ST. PATRICK'S DAY SPECIAL

featuring

10 MOUTHWATERING HOLIDAY RECIPES

“Laughter is brightest where food is best.”
-Irish Proverb
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Ground Beef Stew
To make your day a little brighter, here is a fuss-free, economical, and delicious beef stew to warm you from the inside out.

Oven-Baked Bacon & Potatoes
We are sharing a recipe that would make your mornings ten times easier – a handy dandy way to cook bacon and fry potatoes at the same time!

Shepherd’s Pie
This is more of a cottage pie since it has ground beef than a traditional Shepherd’s Pie. Even so, it's a dish that your family will surely lick clean with not a crumb left.

Sheet Pan Cabbage & Beef Tips
Want something new you can do with cabbage? For those of you who may have been cabbaged out, this recipe cooks up together on one sheet pan so you can have time for more worthy pursuits.

Super Food Salad
Green your lunch the Irish way to celebrate St. Patrick’s Day!

Watergate Cake
Watergate Cake is one of our favorite cakes. The cake is moist and the icing is so light and fluffy. Since this cake is green, it is the perfect cake to make for St. Patrick’s Day.

Loaded Twice Baked Potatoes
Now, how ’bout some loaded ‘taters? We show you how making twice-baked potatoes is quick and easy to throw together and serves as a wonderful side dish or main entree.

Baked Reuben Dip
If you have a get-together coming up, try this recipe. You will be the hit of the party. This also makes a wonderful spread on bread and cooked like a grilled cheese sandwich.

Easy Irish Boil
Today, we are bringing you a simple recipe for a complete St. Patrick’s Day dinner which you can make on your stovetop or slow cooker. A meal-in-one where you dump the ingredients and turn the heat on – how easy is that?

Best Coleslaw by Miss Millie
Some are just okay, some are pretty good, and some are magical. But in our minds, Miss Millie’s Best Coleslaw definitely fits into the “magical” category.
**GROUND BEEF STEW**

**Ingredients**
- 1-2 pounds ground beef, cooked and drained, or see note
- 2-3 Carrots (diced)
- 1 Onion (peeled and chopped)
- 5-6 potatoes (peeled and diced)
- 2-3 cups frozen green beans
- 29 ounce can diced or crushed tomatoes
- 1-2 x 6-ounce Cans Spicy Hot V-8 juice (we use two)
- 2 cups water
- 4 Beef Bouillion Cubes (or 4 cups beef broth)
- 1 teaspoon salt (more or less to taste)

Place everything in a pot. Bring to a boil and reduce heat to simmer. Cover and cook for an hour or until vegetables are desired tenderness. Even better reheated the next day!

**Notes**
This can be assembled in the morning and put in your slow cooker all day on low.

If ground beef is lean, there is no need to cook it ahead of time, just crumble it up or break off bite-size chunks and you can add it in raw. Otherwise, precook it and add in.

Freezes well. I freeze mine in sandwich size containers for easy reheating as single meals.
OVEN-BAKED BACON & POTATOES

Ingredients

- 2 large baking potatoes (chopped)
- 1 teaspoon kosher salt
- 1/4 teaspoon ground black pepper
- 8 strips thick-cut bacon

Preheat oven to 400°. On a large, rimmed baking sheet coated with nonstick cooking spray, toss potatoes with salt and pepper.

Arrange bacon around the edges of the baking sheet. Bake until potatoes are tender and bacon is thoroughly cooked for about 30 minutes.

After the first 15 minutes of cooking time, flip bacon using tongs and stir potatoes.

Notes

We only use turkey bacon in this, it turns out perfect but you need to spray your pan with cooking spray first

Nutrition

Calories: 200kcal
**SHEPHERD’S PIE**

**Ingredients**

- 1 pound cooked ground beef (can use more if you like)
- 1 tablespoon dry Italian seasoning
- 2-3 cups leftover mashed potatoes
- 1 1/2 cups shredded mild cheddar cheese
- 1/2 cup sour cream
- 12-ounce bag frozen vegetable mix (small carrots, not big)
- 10-ounce can french onion soup
- 1 packet beef gravy mix (0.87 ounces)

In a large saucepot, place frozen vegetables. Cover with water and place over medium-high heat until they just come to a boil. Drain veggies and set aside.

In the same saucepot, combine french onion soup, dry gravy mix, and Italian seasoning. Stir well and place over medium-high heat, stirring often, until just heated through. Remove from heat and stir in cooked ground beef and drained vegetables.

In a large mixing bowl combine mashed potatoes, sour cream, and 1 cup of cheese. Stir well to combine.

Pour ground beef filling into the bottom of an 8x8 baking dish. Top with mashed potatoes and spread to cover. Top with remaining cheddar cheese.

Bake, uncovered, at 350° for 30 minutes.
SHEET PAN CABBAGE
AND BEEF TIPS

Ingredients

- 1 head cabbage (cut into one inch thick steaks)
- About 2 pounds stew meat*
- Olive oil

Seasoning blend:

- 1 Tablespoon paprika
- 1 Tablespoon kosher salt
- 1 Teaspoon garlic powder
- 1 Teaspoon onion powder
- ½ teaspoon pepper
- ½ teaspoon ground cayenne pepper

Preheat oven to 400°. Drizzle olive oil on a baking sheet and spread to coat. Place cabbage steaks on one side of the sheet and meat on another side. Drizzle all with olive oil and toss to coat well. Sprinkle seasoning liberally overall.

Bake at 400° for 20-30 minutes, or until cabbage steaks or lightly browned and steak is desired doneness.

