

## **Irish Onion Soup**

### Ingredients

- 8oz Guinness or other dark ale
- 6 cups beef broth
- 4 medium yellow onions, thinly sliced
- 4 slices garlic toast
- 4 thick slices of white Irish cheese for topping
- 3 Tbs Worcestershire sauce
- 2 Tbs brown sugar
- 2 bay leaves
- 2 garlic cloves, minced
- 1 small bunch fresh thyme
- ¼ cup butter
- Salt and pepper to taste

### Directions

Tie the small bunch of thyme tightly with twine. Set aside. Heat the butter in a pot over medium heat until melted. Add the sliced onion, a sprinkle of salt, and cook until golden brown, about 25 minutes. If the onions begin to burn, lower the heat and add a few spoonfuls of Guinness for moisture. Once the onions are caramelized, deglaze with the Guinness beer and cook until the beer reduces to about half. Add the brown sugar, Worcestershire, and garlic. Cook until fragrant, about 2 minutes. Add the bay leaves and broth. Bring to a boil, then lower heat to bring down to a simmer and cook for another 15 minutes.

Set your oven to broiler setting. Place 4 oven safe soup bowls on a baking tray then separate the soup evenly amongst the 4 bowls. Top each bowl with a slice of garlic toast and a slice of cheese. Carefully place the tray in the oven. Broil the soup just until cheese is golden brown and bubbly.

## **Green Onion Irish Soda Bread**

### Ingredients

- 4 cups flour plus extra
- 4 green onion
- 2 tsp caraway seeds
- 2 tsp kosher salt
- 1 ½ cup buttermilk
- 1 tsp baking soda
- 1 tsp sugar

## **Directions**

Preheat your oven to 425F. Line a 9- or 10-inch cake pan with parchment paper or spray the inside with nonstick cooking spray. Set aside.

Trim and chop the green onion using both the white and green parts. Set aside.

In a mixing bowl, whisk together the flour, caraway seeds, salt, soda, green onion, and sugar. Stir in the buttermilk as best you can to incorporate all the ingredients. Sprinkle some flour over a clean working surface in your kitchen. Transfer the dough to the working surface and knead just until smooth, adding in more flour if needed. As you knead the dough, it should form a dome or ball shape.

Place the dough into the baking pan and place in the oven. Bake for 15 minutes then lower the oven temperature to 400F. Bake for another 25 minutes. Allow the bread to cool at least 15 minutes if you want to eat it warm, otherwise let it cool completely before storing for later use.

## **Irish Champ**

### **Ingredient**

- 2 lbs red potatoes, cubed
- 1 cup milk
- 1 bunch green onions
- ¼ cup butter
- White pepper and salt to taste

### **Directions**

Place the potatoes in a pot. Fill with water until the water reaches at least an inch or two above the potatoes. Add a few sprinkles of salt to the water. Cook over medium high heat until potatoes are tender, about 20 minutes. Using a spider or slotted spoon, transfer the potatoes to a mixing bowl. Sprinkle with a half tsp of white pepper. Dot in the butter with a spoon and pour in the milk. Stir together until the mixture just comes together. Trim the green onions. Turn them horizontally and slice thin. Stir them to the potatoes. Taste and add salt and pepper if needed.