

Irish Potato Candy

- 1/4 cup Butter, Softened
- 4 ounces Cream Cheese Softened
- 4 cups Powdered Sugar
- 2 1/2 cups Shredded Coconut
- 1 teaspoon Vanilla extract
- 1 tablespoon ground Cinnamon
- 1/2 cup Light brown sugar

1 mix the butter and Cream Cheese together

2 add vanilla to mix

3 add Powdered Sugar one cup at a time.
(scrape bowl between cups of sugar)

4 add Coconut and Mix until Combined

5 chill for 20-30 minutes

6 Roll into "Potatoes" into oblong Shapes
and Roll through Cinnamon & brown sugar
that's been mixed together

Reuben Pickle Bites

Dressing:

2 tbsp mayonnaise
2 tbsp ketchup
1 tbsp sweet pickle relish
¼ tsp prepared horseradish
½ tsp lemon juice
¼ Worcestershire sauce
Kosher salt
Black pepper

For the Bites:

2 c. pickle chips, drained
4 oz thinly sliced corned beef
3 oz thinly sliced swiss
¼ c. sauerkraut

Step 1:

Make the dressing:

In a small bowl, whisk together mayonnaise, ketchup, sweet pickle relish, horseradish, lemon juice and Worcestershire. Season with salt and pepper.

Step 2:

Arrange half the pickle chips on a platter. Top with sliced corned beef, Swiss, sauerkraut and drizzle with dressing. Close the bites with the remaining half of pickles and secure with a toothpick.

Irish Bundt Cake with Irish Cream Glaze

This dark chocolate bundt cake is tender with the perfect crumb and chocolate flavor, then drizzled in an irish cream chocolate icing. Such a delicious dessert! (from: [howsweeteats.com](https://www.howsweeteats.com))

Yield: 12 servings

Prep Time: 30 mins Cook Time: 50 mins Cooling Time: 1 hr Total Time: 2 hrs 20 mins

INGREDIENTS

- 1 cup buttermilk
- 1 cup freshly brewed black coffee
- 2 large eggs, lightly beaten
- ½ cup vegetable oil
- 1 tablespoon vanilla extract
- 1 ¾ cups sugar
- 1 ¾ cups all-purpose flour
- ¾ cup dutch process cocoa powder, plus more for dusting
- ¾ teaspoon salt
- 2 teaspoons baking soda
- 1 teaspoon baking powder

IRISH CREAM GLAZE

- 3 ounces dark chocolate, chopped
- 2 cups powdered sugar
- ⅓ cup Irish cream liqueur
- 3 tablespoons water

INSTRUCTIONS

- Preheat the oven to 350 degrees F. Spray a 12 cup bundt pan with nonstick baking spray (the kind of baking spray with flour!) and then sprinkle in a few tablespoons of dutch process cocoa powder. Shake it all over and around the inside of the bundt pan. This will take a few minutes because you want every bit covered! Tap the excess cocoa out of the pan.
- Set aside 1 cup of buttermilk (or 1 cup milk + 1 teaspoon vinegar) and 1 cup of freshly brewed coffee.
- In the bowl of an electric mixer, combine the eggs, oil and vanilla extract. Pour in the buttermilk and coffee and mix on low speed until the mixture is combined.
- In a separate bowl, whisk together the sugar, flour, cocoa powder, salt, baking soda and powder. Add it to the wet ingredients in the mixer. Beat until combined, scraping down the sides and the bottom of the bowl. Beat the mixture on medium speed for 4 to 5 full minutes, scraping down the sides a few times.
- Once it's ready, pour it into the bundt pan. Bake for 45 to 55 minutes or until a tester inserted in the center comes out clean. Let cool for 30 minutes, then very carefully invert the pan and let the cake finish cooling on a wire rack or cake plate. Let it cool completely.

