

## Saint Patrick's Day Recipes

Saint Patrick's Day is a day for celebrating Irish history and tradition. Below are two classic Irish recipes to try out this Saint Patrick's Day.

### **Irish Soda Bread with Raisins:**

#### **Ingredients:**

- Nonstick vegetable oil spray
- 2 cups all-purpose flour
- 5 tablespoons sugar, divided
- 1 1/2 teaspoons baking powder
- 1 teaspoon salt
- 3/4 teaspoon baking soda
- 3 tablespoons butter, chilled, cut into cubes
- 1 cup buttermilk
- 2/3 cup raisins

#### **Instructions:**

1. Preheat oven to 375°F. Spray 8-inch-diameter cake pan with nonstick spray. Whisk flour, 4 tablespoons sugar, baking powder, salt, and baking soda in large bowl to blend. Add butter. Using fingertips, rub in until coarse meal forms. Make well in center of flour mixture. Add buttermilk. Gradually stir dry ingredients into milk to blend. Mix in raisins.
2. Using floured hands, shape dough into ball. Transfer to prepared pan and flatten slightly (dough will not come to edges of pan). Sprinkle dough with remaining 1 tablespoon sugar.
3. Bake bread until brown and tester inserted into center comes out clean, about 40 minutes. Cool bread in pan 10 minutes. Transfer to rack. Serve warm or at room temperature.

### **Champ:**

#### **Ingredients:**

- 2 pounds russet potatoes, peeled, cut into 1-inch pieces
- 1/2 cup whipping cream
- 1/4 cup (1/2 stick) butter
- 1 bunch green onions, sliced (about 1 1/3 cups)

#### **Instructions:**

1. Cook potatoes in pot of boiling salted water until very tender, about 15 minutes.
2. Meanwhile, bring cream and butter to simmer in heavy small saucepan over medium heat, stirring often. Mix in green onions. Remove from heat. Cover and let steep while potatoes cook.
3. Drain potatoes thoroughly. Return potatoes to same pot and mash. Add cream mixture and stir until blended. Season to taste with salt and pepper. (Can be prepared 2 hours ahead. Cover; let stand at room temperature. Rewarm over low heat, stirring often.)