

GUINNESS SHEPHERD'S PIE



Ingredients

1 ½ lb	Beef Stew Meat	1 tsp	Fresh Rosemary, chopped
2 Tb	Olive Oil or Butter	1 Tb	Tomato Paste
1 cup	Yellow Onion, chopped	1 Tb	Steak Sauce
1 cup	Carrots, sliced	¾ cup	Guinness stout
½ cup	Celery, chopped	¾ cup	Beef Broth
7 oz	Peas, drained	2 Tb	All-Purpose Flour
1 clove	Garlic, minced	3 cup	Mashed Potato Topping*
1 tsp	Salt	4 oz	Colby Cheddar Cheese shredded
½ tsp	Ground Black Pepper	Chives	Garnish
½ tsp	Dried Thyme		

GUINNESS SHEPHERD'S PIE

Instructions

1. Prepare vegetables. Trim meat of fat and cut into 1-inch pieces. Lightly sprinkle meat with salt and pepper.
2. Heat butter or olive oil in a 10–12-inch skillet or large Dutch oven over medium-high heat. Brown meat in batches, flipping once. Transfer meat to a clean bowl or large plate.
3. Heat butter or olive oil in a 10–12-inch skillet or large Dutch oven over medium-high heat. Brown meat in batches, flipping once. Transfer meat to a clean bowl or large plate.
4. Reduce heat to medium. Add onion, celery, and carrots, cooking until onions are translucent. Add minced garlic, cooking for an additional minute. Sprinkle with salt, pepper, fresh rosemary, and thyme. Stir in tomato paste and steak sauce. Return meat to pan along with peas.
5. Whisk together flour and beef broth until smooth and fully combined. Carefully pour beef broth and Guinness into hot pan, stir to combine. Mixture will begin to thicken.
6. Transfer mixture to the preheated oven, cooking covered for 60 minutes. Toss gently after 30 minutes.
7. If making ahead, cool beef mixture completely. Store in the refrigerator until ready to proceed.
8. Begin cooking potatoes 30 minutes before beef mixture is ready. Season potatoes with butter, cream, salt and pepper to your liking.
9. Top off beef mixture with mashed potatoes. Sprinkle with remaining shredded cheese.
10. Cook for an additional 30-40 minutes. If desired, broil or use a kitchen torch to lightly char the cheese. Sprinkle with chives.
11. Serve warm.

Mashed Potato Topping

Ingredients

1lb	Russet Potatoes peeled and cut (large dice)
2 tbs	Butter
¼ cup	Heavy Cream
To taste	Salt and Pepper

Instructions

1. In large pot place cut potatoes, pinch of salt and oil. Cover with water and bring to boil.
2. Boil for 20 to 25 minutes, until potatoes are soft.
3. Drain water from potatoes and place potatoes into mixing bowl.
4. Add butter, cream, half of Colby Jack cheese, salt and pepper.
5. Mash potatoes with potato masher or large fork. Hand mixer can be used, do not over whip.

LUCK OF THE IRISH COCKTAIL



Ingredients

3 oz Jameson Irish Whiskey
2 oz Peach Schnapps
3 oz Pineapple Juice
2 oz Lime Sparkling Soda
Green Food Coloring
Ice Cubes
Maraschino Cherries and Mint
Leaves for garnish, optional

Instructions

1. Add Jameson Irish Whiskey, Peach Schnapps, pineapple juice, 1 drop of green food color, and ice cubes to a cocktail shaker.
2. Shake for 25 seconds.
3. Strain into a glass filled with fresh ice.
4. Top off with lime sparkling soda.
5. Garnish with cherries and mint.

SIMPLE DRINK PAIRINGS



Red Wine

- Pinot Noir - a light, acidic and fruity red wine with a subtle earthy kiss
- Chianti Colli Senesi DOCG
- Chianti Classico (DOCG) - loaded with fresh flavours of black and red cherries, along with plum and strawberries
- Chénas - Beaujolais Cru - very floral on the nose, with an emphasis on rose petals, Chénas is also earthy and age-worthy
- Vinsobres - has balanced acidity, making it exceptional with tomato-sauce based pasta dishes and stews
- Barolo - packed with tannin and acidity that allows it to pair best with flavourful dishes
- Châteauneuf du Pape, Red - a bold and flavourful red wine
- Bordeaux AOC Red
- Côtes du Rhône, Red

Beer

- Amber Ale