



MY IRISH CHRISTMAS RECIPE BOOK

FROM OUR HOME TO YOURS



My
Irish
Jeweler

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ONE OF THE GREAT JOYS OF WHAT WE DO HERE AT MY IRISH JEWELER IS CONNECTING WITH PEOPLE ALL OVER THE WORLD WHO SHARE OUR LOVE OF IRISH CULTURE.

As well as Irish jewelry, we are also a little obsessed with food. We always get unbelievable feedback from you when we share our recipes for traditional Irish treats!

So for Christmas, we thought we would go all out and share our own recipes. This was part of our 12 days of Christmas promotion in 2025, inspired by that traditional carol, and the funny Irish version, Christmas Countdown.





CHRISTMAS CAKE

WITH IRISH WHISKEY

ARTFULLY MADE, DECORATED, AND GIFTED BY CATHERINE, GEMMA'S TALENTED AND EXTREMELY INDUSTRIOUS MOTHER-IN-LAW!

Nearly every household in Ireland has a recipe for Christmas Cake. If they don't make it themselves, you can be sure there's a friend or relative who does it for them. They may vary slightly, but they are typically spicy, moist, and stuffed to the brim with fruit and nuts. The spices and fruit are all-important as they reportedly represent the gifts brought by the three wise men.

We have good reason to start with dessert with this recipe - it requires serious planning and TIME! Christmas Cake is traditionally made several weeks before the big day, so it can be "fed" whiskey to ensure it packs a punch. Before serving, the finished cake is often iced and elaborately decorated with ribbons, holly sprigs and anything else that strikes the maker's fancy.

All this work combines for a cake that looks as dramatic as it tastes. It may not be to everyone's taste, but it wouldn't be Christmas without one! Not for the faint of heart, making a Christmas Cake is a labor of love that will take weeks. Several of the My Irish Jeweler team are lucky to enjoy this recipe every year! The cakes are artfully made, decorated, and gifted by Catherine, Gemma's talented and extremely industrious mother-in-law! We have no idea how Catherine manages it, but we look forward to this cake every year.



CATHERINE'S CHRISTMAS CAKE

WITH IRISH WHISKEY

INGREDIENTS

| | |
|--|---|
| 450G (1 LB) SULTANAS | 1 LARGE APPLE FINELY GRATED |
| 225G (1/2 LB) RAISINS | 100G (4 OZ) SLIVERED ALMONDS |
| 225G (1/2 LB) CURRANTS | 1 TABLESPOON GOLDEN SYRUP |
| 100G (4 OZ) CANDIED CHERRIES, HALVED OR WHOLE | 280G (10 OZ) IRISH BUTTER |
| 50G (2 OZ) MIXED CANDIED PEEL, FINELY CHOPPED | 225G (8 OZ) SOFT BROWN SUGAR |
| 1/2 TEASPOON GROUND MIXED SPICE | 5 EGGS |
| 1/2 TEASPOON CINNAMON | 280G (10 OZ) PLAIN, ALL-PURPOSE FLOUR |
| 1/2 TEASPOON VANILLA ESSENCE | 50G (2 OZ) GROUND ALMONDS |
| GRATED ZEST & JUICE OF 1 LEMON | 1/2 TEASPOON SALT |
| GRATED ZEST & JUICE OF 1 ORANGE | 2 MORE TABLESPOONS OF IRISH WHISKEY FOR POURING OVER THE CAKE WHEN COOKED |
| 4 TABLESPOONS IRISH WHISKEY | |

ALL OF THE ABOVE SHOULD BE SOAKED TOGETHER OVERNIGHT BEFORE BEING INCORPORATED INTO THE MIX. DON'T SKIP THIS STEP!

METHOD

1. Soak your fruit in spiced whiskey and fruit juices overnight
2. Preheat the oven to 150°C (300°F) - this cake cooks for a long time!
3. Line your 8 or 9-inch cake tin with greased baking paper - we grease this with butter to make sure the cake comes out easily!
4. Whisk butter and sugar together in a large bowl until it is creamy and a light color
5. Mix in the eggs one at a time, making sure each is fully incorporated before adding the next. If your mix isn't coming together at this stage, add a spoonful of flour and mix again; that should help.
6. Mix your flour, salt and ground almonds in a smaller bowl
7. Fold your flour mixture into the butter, sugar, and egg mixture - this should be done with a wooden spoon, not a mixer, or your cake will be chewy.

