

## **MISSISSIPPI MIRTH: AN IRISH FEAST!**

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**Originally printed in the Spring 2015 issue of Inspire(d) Magazine – IloveInspired.com**

### **Shepherd's Pie**

#### **Potato topping**

2 lbs russet potatoes  
½ cup half and half  
3 oz butter  
2 egg yolks  
1 tsp sea or kosher salt  
Fresh ground black pepper to taste

#### **Filling**

2 Tbl canola oil  
1 cup chopped onion  
2 peeled carrots, diced  
2 garlic cloves, minced  
1 ½ lbs ground lamb  
1 tsp salt  
Fresh ground black pepper  
2 Tbl flour  
2 tsp tomato paste  
1 cup chicken broth  
1 tsp Worcestershire sauce  
2 tsp fresh chopped rosemary  
1 tsp fresh chopped thyme  
½ cup fresh or frozen corn  
½ cup fresh or frozen peas

#### **Directions**

Peel potatoes and dice. Put in a 2-quart pan and cover with cold water. Bring to a boil, decrease heat to a simmer and cook until tender. Mash potatoes. Add half and half, butter, salt, and pepper and mash until smooth. Thoroughly whisk in yolks.

Preheat oven to 400 degrees. Add canola to a large skillet. Set on medium heat. Add onions and carrots. Stirring occasionally, sauté until onions become opaque, 3 minutes. Add garlic, lamb, salt and pepper stirring occasionally. When lamb is browned, 3-4 minutes, sprinkle flour, stir, and cook another minute. Add tomato paste, chicken broth, Worcestershire, rosemary, and stir. Simmer for 12-14 minutes until sauce begins to thicken. Add corn and peas. Spread evenly in a 9X9 baking dish, cover with mashed potatoes, using a spatula to make sure topping goes completely to the edges and is smooth. Place on a baking sheet on the center shelf of the oven until potatoes begin to brown, 25-30 minutes. Cool for 15-20 minutes. Enjoy.

(This recipe is a variation of an Alton Brown recipe. If you can't find lamb feel to use ground beef in its place.)

## **Irish Soda Bread**

3 ½ cups flour  
½ cup sugar  
½ tsp baking soda  
2 tsp baking powder  
1 tsp salt  
1 pint sour cream  
2 eggs  
2 Tbl caraway seeds (optional)  
¾ cup golden raisins

Preheat oven to 350 degrees. Soak raisins for 30 minutes in warm water to plump. Mix all dry ingredients together in a large bowl. In a small bowl, beat eggs and stir in sour cream. Add to flour mixture and stir well with a wooden spoon. It will get thick. Drain raisins and add with caraway (if using) and knead with until incorporated. Place batter in a greased 9-inch spring form pan. Sprinkle a little flour on top and pat the batter so it lies evenly in the pan. Use a knife to make a shallow crisscross on top. Bake for 50 minutes.

## **Guinness Cake**

### **Cake**

4 oz unsalted butter  
10 oz dark brown sugar  
2 large eggs, beaten  
6 oz flour  
¼ tsp baking powder  
1 tsp baking soda  
7 fluid oz Guinness  
2 oz cocoa powder

### **Icing**

4 oz semi sweet chocolate  
2 Tbl Guinness  
2 oz butter  
4 oz sifted icing sugar  
1 oz finely chopped walnuts (optional)

Preheat oven to 350 degrees. Grease a 10-inch spring form pan. Cream butter and sugar together. Beat in eggs. In a separate bowl, sift in flour, baking powder and soda. In another bowl, stir Guinness into cocoa. Alternately fold half quantities of flour and cocoa into butter mixture. Spread mixture into pan and bake 30-35 minutes until a tooth inserted in center comes out clean. Let cool 10 minutes before opening pan. For icing, melt chocolate with Guinness, beat in butter, cool a little and then beat in icing sugar. Remove ¼ of the icing and stir in walnuts (if using) to the remainder. When icing is cooled to being spread able, coat top of cake with walnut mixture and coat sides with the ¼ chocolate mixture.