

Prepared by Chef Chris Gawronski from the Gage

Ingredients:

4 oz smoked haddock (baked cod may be used as a substitute)
2 oz mashed potato
1 tsp. panko crumbs
1 oz. mayonnaise
1 tbs. dijon mustard
1 egg
3 tbs. parsley, minced
½ onion, small diced
½ tsp. caraway seeds
1 tsp. thyme
Canola Oil

Preparation:

Hand shred the haddock and mix together with the rest of the ingredients. Separate in to two 3.5 oz. cakes. In a pan, heat canola oil on medium high heat. Cook the cakes until light

brown on one side. Flip the cakes and place in a oven proof pan directly in a 350-degree oven for seven minutes. Serve with horseradish mustard and frisée with sliced gherkins (pickles).



Main Entrée

Corned Beef and Cabbage with Parsley Cream Sauce Prepared by Chef Damo Moloney from the Kerryman

Ingredients:

4lb corned beef brisket
1 head of cabbage
4 carrots
12 Yukon gold potatoes

Parsley Cream Sauce:

1 pint of heavy cream
1/4 cup minced Spanish (sweet) onion
1/4 stick of butter
1/8 cup chopped parsley
Salt and pepper to taste
1/4 cup Roux or thickening agent (Roux is half flour and half butter put in a saucepan together until they mix together without any lumps)

Preparation:

1. Boil corn beef for 4 hrs. Do not have it on an aggressive boil or the meat will get tough.
2. Boil potato until tender
3. Boil carrots until tender
4. Boil cabbage until tender but still with a slight bite.
5. Melt butter in pan
6. Sweat onions
7. Add cream and seasoning
8. Bring to rolling simmer
9. Thicken with roux
10. Trim excess fat from brisket
11. Slice against the grain
12. Plate potato, veg and brisket
13. Cover brisket with sauce
14. Garnish with parsley or chive

Recipe is for 4 servings.

During the show, the chef will show how to make the sauce and how to carve the corned beef.

For additional guidance on The Kerryman Corned Beef and Cabbage recipe, please visit YouTube and search for "The Kerryman Bar Corned Beef and Cabbage".



After Dinner Delight with Coffee

Soda Bread

Prepared by Pastry Chef Catherine O'Connell

Ingredients:

3 cups flour
½ cup sugar
3 tsp baking powder
1 tsp salt
¼ tsp baking soda
1.5 cups raisins, currants or dried cranberries
2 beaten eggs
¼ lb butter (one stick)
1/3 to ½ cup buttermilk

Equipment:

Mix Master (can also be adapted to use a hand mixer)
9" round pan greased

Preparations:

Pre-heat oven – 350 °

Take butter, buttermilk and eggs out at least an hour before preparing to bring to room temp.

Sift together: flour, sugar, baking powder, baking soda and salt

Cut in: ¼ lb butter (use less salt if the using salted butter)

Mix using the whisk attachment until a course meal.

Add 1 ½ cups of raisins tossed lightly with flour. Switch to flat beater

Add 2 beaten eggs on speed two or three. Mix thoroughly.

With motor running, slowly dribble in the buttermilk until dough pulls away from the sides of the bowl cleanly and forms a very stiff dough.

Form dough into a ball, flatten it to fit a 9 inch round, cut a deep cross into it and bake at 350° for 50 to 60 mins.

Happy St. Patrick's Day! Enjoy!