CATHERINE'S CHRISTMAS CAKE

- 8.** Finally, fold in your soaked fruit. This will take some real elbow grease, as the mixture should be thick and pretty sticky! In many homes, this work is shared, and everyone in the family gives the mix 'a stir', making a wish for the coming year. Traditionally, the youngest goes first.
- 9.** Spoon or pour your mixture into your lined baking tin and smooth off the top of the cake with a wet spoon, making it dip slightly in the center - this should give you a level cake after it rises.
- 10.** Place a circle of baking paper over the top of the cake if you wish to prevent it from browning too much, and put it in the oven for 3.5 hours!
- 11.** Resist the urge to check on the cake - just enjoy the Christmassy smell!
- 12.** Take the cake out and check if it is cooked by putting a skewer into the center. If it is dry when it comes out, the cake is done. If there is cake mix sticking to the skewer, put it back in for another 15 to 20 minutes. Repeat this step until the cake is cooked - we told you it's a labor of love!
- 13.** Let the cake cool in the tin overnight.
- 14.** Carefully take the cake out of the tin the following day, using a knife to peel off the paper.
- 15.** Turn the cake upside down and skewer it in 5 or 6 places to make small holes.
- 16.** Using a teaspoon, ladle the 2 oz of whiskey into the holes to "feed" the cake.
- 17.** Wrap the cake in greaseproof paper tied up with string or an elastic band
- 18.** Repeat steps 15 to 17 each week, ideally several times in the run-up to Christmas, spooning over a small amount of whiskey (or brandy, if you prefer). We recommend flipping the cake each time, so whiskey is added from top and bottom to make sure every part gets a good "feed."
- 19.** Re-wrap the cake each time - again a lot of work but worth it!
- 20.** You can leave the cake un-iced with just a dusting of icing sugar. Or ice your cake with a layer of marzipan and royal icing, anything from 24 hrs to 1 week before Christmas.
- 21.** Decorate it however you like with cake ornaments, dried fruit, holly leaves, ribbon, etc.
- 22.** Serve on Christmas day, on its own or with whipped cream, custard or even ice cream and enjoy your hard work! A hot cup of tea, coffee, or even Irish Coffee goes well too!
- 23.** Enjoy this cake for each of the 12 days of Christmas and Nollaig Na mBan. If there is any left over after all that, it should keep for weeks (and some say months) wrapped in tinfoil in a cake tin. I admit I have enjoyed some of this cake, which had been carefully stored, on St. Patrick's Day! I am also a fan of it mixed into vanilla ice cream.



SPICED WHISKEY CAKE

A SECOND HELPING OF DESSERT

OUR GOOD FRIEND RUTHY PUT THIS RECIPE TOGETHER FOR US AND IT IS A FIRM FAVOURITE IN OUR HOUSE!

We started with dessert so we may as well continue! For those that don't fancy all the fruits and nuts of the more traditional Christmas cake, this whiskey cake does a good job of capturing the spiced sweet flavours of the original, while remaining pretty light.

Packed with flavor, but not overwhelmingly so, this is the perfect cake for a cup of coffee, Irish if you like! Ideal for later in the evening, when you are just thinking you might be able to eat again after the feast earlier in the day. This is when the singing and music has usually kicked off in our house and this lighter cake won't cramp your style!

Our good friend Ruthy put this recipe together for us, in truth as a substitute for another type of

fruitcake that makes an appearance at big family gatherings here in Ireland... a wedding cake. It does just as good a job as an alternative for the traditional Irish Christmas cake too, and is a firm favorite in our house.



RUTHY'S SPICED WHISKEY CAKE

JAMESON, POWERS, WHATEVER YOU HAVE IN YOUR CUPBOARD

INGREDIENTS

FOR THE SPICED WHISKEY

3/4 CUP IRISH WHISKEY
1/2 TEASPOON VANILLA EXTRACT
1/2 TEASPOON FRESHLY GROUND
NUTMEG
1 TABLESPOON FRESH LEMON ZEST
1 WHOLE CINNAMON STICK
1/2 TEASPOON GROUND GINGER

FOR THE BUTTERCREAM

8-10 OZ WHITE CHOCOLATE
5 CUPS CONFECTIONERS SUGAR
8OZ ROOM TEMPERATURE UNSALTED
BUTTER
1 TEASPOON HAZELNUT EXTRACT

FOR THE CAKE

2 CUPS FLOUR
1 TEASPOON COARSE SALT
1 TEASPOON BAKING SODA
1 TEASPOON BAKING POWDER
3/4 CUP BUTTERMILK
1 CUP CASTER SUGAR
1/2 CUP BROWN SUGAR
2 EGGS
2 EGG YOLKS
2 TEASPOONS VANILLA EXTRACT

METHOD

1. Preheat the oven to 350 degrees F or 180 degrees C.
2. Lightly grease two 9" cake pans and line with parchment paper on the bottom and sides.
3. Combine the whiskey (we use Black Bush as it's already a little spicy and sweet but any whiskey will do) and spices in a small saucepan and slowly heat until simmering.
4. Allow to simmer for 3-4 minutes, then remove from the heat and let steep for at least one hour. Strain and discard the seasonings, keeping the liquid aside.
5. In a large bowl, sift the salt, flour, baking soda and baking powder.
6. In a separate bowl, combine all the wet ingredients: buttermilk, caster sugar, brown sugar, eggs, egg yolk, and vanilla. Whisk until smooth, then add 1/2 cup of the spiced whiskey and stir to combine.
7. Slowly fold in the wet ingredients to the dry, stirring gently until just combined.
8. Pour the cake mixture into the prepared cake pans and place them in the oven.
9. Bake for 35-40 minutes, depending on your oven. Check on the cakes after 30 minutes;

RUTHY'S SPICED WHISKEY CAKE

they are done when the tops have browned, and an inserted toothpick or tester comes out clean.

10. While your cakes are in the oven, make the Hazelnut and white chocolate buttercream

11. Melt the chocolate in a Bain Marie. Heat a small saucepan of water to a boil over high heat, then (carefully) place a heatproof bowl on top. Melt the chocolate, stirring fairly continuously so it doesn't stick and burn

12. When completely melted carefully remove the bowl and set it aside.

13. Using a handheld mixer, whisk in the sugar on low, a cup at a time. Add the butter and hazelnut extract, and whisk until fluffy.

