Khaleesi's Korner Holiday Edition

St. Patrick's Day Mint Schnapps Shakes

Recipe Courtesy of Food Network Kitchen

Level: Easy Yields: 2 Servings; Prep Time 5 Min. Total Time: 5 min.

INGREDIENTS

- 1 pint vanilla ice cream (2cups)

- 1/4 cup peppermint schnapps

- 1/2 teaspoon pure vanilla extract

- 3 to 4 drops green liquid food coloring

- 2 mint sprigs

DIRECTIONS

Step One: Blend the ice cream, peppermint schnapps, vanilla and food coloring in a blender until smooth.

Step Two: Pour into two serving glasses and garnish each with a mint sprig

Colcannon

(A Traditional Irish Side Dish)

Recipe Courtesy of CHRISTABEL ROSSITER, FOOD NETWORK

Level: Intermediate Yields: 6 Servings; Prep Time 15 Min. Cook Time: 1 hr 45 min

INGREDIENTS

- 3 pounds potatoes, scrubbed

- 2 sticks of butter

- 1 1/4 cups of hot milk

- Freshly ground black pepper

- 1 head of cabbage, cored and finely shredded

- 1 pound of ham or bacon cooked the day before

- 4 scallions, finely chopped

- Chop parsley leaves for garnish

Step One: Steam the potatoes in their skins for 30 min. Peel them and chop with a knife before mashing. Mash thoroughly to remove all the lumps. Add 1 stick of butter in pieces. Gradually add hot milk, stirring all the time. Season with a few grinds of black pepper.

Step Two: Boil the cabbage in unsalted water until it turns a darker color. Add 2 tablespoons of butter to tenderize it. Cover with lid for 2 minutes. Drain thoroughly before returning to the pan. Chop into small pieces.

Step Three: Put the ham or bacon in a large saucepan and cover with water. Bring to a boil and simmer for 45 min. until tender. Drain. Remove any fat and chop into small pieces.

Step Four: Add cabbage, scallions, and ham to mashed potatoes, stirring them in gently.

Step Five: Serve in individual soup bowls/plates. Make an indentation on the top by swirling a wooden spoon. Put 1 tablespoon of butter into each indentation. Sprinkle with parsley.