



Happy St. Patrick's Day!!!

"Luck is believing you're lucky."
- Tennessee Williams

HARRIS RANCH HONEY



BAKED CORNED BEEF

- 3.5 – 4 LB. HR Corned Beef Brisket
- 2 – 3 inch cinnamon sticks
- 1 large onion, diced
- 1 tbsp. minced garlic
- 1/2 cup cider vinegar
- 1/3 cup honey

Place meat in 8 quart Dutch oven. Add enough water to cover meat. Add cinnamon sticks, onion, garlic, and vinegar. Bring to a boil over high heat. Reduce heat, cover pan and simmer for 2 hours or until brisket is fork tender.

Transfer brisket to a roasting pan. Brush top with honey. Bake uncovered in a 350 degree oven until top is browned and glazed (approximately 25-35 minutes). Baste several times with pan drippings while baking. When finished, slice brisket thinly against the grain. Serves 6-8.



Pistachio Pudding Cake

- 1 package yellow cake mix (regular size)
- 1 package (3.4 ounces) instant pistachio pudding mix
- 4 large eggs
- 1 cup club soda
- 1/2 cup canola oil
- 1/2 cup chopped walnuts

ICING:

- 1 cup cold heavy whipping cream
- 3/4 cup cold 2% milk
- 1 package (3.4 oz.) instant pistachio pudding mix
- 2 teaspoons confectioners' sugar
- 1/2 cup chopped walnuts



Directions

- In a large bowl, combine the cake mix, pudding mix, eggs, soda and oil; beat on low speed for 30 seconds. Beat on medium for 2 minutes. Stir in walnuts.
- Pour into a greased and floured 10-in. fluted tube pan. Bake at 350° for 40-45 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack to cool completely.
- In a large bowl, beat the cream, milk, pudding mix and confectioners' sugar on high until stiff peaks form. Frost cake. Sprinkle with walnuts. Refrigerate until serving. Yield: 12 servings.
<http://www.tasteofhome.com/recipes/pistachio-pudding-cake>

Easy Colcannon



- 1-1/2 pounds red potatoes, cut into 1-inch cubes
- 7-1/2 cups chopped cabbage
- 8 green onions, chopped
- 1 cup fat-free milk
- 1/3 cup reduced-fat butter
- 3/4 teaspoon salt
- 1/4 teaspoon pepper

Directions

- Place potatoes in a Dutch oven; cover with water. Bring to a boil. Cover and cook over medium heat for 12-15 minutes or until potatoes are almost tender, adding the cabbage during the last 5 minutes of cooking.
- Meanwhile, in a small saucepan, combine green onions and milk. Bring to a boil. Reduce heat; simmer, uncovered, for 5-6 minutes or until onions are soft.
- Drain potato mixture. Mash with milk mixture, butter, salt and pepper. Yield: 8 servings. <http://www.tasteofhome.com/recipes/easy-colcannon>



French Dip Subs with Beer Dipping Sauce

- 2 garlic cloves, minced
- 1 tablespoon butter
- 1 pound thinly sliced deli roast beef
- 2 tablespoons spicy ketchup
- 4 teaspoons Worcestershire sauce
- 1/2 teaspoon dried basil
- 1/2 teaspoon dried oregano
- 1/4 teaspoon pepper
- 1 bottle (12 ounces) dark **beer** or nonalcoholic **beer**
- 6 hoagie buns, split



Directions

1. In a large skillet, sauté garlic in butter for 1 minute. Add the roast beef, ketchup, Worcestershire sauce, basil, oregano and pepper. Stir in beer. Bring to a boil. Reduce heat; simmer, uncovered, for 2 minutes, stirring frequently.
 2. Using a slotted spoon, place beef on buns. Serve with cooking juices.
- Yield: 6 servings.

<http://www.tasteofhome.com/recipes/french-dip-subs-with-beer-dipping-sauce>



Contest-Winning Pesto Veggie Pizza

If you're not up for making the dough, go with a premade option and add your goodies!



- 1 package (1/4 ounce) active dry yeast
- 1 cup warm water (110° to 115°)
- 1/3 cup grated Parmesan cheese
- 2 tablespoons canola oil
- 1 tablespoon sugar
- 1 tablespoon dried basil
- 1/2 teaspoon salt
- 3/4 cup all-purpose flour
- 1 to 1-1/2 cups whole wheat flour
- 3-1/2 cups fresh baby spinach
- 1/4 cup prepared pesto
- 1-3/4 cups coarsely chopped fresh broccoli
- 3/4 cup chopped green pepper
- 2 green onions, chopped
- 4 garlic cloves, minced
- 2 cups shredded part-skim mozzarella cheese

Directions

1. In a small bowl, dissolve yeast in warm water. Add the Parmesan cheese, oil, sugar, basil, salt, all-purpose flour and 3/4 cup whole wheat flour. Beat until smooth. Stir in enough remaining whole wheat flour to form a soft dough (dough will be sticky).
2. Turn onto a lightly floured surface; knead until smooth and elastic, about 6-8 minutes. Cover and let rest for 10 minutes.
3. Roll dough into a 16-in. x 12-in. rectangle. Transfer to a baking sheet coated with cooking spray; build up edges slightly. Prick dough with a fork. Bake at 375° for 8-10 minutes or until lightly browned.
4. Meanwhile, in a large saucepan, bring 1/2 in. of water to a boil. Add spinach; cover and boil for 3-5 minutes or until wilted. Drain and place in a food processor. Add pesto; cover and process until blended.
5. Spread over pizza crust. Top with broccoli, green pepper, green onions, garlic, and mozzarella cheese. Bake 10-12 minutes or until cheese is melted. Yield: 6 servings.

<http://www.tasteofhome.com/recipes/contest-winning-pesto-veggie-pizza>

Guinness Snickerdoodles

- 1 cup butter
- 1 1/2 cups white sugar
- 2 eggs
- 1/4 cup Guinness
- 3 cups flour
- 2 teaspoons cream of tartar
- 1 teaspoon baking soda
- 1 teaspoon kosher salt
- to roll in:
 - 1/4 cup sugar
 - 1 tablespoon cinnamon



Instructions

- Preheat the oven to 350°, and prepare two sheet pans with silpats or parchment.
- In the bowl of a standing mixer, cream the butter and white sugar until fluffy.
- Add the eggs and the Guinness and mix well until creamy and well combined.
- In a separate bowl combine the flour, cream of tartar, baking soda and salt. Add the dry ingredients to the cookie batter and mix well.
- Scoop balls of cookie dough and roll them into balls. Then roll the dough balls through the cinnamon sugar mixture.
- Place them on the prepared sheet pans and gently pat them flat with the palm of your hand.
- Bake for 8-10 min. and then let them cool.

Enjoy!<http://heatherchristo.com/2014/03/10/guinness-snickerdoodles/>