14. Allow the cakes to cool completely before icing with buttercream between the two layers and a generous spread of icing on top, too! Just like with the traditional Christmas cake, add any Christmas decorations you like to give it a festive look!





JANE'S POTATO CAKES

FOR BREAKFAST ON CHRISTMAS MORNING

WE KNOW, WE KNOW. POTATOES! WE'RE WALKING STEREOTYPES, RIGHT?

There isn't a child in Ireland who hasn't happily gobbled down potato cakes, for breakfast certainly, but also lunch, dinner or tea.

Also known as potato bread, or farls, they are more like a pancake than anything else and are a great way to use up leftover spuds, which is probably the origin of the recipe to begin with! My own kids give this recipe their most glowing recommendation. They tell their mam it can even be eaten without any ketchup at all! High praise indeed.

On Christmas morning (and really any time we have leftover potatoes), we have them fried until crisp, topped with butter and served with eggs - all without any calls for ketchup! But you can serve it with bacon too, or a full fry-up if you fancy it.



JANE'S POTATO CAKES

FOR BREAKFAST ON CHRISTMAS MORNING

INGREDIENTS

480G COOKED AND FINELY MASHED

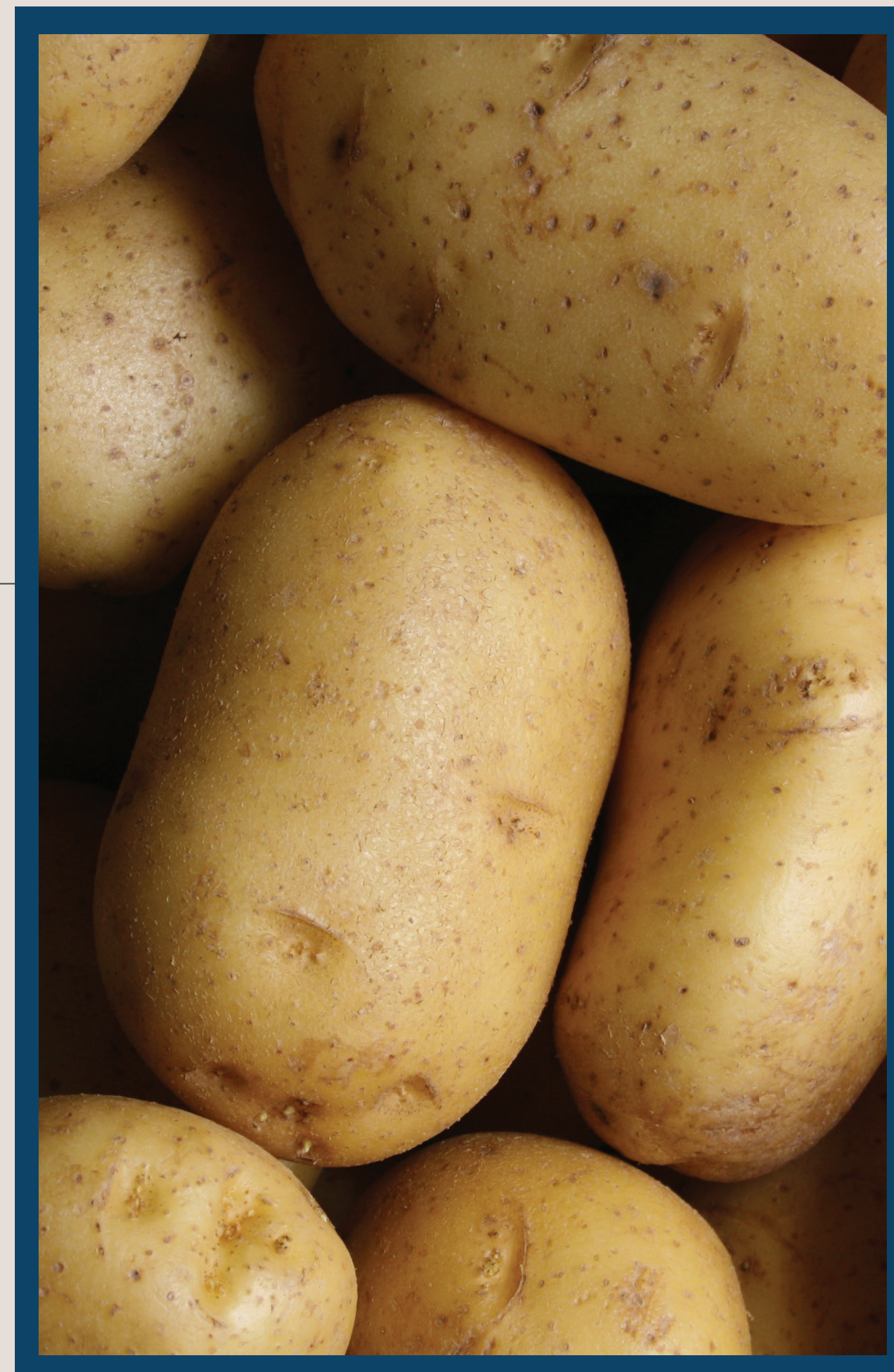
POTATO

120 G PLAIN WHITE FLOUR.

A PINCH OF BLACK PEPPER

A GENEROUS PINCH OR TWO OF SALT

60G BUTTER



METHOD

- 1.** For raw potatoes, wash, peel, and boil until tender. Then drain and cover for at least 5 mins or so to cool and dry out before ricing/mashing
- 2.** If you have leftover cooked potatoes, you can skip straight to putting them through a ricer if you have one. They are very handy and get rid of all the lumps pretty easily. But you can also mash them the old-fashioned way! The finer the mash you can get, the better the end result - no lumps here!
- 3.** Add the salt, black pepper if you are using it, and butter to your mash and lightly work through with a fork - this might be trickier if your potato is cold, but it is worth doing well to get an even consistency.
- 4.** Add in the flour gradually, using that same fork to mix through the potato until it becomes too hard to mix.
- 5.** Gemma has asked me to do a PSA reminding you to remove any cherished bracelets or rings before this next step. Jewelry safely stored? Ok, now with clean hands, knead the mix a little to bring it together to form a soft dough.

JANE'S POTATO CAKES

FOR BREAKFAST ON CHRISTMAS MORNING

- 6.** Tip the dough out onto a clean, lightly floured surface, and shape or gently roll it out into a disc, no bigger than your frying pan. The disc should be between $\frac{1}{2}$ centimetre and 1 centimetre, or $\frac{1}{4}$ inch to just under $\frac{1}{2}$ inch thick. It is not an exact science, but you don't want it to be too thick or it won't cook through before burning!
- 7.** If you are cooking for a crowd and have upped the quantity, you might have to make a few discs here!
- 8.** Cut a cross through the doughy disc to make four equal quarters. Or, if you want to add mayhem to your Christmas morning, you can also get kids involved and use cookie cutters to make whatever shapes you like.
