



March 2008

## HAPPY ST. PATRICK'S DAY

### Beer braised Corned Beef with red potatoes and carrots

- 1 (3 pound) Corned beef brisket
- 4 garlic cloves, smashed
- 2 large shallots, peeled and halved
- 2 tablespoons pickling spice
- 2 teaspoons caraway seeds
- 2 (12 ounce) bottles of dark beer. Substitute with beef stock.
- ½ Cup Irish Whiskey
- 6 carrots, peeled and cut into 2" pieces
- 6 red potatoes, cut into 2" pieces
- 4 sprigs fresh dill

Place corned beef in 4" solid pan with garlic, shallots, pickling spice, caraway seeds, beer and whiskey. Cook in preheated Steam'N'Hold™ using fast cook mode for three hours. At the end of two hours add carrots, potatoes and dill. Cover again and cook for two hours. When finished remove, plate and serve immediately. Remaining juices can be used for cooking cabbage!



### Irish Raisin cake

- 2 ½ cups buttermilk
- 2 cups sugar
- 5 cups flour
- 2 sticks butter
- 5 eggs
- 1 teaspoon cinnamon
- 1 teaspoon nutmeg
- 1 teaspoon allspice
- 2 teaspoons baking soda
- dash of salt
- 1 LB. Golden raisins
- 1 LB. Brown raisins
- ½ cup Irish whiskey. Optional

Preheat Steam'N'Hold™ to 212 degrees  
Grease a 2" solid pan

Cream sugar and butter in large bowl. Add in eggs one at a time. Add seasonings. Mix baking soda into the buttermilk. Add buttermilk, raisins and flour into mix. Bake in steamer for 1 hour 15 minutes. Cake is finished when knife inserted into middle comes out clean.  
Optional- pour ½ cup Irish Whiskey over cake immediately after removing from steamer.

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