



Traditional Irish stew

*(cook & prep time, approx.
2 hours 40 minutes)*

You'll need...

- 2 tsp vegetable oil
- 1 lb mutton or lamb bone removed, cut into 2 inch pieces
- 2lb potatoes peeled and cut into quarters
- 1 cup onion roughly chopped
- 1 cup leeks cleaned and finely sliced
- 1 cup carrots roughly chopped
- 3 cups dark beef stock
- 3 cabbage leaves thinly sliced (optional)
- Salt and pepper to taste

To create...

Preheat oven to 350 F

- In a large frying pan heat 1 tsp vegetable oil until hot but not smoking. Add half of the lamb and brown all over. When browned place lamb into a large roasting pan. Cover with half of the potatoes, onions, leeks and carrots.
- Repeat step one.
- Add the stock, cover with a tight fitting lid and cook in oven for 1 hour. Add cabbage, replace lid and cook for another hour. Check from time to time to make sure stock isn't reducing too much. If it is add a little boiling water. The meat and vegetables should always be covered by liquid. If sauce is too runny at end cook a little longer with lid removed.
- Season with salt and pepper to taste.

Surprise Cake

You'll need...

- 2 cups sifted all-purpose flour
- 1 cup white sugar
- 1/3 cup cocoa
- 1/2 tsp baking powder
- 1 tsp baking soda
- 1/2 tsp salt
- 1 cup water
- 2/3 cup Hellmann's mayonnaise
- 2 tsp vanilla

To create...

Preheat oven to 350 F

- Sift flour, sugar, cocoa, baking powder, baking soda and salt into a mixing bowl.
- Add water, mayonnaise and vanilla; beat until well blended and smooth.
- Pour into 2 lined and greased 8" layer cake pans. Bake for 30-35 minutes.
- Cool in pans for 10 minutes then remove and complete cooling on rack frost as desired

Chocolate Butter Cream Icing

Place 1/3 cup softened butter in a mixing bowl, beat until creamy. Add 1/2 cup icing sugar, beat until blended. Stir in 1/3 cup cocoa, 1 1/2 cups icing sugar 1 tsp vanilla, 2 tsp milk Beat until creamy and smooth. Spread on completely cooled cake.

+ NOTE: This cake has no eggs, so be sure to use **ONLY** real mayonnaise

Ham with Mustard and Brown Sugar Glaze

You'll need...

- 1 5lb fully cooked ham
- 1/4 cup whole cloves
- 1 can pineapple slices (reserve juice)
- 1 cup brown sugar
- 1/2 cup prepared mustard

To create...

Preheat oven to 350 F

- Place ham in a roasting pan. Dot with cloves and place pineapple slices on ham (secure with tooth picks)
- In a saucepan combine the pineapple juice with the brown sugar and mustard. Stir and simmer medium over heat until thickened. Pour glaze over ham.
- Bake ham uncovered for 1 hour.

+ Tip for easier clean up line roasting pan with aluminum foil sprayed with Pam cooking spray.

Recipes provided
by
Mary's Country Diner