- 9.** Heat a flat, heavy frying pan on a medium-high heat.
- 10.** Cook the quarters in the pan for a few minutes on each side until they start to brown in patches - my youngest reckons these are leopard spots.
- 11.** Fight back the hungry hordes to allow them to cool slightly on a rack.
- 12.** Add a generous spread of butter and let it melt into the bread, then serve with whatever you fancy - eggs, scrambled or fried, are our preferred option, but you could be fancy with poached! Or you can throw them back in the pan for a quick reheat after you have fried up some bacon or sausages, if you are so inclined.



GRANDA'S IRISH SODA BREAD

A YEAR-ROUND STAPLE

SODA BREAD IS A YEAR-ROUND STAPLE IN MANY IRISH HOMES AND GRACES THE TABLE AT BREAKFAST, LUNCH, AND DINNER THROUGHOUT THE HOLIDAYS!

Many will say Irish soda bread is best served with butter and jam, along with a hot cup of tea, for a simple, delicious, and filling breakfast or snack. This certainly holds strong memories for me as a child - I would have this as a treat in my Granda's house.

But this versatile bread is also the perfect accompaniment to a warming soup for a light Christmas lunch, or a smart but simple appetizer served with wild Irish smoked salmon.

Here is one of my favorite soda bread recipes that we use at home. It tastes just like the "Granda Bread" of my childhood. Easy to put together in a few minutes and baked in less than 40 - even a novice baker like myself can manage it!

And if you are feeling adventurous, you can also add any number of things to the mix to give it an entirely different flavour: raisins for something sweet, thyme and a sprinkling of cheese for savoury, or seeds for some added crunch. You can absolutely make it your own!



GRANDA'S IRISH SODA BREAD

A YEAR ROUND STAPLE

INGREDIENTS

450G OR 1LB WHITE FLOUR (GO FOR HALF AND HALF 225G WHITE FLOUR AND 225G WHOLEMEAL FLOUR IF YOU WANT A BROWN LOAF).

1 LEVEL TEASPOON SALT

1 LEVEL TEASPOON OF BREAD SODA/ BAKING SODA/BICARBONATE OF SODA (ALL DIFFERENT NAMES FOR THE SAME THING)

350-400ML OR 12-14FL OZ APPROX.

BUTTERMILK OR SOUR MILK. (IF YOU DON'T HAVE EITHER OF THOSE, YOU CAN MAKE IT BY ADDING A TABLESPOON OF LEMON JUICE TO MILK AND LEAVING IT TO STAND FOR 5 MINUTES.



METHOD

1. Sieve all of the dry ingredients together in a bowl and make a little well in the center for the milk.
2. Pour most of the milk in and holding one side of the bowl with one hand, use your other hand to mix the flour in from the sides of the bowl into the well. Gemma's PSA holds here too - make sure you have taken off your jewelry first!!
3. Add in more milk as you go if you need it. The mix should be soft, but not too wet and sticky .
4. Tip the mix out onto a well-floured work surface. Knead it gently to bring it together. Be gentle, though, you don't want to overwork the dough!
5. Clean and dry your hands before shaping the dough into a round about 2.5cm or 1 1/2 inches tall on a lined baking sheet or a seasoned cast-iron pan.
6. Cut a cross into the top of the loaf using a sharp knife. This is supposedly to let out any lingering fairies or spirits, but happily also helps the loaf to cook through!