Notes

We like to use Black Angus stew meat cut into large chunks, which we buy at Aldi. You can also purchase a chuck roast and cut it into large chunks yourself.
SUPER FOOD SALAD

Ingredients

- About 8 cups chopped kale
- About 2-3 cups broccoli florets
- 1/2 cup sunflower kernels
- 1/2 cup dried cherries
- 1/2 cup cider vinegar
- 1/2 cup olive oil
- 5 tablespoons good quality maple syrup
- 1/4 teaspoon pepper
- 1/4 teaspoon salt

Place kale, broccoli, sunflower kernels, and dried cherries in a very large bowl. Set aside.

In a mason jar, add vinegar, oil, maple syrup, salt, and pepper. Put the lid on and shake really well, until combined.

Pour over kale mixture and stir to coat. Store, covered, in the refrigerator, for up to two days.
# WATERGATE CAKE

## Ingredients

- 1 box white cake mix
- 2 boxes pistachio instant pudding mix
- 1 cup vegetable oil
- 3 eggs
- 1 cup ginger ale or 7 Up
- 1 1/4 cups cold milk
- 8 oz. whipped topping
- Nuts (optional)

## Instructions

1. Combine cake mix, 1 box pistachio pudding, oil, eggs, and ginger ale.
2. Mix well and pour into greased 9x13 inch pan.
3. Bake at 350 degrees for 30 to 35 minutes or until the toothpick inserted into the middle of the cake comes out clean. Cool completely.
4. Add cold milk to the remaining box of pistachio pudding mix in a medium mixing bowl.
5. Stir until well combined and pudding begins to thicken.
6. Fold in whipped topping.
7. Frost cake and garnish with chopped nuts.
8. Store in refrigerator.
LOADED TWICE BAKED POTATOES

Ingredients

- 7 medium-sized potatoes (washed)
- 1/2 cup Sour Cream
- 3 tablespoon butter
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 1/4 teaspoon garlic powder
- 4 green onions (chopped)
- 1 1/2 cup shredded cheddar cheese
- 8-10 slices turkey bacon (cooked and chopped)

Bake potatoes and cut in half lengthwise. Scoop out pulp, leaving enough for the skin to retain its shape. In a bowl, combine scooped potatoes, butter, and sour cream. Mash together well. Add cheese, mash. Stir in all other ingredients. Spoon filling into potato shells.

Line the filled potatoes up on a baking sheet or other dish and freeze, uncovered, for about an hour. Remove and place into zipper seal bag and return to freezer.

To bake from frozen: Place on a cookie sheet in the oven at 350° for half an hour, top with cheese, and return to oven until melted.

To microwave from frozen: Place on microwave-safe plate and heat for about 2-3 minutes, or until heated through.

To bake from room temp: Top with cheese and place in oven until heated through, about 15 minutes.
BAKED REUBEN DIP

Ingredients

- 3 Packages of Buddig corned beef (2 ounces each)
- 8 oz. Swiss cheese (shredded)
- 8 oz. Cheddar cheese (shredded)
- 8 or 10oz. can shredded sauerkraut (drained)
- 4.25g can chopped black olives
- 1 cup mayonnaise

Chop corned beef into small approximately 1/2 inch pieces.

Drain sauerkraut.

Mix all ingredients together well. Spread into a 13x9 inch baking dish.

Bake in preheated 400-degree oven for 15-20 minutes or until bubbly.

Serve with chips or crackers.
EASY IRISH BOIL

Ingredients

- Corned Beef (3-4 pounds)
- New Potatoes
- Baby Carrots (or whole carrots, peeled and coarsely chopped)
- Onion
- Cabbage
- Pickling spice

Place corned beef in a large pot. Pour seasoning packet over top (they usually come with one). Add an additional 1 tablespoon of pickling spice over this.

Cover completely with water and bring just to a boil over medium-high heat. Once it reaches a boil, reduce heat slightly (you want it to still bubble) and allow it to cook for 2-3 hours, adding more water if necessary to keep beef covered.

After the beef is fully cooked and tender (at least two hours) peel and quarter onion and cabbage. Place both in a pot with beef along with potatoes and carrots. Continue cooking for another 30 minutes or until potatoes are fork-tender.

To serve, slice corned beef very thin and place on a platter alongside veggies.
BEST COLESLAW
BY MISS MILLIE

Ingredients

- 1 medium head green cabbage (cored and shredded)
- 2 medium carrots (peeled and grated)
- 1 green bell pepper (cored, seeded, and diced)
- 2 tablespoons grated onion
- 2 cups mayonnaise
- 3/4 cup sugar
- 1/4 cup cider vinegar
- 2 tablespoons celery seeds
- 1 teaspoon salt
- 1/8 teaspoon black pepper
- 1/4 cup Dijon mustard

Place cabbage, carrots, green pepper, and onion in a large bowl.

In a separate bowl, mix together all remaining ingredients, stirring well to dissolve sugar. Pour over vegetables and stir well to combine.

Cover and refrigerate 3-4 hours before serving to allow flavors to blend.
We hope you enjoyed these mouthwatering St. Patrick's Day recipes!

You may also be interested in:

- Reuben – My St. Patty’s Day Treat
- Reuben Dip – Easy and Tasty Snack
- Loaded Potato Soup
- Garlic Mozzarella Mashed Potatoes
- Freezer Shepherd’s Pie
- Fried Cabbage With Bacon
- Slow Cooker Cabbage Casserole
- How To Make Sauerkraut
- Sweet And Sour Green Beans
- Beef and Broccoli