



GUINNESS MUSHROOM GLAZED CHICKEN

INGREDIENTS

- 2 each 8-ounce boneless, skinless chicken breasts butterflied
- 3 tbs Olive oil
- 1 tbs Fresh garlic, minced
- 1 tbs Shallot minced
- 1 pkg Cremini mushrooms, washed and sliced
- 3 tbs Unsalted butter
- 3 tbs Worcestershire sauce
- 1/4 C Guinness beer
- 1 tsp Fresh thyme
- 1 tbs Honey
- To Taste Salt and Pepper

DIRECTIONS

1. Slice two boneless skinless chicken breasts in half lengthwise and season with salt and pepper.
2. Add the 2 tbs oil to a large skillet pan and bring to medium heat, Sauté the chicken cutlets until they are cooked golden in color, about four minutes a side. Remove the cutlets, let rest on a plate and cover.
3. In same large skillet, add remaining oil, garlic, and shallot sauté for 2 minutes. Until shallot is translucent.
4. Add the mushrooms and butter to pan, sauté for about 4 to 5 minutes until mushrooms soft and brown.
5. Add the Worcestershire sauce, Guinness beer, honey and fresh thyme cook on medium heat until the liquid has reduced by half. Spoon the mushrooms and sauce over the cooked chicken and serve.



IRISH SMASHED RED POTATOES

INGREDIENTS

- 2 lbs. baby red potatoes
- 6 each rosemary sprigs
- 3 each garlic cloves, smashed
- $\frac{1}{4}$ c extra-virgin olive oil, divided
- 2 tbs unsalted butter, melted
- 1 tbs fresh flat-leaf parsley
- 2 tsp fresh thyme, minced
- 1 tsp. fresh rosemary, minced
- 1 tsp fresh garlic, minced
- $\frac{1}{4}$ tsp black pepper
- $\frac{1}{4}$ c kosher salt

DIRECTIONS

1. Preheat oven to 450°F. Place potatoes, rosemary sprigs, smashed Garlic, $\frac{1}{4}$ cup of the salt, and water to cover in a 3-quart saucepan.
2. Bring to a boil over high; reduce to medium, and simmer until potatoes are tender when pierced with a fork, 10 to 15 minutes. Drain; discard rosemary sprigs and smashed garlic.
3. Brush a rimmed baking sheet with 2 tablespoons of the oil. Arrange potatoes on prepared baking sheet. Using the heel of your hand, lightly crush potatoes until they are about $\frac{1}{2}$ inch thick. Brush with 1 tablespoon of the oil. Bake in preheated oven until golden brown and crisp, 10 to 15 minutes.
4. Stir together butter, chopped parsley, thyme, rosemary, minced garlic, pepper, and remaining 1 tablespoon oil and $\frac{1}{2}$ teaspoon salt. Brush mixture over potatoes, and serve immediately.



LUCK OF THE IRISH

EQUIPMENT

- Fenton Graphite Cocktail Shaker
- Aella Double Old Fashioned Glass
- Aella Coupe Glass

INGREDIENTS

- 2 oz Irish whiskey
- Juice of a tangerine
- Juice of a small lime
- ½ oz maple syrup
- 1 egg white
- Garnish with mint, tangerine slice, and gold leaf

DIRECTIONS

1. Add all ingredients to a cocktail shaker and shake for 30 seconds.
2. Add ice and shake until chilled. Serve over fresh ice or up in a coupe glass.
3. Garnish with a tangerine slice and mint sprig. Optionally, add edible gold leaf to the rim of glass or top of foam.