Bake the loaf hot to start - 230°C or 450°F for 10 minutes

GRANDA'S IRISH SODA BREAD

A YEAR ROUND STAPLE

- 7.** After those 10 minutes, turn the oven down to 200°C or 400°F and cook for 30 minutes, or until it looks nice and brown on top.
- 8.** Take it out and allow it to cool on a wire rack. You know it's cooked through if you hear a hollow sound when you tap the bottom. Leave to cool before serving.
- 9.** If you are having it for breakfast or lunch, serve it with good Irish butter and jam, or a chunky stew or soup.
- 10.** And if you are going for an Irish appetizer, serve with a generous spread of cream cheese, topped with wild Irish salmon, a squeeze of lemon and a sprinkling of herbs to garnish if you are feeling fancy!
- 11.** Leftover bread, if there is any, can be wrapped and stored at room temperature for a few days or in the fridge for a week.



GEMMA'S BRAISED RED CABBAGE

CHEAP AND EASY TO GROW IN IRELAND YEAR ROUND, CABBAGE IS AT THE CORE OF A FEW NATIONAL STAPLES LIKE COLCANNON. IT IS ALSO SHOCKINGLY GOOD FOR YOU, SOMETHING I WAS REGULARLY TOLD AS A CHILD!

Cabbage shares some of the Irish cultural associations that potato holds too. Cheap and easy to grow in Ireland year round, cabbage is at the core of a few national staples like colcannon. It is also shockingly good for you, something I was regularly told as a child!

Gemma's braised cabbage recipe below is a far cry from the steamed or worse, boiled, stuff served up in my youth. It is a real treat and goes VERY well with another Irish Christmas favorite, ham!



BRAISED RED CABBAGE

FROM GEMMA'S KITCHEN

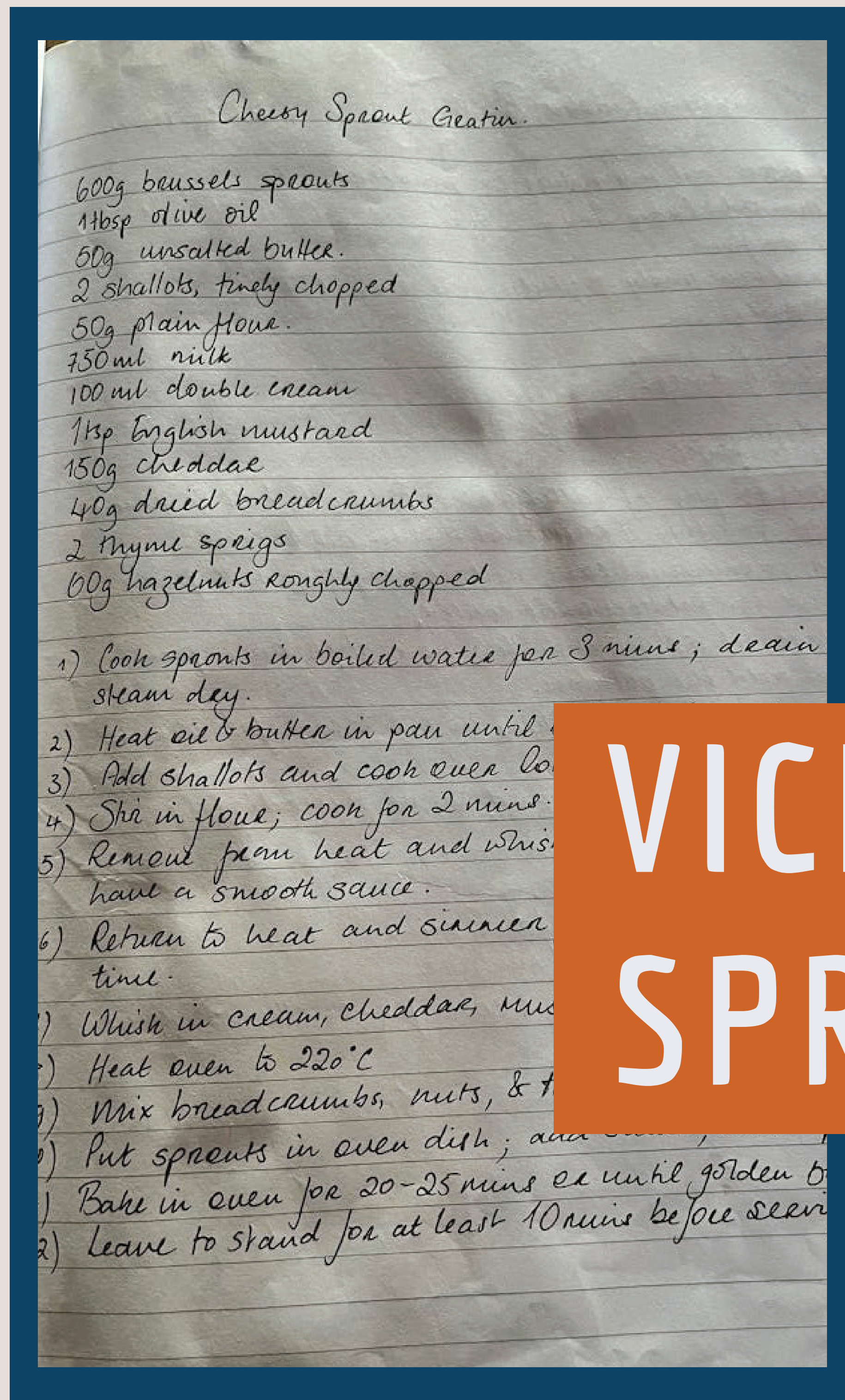
INGREDIENTS

- | | |
|---|----------------------------|
| 1 RED CABBAGE FINELY SHREDDED | 4 TBSP OF RED WINE VINEGAR |
| 2 RED ONIONS FINELY SLICED | 1 TSP OF MIXED SPICE |
| 1 LARGE COOKING APPLE PEELED AND CHOPPED FINELY | 1/2 TSP GROUND GINGER |
| 4 TBSP OF OIL | 1/2 TSP GROUND CINNAMON |
| 100 GRAMS OR 4 OZ DRIED CRANBERRIES | PINCH OF GROUND CLOVES |
| 300 MLS OR 1 1/4 CUP OF RED WINE | SALT AND PEPPER TO TASTE |
| 300 MLS OR 1 1/4 CUP OF POMEGRANATE JUICE | |
| 2 TBSP OF RASPBERRY JAM | |



