

## Luck of the Irish Potato Stew

- 2 pounds lamb cut into chunks
- 2 pounds white potatoes cut into 1/2 inch chunks
- 2 onions, chopped
- 3 to 4 cups water
- Parsley
- Salt and pepper to taste

Layer half of the potatoes in the bottom of a Dutch oven. Next add half of the onions. Place all the lamb on top of the potatoes and onions. Place the other half of the onions on top of the lamb and finish with the other half of the potatoes. Sprinkle with salt and pepper to taste. Add a small amount of parsley to the top. Add enough water about 3 to 4 cups to come 2/3 of the way up the pan. Place pan over high heat and bring to a rapid boil. Once boiling place heat on low temperature and cover pan. Cook approximately 2 hours or until potatoes are fork tender. Stew should become slightly thick. Water can be added during cooking if stew become to thick for your liking.

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## Boxty - Irish Potato Griddle Cakes

- 1 cup raw potato
- 1 cup mashed potato
- 2 cups plain flour
- 1 egg
- 1/2 cup milk
- 1 tsp salt
- Pepper to taste

Grate raw potatoes and mix with the cooked mashed potatoes. Add salt, pepper and flour. Beat egg and add to mixture with just enough milk to make a batter that will drop from a spoon. Drop by tablespoonfuls onto a hot griddle or frying pan. Cook over a moderate heat for 3-4 minutes on each side. Serve with a tart apple sauce.

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## Leprechaun Candy

- 1/4 cup mashed potatoes
- 1/2 teaspoon salt
- 3-1/2 cups sifted powdered sugar
- 1 teaspoon vanilla
- 1 cup shredded coconut
- 1 tablespoon butter
- 2 drops green food coloring
- Cinnamon

Place mashed potatoes in a large mixing bowl. Add green food coloring and mix well. Stir in salt, sugar, vanilla, coconut and butter. Remove from bowl and knead for about 5 minutes. Add a little more sugar if necessary to keep the dough stiff while kneading. Tear off small amounts of dough and roll into log shapes. The amount of dough you use will determine the size of each piece of candy. Roll in the cinnamon. Place candy on wax paper. Allow candy to set for at least one hour before storing.

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## Fun St. Patrick's Day Drink Ideas

Of course, there is always the traditional green beer for St. Patrick's Day, but for family celebrations, here are some non-alcoholic festive drink ideas.

- Add green food coloring to lemonade.
- Or try limeade...it's already green.
- Green tea.
- Blend a green smoothie combining kiwi and lime sorbet.
- Make a green milkshake with chocolate chip mint ice cream.

Garnish with mint sprigs, clover or whatever your fancy. Drink with green straws and in green cups, if available...of course! ☺

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