IRISH CREAM GLAZE

- Whisk together the chocolate and powdered sugar in a bowl.
- Heat the irish cream liqueur and water in a saucepan over medium heat until it's just hot and bubbles are around the edge. Do not let it boil and evaporate! Pour the hot liquid over the chocolate/sugar mixture and whisk continuously.
- You want to whisk until the sugar lumps are gone and the chocolate is melted. This glaze can thicken quickly, so the minute it is smooth, pour it over the cake and let it set. Do not wait! Once the glaze sets for 10 minutes or so, slice and serve the cake!

ENTRY INFORMATION:

Rosie Nedry
11746 South Brinton Road
Edmore, MI 48829
989-944-1189

Clare Irish Festival Recipe Contest 2024

Division: ADULT

Category: DESSERT

Irish Quesadillas

Serves 4.

Ingredients

- 4 large flour tortillas (8" - 10" size)
- 8 oz. shredded Monterey Jack cheese (Swiss could be used)
- about 1/2 lb corned beef, sliced thinly, then chopped finely
- Carmelized onions (about 1 cup)
- About 1 cup finely shredded cabbage
 - (could add some finely chopped carrot for color)
- Thousand Island dressing and/or mustard for dipping.

Instructions

1. Start by heating up a nonstick skillet over a medium heat. Place a tortilla into the heated skillet.
2. On half of the tortilla, layer about 1/8-1/4 cup of shredded cheese, top with about 1/8-1/4 cup shredded corned beef, and top with another layer of the cheese.
3. Fold the empty side of the tortilla over filling and press down with a spatula to seal.
4. Cook for 2-3 minutes and then carefully flip to brown other side. Quesadilla is done once cheese has melted and both sides are golden brown.
5. Continue process with other 3 tortillas. Allow tortillas to set for about 5 minutes before cutting.
6. Cut into triangles, and serve with a side of thousand island dressing and/or yellow mustard.

ENTRY INFORMATION:
Rosie Nedry
11746 South Brinton Road
Edmore, MI 48829
989-944-1189

Clare Irish Festival Recipe Contest 2024
Division: ADULT
Category: ENTREE

Diane's Original Irish Whisky Wings

Ingredients:

4 pounds chicken wings
Salt & pepper
Vegetable cooking spray

For Sauce:

6 garlic cloves, minced
3 Tbsp. butter
½ cup Irish Whisky plus one shot (optional)
3 Tbsp. worchestershire sauce
3 Tbsp. soy sauce
3 Tbsp. cider vinegar
½ cup chicken broth
¼ cup brown sugar
¼ cup honey
1 tsp. hot sauce (Franks Red Hot or your choice)

Instructions:

Preheat oven to 450 degrees with rack on upper third of oven, one rung above the middle.

Pour yourself a shot of Irish Whisky and enjoy! (adults only!)

Lightly season chicken wings with salt and pepper. Let sit 15 minutes. Spray a large non-stick baking sheet with cooking oil. Pat dry your wings with paper towel and place evenly on baking sheet, and spray wings with cooking spray. Bake for 45 minutes or until lightly browned.

Make your sauce. Melt butter over medium heat and add garlic. Fry lightly for 2 minutes. Add Irish Whisky and reduce by half, 3-5 minutes. Stir in worchestershire, soy sauce, vinegar, chicken broth, brown sugar, honey and hot sauce. Cook for 5-7 minutes until slightly reduced.

Put your wings into a large bowl and pour sauce over top. Toss to cover completely. Garnish with chopped green onions and serve.

By Diane Sartor

Corny Irish Pizza

Ingredients:

1 order of uncooked Bucilli's Pizza Dough

Topping:

4 slices of bacon, cooked, drained and crumbled

One pound of frozen corn

3 tbsp. of butter

¼ cup half and half

4 oz of cream cheese

Salt and pepper to taste

¼ cup chopped white onions

One green onion chopped

1 cup mixed cheeses, shredded (your choice)

Preheat oven to 425 degrees

Fry frozen corn in butter, add half and half and cream cheese until melted. Add salt and pepper to taste.

Roll out pizza dough in a pan. Spread cooked topping on top of dough. Top with shredded cheese and onions. Bake at 425 degrees for 10-12 minutes until bubbly and crust is lightly browned.

Created by Anita McChen