METHOD

1. Heat the oil on a large pan over a medium heat.
2. Add the shredded red cabbage and onions and sauté them on a medium heat for about 5 minutes until they soften, making sure not to let them brown or burn!
3. Stir in the cranberries and apple, then add the red wine, pomegranate juice, jam and spices and stir it up to mix
4. Bring to the boil, and then reduce the heat and leave to simmer for 1 hour.
5. Check it every 10 to 20 minutes or so. Give it a stir so nothing sticks, until the cabbage is tender and the liquid has reduced down.
6. Gemma recommends garnishing with pomegranate seeds if you are feeling fancy to give it a really festive look!
7. Serve as a side with Christmas dinner and watch it disappear!



VICKY'S CHEESY SPROUT GRATIN

BRUSSEL SPROUTS DIVIDE HOUSES AT THIS TIME OF YEAR. SOME LOVE THEM AND WOULDN'T HAVE CHRISTMAS WITHOUT THEM, OTHERS LOATHE THEM AND WOULD RATHER WALK OVER HOT COALS THAN LET ONE PASS THEIR LIPS.

I was very much in the latter camp as a child but as I have got older though, and I have tried them stir fried, or roasted, with bacon, or chilli, I can honestly say that I am now a very enthusiastic member of "team sprout"! So much so that I eat them as soon as they come into season... Not just for Christmas!

I started my daughter on sprouts early... she is now 11 and is still very suspicious of them despite my best efforts to recruit her to team sprout. I won't give up though!

I haven't had the pleasure of trying Vicky's cheesy sprouts but imagine that this is a match made in heaven.



CHEESY SPROUT GRATIN

FROM VICKY'S KITCHEN

INGREDIENTS

600G BRUSSEL SPROUTS
1TBSP OF OLIVE OIL
50G OF UNSALTED BUTTER
2 SHALLOTS, FINELY CHOPPED
60G PLAIN OF FLOUR
750ML OF MILK
100ML OF DOUBLE CREAM
1TSP OF ENGLISH MUSTARD
150G OF CHEDDAR
40G OF DRIED BREADCRUMBS
2 SPRIGS OF THYME
60G OF HAZELNUTS ROUGHLY CHOPPED



METHOD

1. Cook sprouts in boiled water for 3 mins; drain and allow to steam dry.
2. Heat oil and butter in a pan until the butter is foaming.
3. Add the shallots and cook over a low heat for 7 minutes or until softened.
4. Stir in the flour and cook for 2 minutes.
5. Remove from the heat and whisk in milk gradually until you have a smooth sauce.
6. Return to heat and simmer for 2 minutes, whisking all the time.
7. Whisk in the cream, cheddar, mustard and season to taste.
8. Heat oven to 220°C.
9. Mix breadcrumbs, nuts and thyme.
10. Put the sprouts in an oven dish, add the sauce and breadcrumb topping.
11. Bake in the oven for 20-25 mins or until golden brown and bubbling.
12. Leave to stand for at least 10 minutes before serving.



GEMMA'S ROAST POTATOES

THERE ARE ARE DIFFERING OPINIONS OVER WHICH VARIETY IS BEST. GEMMA USES MARIS PIPERS BUT IS EQUALLY HAPPY WITH A ROOSTER!

Veggies play such an essential part in Christmas dinner here in Ireland, we really had to give Gemma and Vicky space to share a few more seasonal recipes

If I am being honest, roasties are one of my favorite parts of Christmas dinner! We have them for dinner pretty much every Sunday, but they lose none of their appeal sitting alongside the rest of the Christmas dinner trimmings. I will always fit in one more small roastie!

Below is Gemma's recipe for crispy, fluffy, salty roasties, one of her favorite ways to eat potato, right up there with chips from Howth!



ROAST POTATOES

FROM GEMMA'S KITCHEN

INGREDIENTS

5 KG OF PEELED POTATOES - GEMMA USES MARIS PIPERS
SALT
A GENEROUS POUR OF OLIVE OIL OR WHATEVER FAT YOU FANCY COOKING WITH. GOOSE FAT IS TRADITIONAL, BUT THE OLIVE OIL GIVES A LIGHTER, CRISPY FINISH THAT I PREFER. DON'T COME FOR ME, TRADITIONALISTS!



METHOD

1. Heat the oven to 220 °C.
2. Cut your peeled potatoes into halves or quarters, depending on the size of your spuds. You want them small enough to have some nice fluffy bits on the inside, but not too big! I aim for three good-sized bites per piece when I am making them.
3. Put the peeled potato pieces in a large pot, cover with water, add a little salt, and bring to a low boil.
4. Cover the base of a large baking tray with olive oil or your preferred oil, then place it in the heated oven to warm.
5. Cook the potatoes for 10 to 15 minutes, depending on the size of your chunks. You want them to be a little soft on the outside, but not falling apart!
6. Drain and leave them covered in the pot to fluff up and dry out. Give them a good shake in the pot to fluff them up even more - this is how they get crispy!

ROAST POTATOES

FROM GEMMA'S KITCHEN

7. Take the heated oil out of the oven and CAREFULLY add the fluffed-up potatoes to the tray with hot oil. Take care as the oil can splash. Gemma was also at pains to tell me that every last bit of potato goes in, even the little scraps, as these become the coveted “crispy bits” that people fight over at dinner!

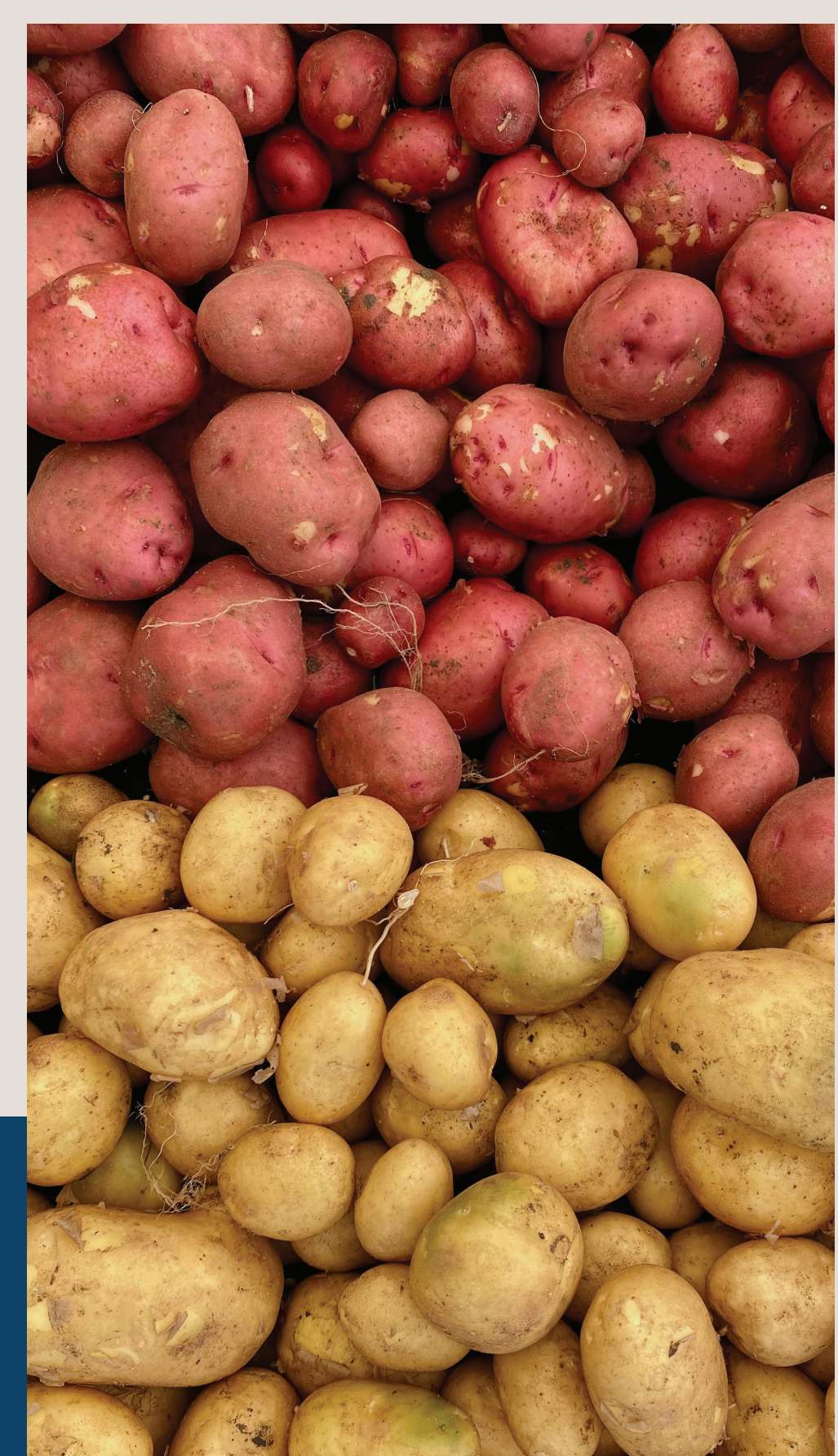
8. Roast the potatoes (and the crispy bits) in the oven until golden brown, turning occasionally to ensure they are lovely and crispy on all sides. This usually takes 30 - 40 minutes.

9. Halfway through cooking, you can add a few sprigs of fresh rosemary, thyme, or garlic cloves if you want to get a little fancy. When they are finished, take them out and sprinkle with salt to taste.



PARMESAN ROAST POTATO AND PARSNIP

AND AGAIN, BECAUSE WE LOVE A SPUD, HERE IS ANOTHER RECIPE FOR ROAST POTATOES FROM VICKY. THIS TIME WITH THE ADDITION OF PARMESAN AND PARSNIPS. MY MOUTH IS WATERING JUST READING IT.



ROAST POTATO AND PARSNIP

WITH PARMESAN

INGREDIENTS

1.8KG POTATOES HALVED OR QUARTERED
1.8KG OF PARSNIPS PEELED AND CHOPPED
5TBSP OLIVE OIL
4TBSP PLAIN FLOUR
200G PARMESAN FINELY GRATED
2 HANDFULS OF PARSLEY
ROSEMARY
A PINCH OF GRATED NUTMEG



METHOD

1. Heat the oven to 220 °C.
2. Put potatoes in pan of salted water. Bring to boil and simmer for 2 minutes exactly. Drain and toss in oil to coat.
3. Cook parsnips in boiling water for 6 mins. Drain.
4. Stir flour, parmesan, herbs, nutmeg together with a pinch of salt.
5. Toss potatoes in half of the parmesan mixture until coated. Put the rest of the mixture to the side for the parsnips.
6. Heat a layer of oil in a shallow non stick pan and add the potatoes.
7. Turn the potatoes to cover them in oil and cook for 40 mins, turning once.
8. Roast until golden brown and serve immediately
9. Cook parsnips in boiling water for 6 minutes
10. Drain and toss in remaining parmesan mixture
11. Roast for 15 minutes, turn and cook for another 15.
12. Serve potatoes and parsnips immediately.



TERESA'S SAUSAGE MEAT STUFFING

EVERYONE HAS THEIR OWN RECIPE, AND IN OUR HOUSE, THERE ARE USUALLY AT LEAST 3 TYPES OF STUFFING ON THE GO ON CHRISTMAS DAY!

This recipe came from Jane's grandmother's, and no matter the quantity, it always disappears fast! Fabulous with the dinner and even better, if that is possible, in a Christmas sandwich on St. Stephen's Day. Jane's grandmother, Teresa, was a famously generous host who loved nothing more than having everyone around and feeding a crowd.

Even well into her 80s, Teresa was the life and soul of a party. She would be tickled that we are sharing this recipe here. When Jane's mother, Ann, emigrated to Canada, one of the things Teresa gave her was this recipe for her sausage meat stuffing. Ann still has the rumpled sheet of paper that has been across the Atlantic twice! It is consulted each year, even though, by now, many of Jane's family know the recipe by heart.

Jane remembers her mam making this strange mixture as a child on Christmas Eve in Canada. It looks a little rough being made - no one likes to see sausage made - but it is worth it when it is cooked! It is DELICIOUS—salty and savoury and crispy on the edges with a satisfying bite!



SAUSAGE MEAT STUFFING

FROM TERESA'S KITCHEN

INGREDIENTS

100G OR 4 OZ BUTTER OR MARGARINE
2 LARGE ONIONS, FINELY CHOPPED
4 LEVEL TBSP CHOPPED FRESH PARSLEY
2 LEVEL TSP DRIED MIXED HERBS
1 LEVEL TSP OF DRIED SAGE
1 LEVEL TSP DRIED THYME
8 OZ OR 250 G OF BREADCRUMBS
1100 G OR 2 ½ LBS OF GOOD
QUALITY SAUSAGE MEAT
2 LARGE EGGS BEATEN
2 TO 3 TBSP SHERRY, IF YOU HAVE IT
TO HAND, OR YOU CAN SUB IN A DRY
WHITE WINE, PORT, OR VERMOUTH

*SHERRY ISN'T AS COMMON A TIPPLE AS
IT WAS IN TERESA'S TIME, BUT IT ADDS
A NICE ACIDITY THAT WORKS WELL WITH
THE RICHNESS OF THE SAUSAGE.

NOTE: IF YOU WANT TO USE THIS TO
STUFF A BIRD, HALF THE QUANTITIES
ABOVE TO STUFF IN THE BREAST OF A
12 LB TURKEY



METHOD

1. Melt the butter or margarine in a large saucepan.
2. Add the finely chopped onion and cook over medium heat until it softens but doesn't brown.
3. Stir in all the herbs and breadcrumbs, then set aside to cool.
4. In a large bowl, break up the sausage meat, add the beaten egg and sherry (or substitute), and mix a little.
5. Add the breadcrumb mixture once it is well-cooled, and mix some more to achieve a smooth, even consistency. You can try to do this with a spoon, but clean hands (with jewelry removed first!) will make shorter work of it!
6. Grease a large loaf tin, fill with sausage mixture to a depth of 5cm (2 inches), and cover with foil. You can also cook this in a double layer of well-greased tin foil beside your turkey if oven space is tight - again aiming for a loaf around a ruler long and 5cm/ 2 inches deep. Fold over the foil at the top to make a seal. Just be sure to have your foil WELL greased... it can stick if you don't!

SAUSAGE MEAT STUFFING

FROM TERESA'S KITCHEN

7. Cook in the oven with your turkey or ham for 1 ½ to 2 hrs at 190°C / 374°F - IT should be brown and golden on top when it's cooked.
8. Take it out of the oven and let it cool a little before slicing. Some in Jane's family like their slices quite thin, others a little chunkier - that one is up to you.
9. Can be eaten hot or cold. You can also cook it in advance if you need the space on Christmas Day. And if you are lucky enough to have leftovers, I also highly recommend a slice or two of this stuffing in a Christmas sandwich the next day!



BEN & GAIL'S HONEY GLAZED HAM

THIS IS REALLY A CHRISTMAS TREAT FOR ME, AS I DON'T EAT IT AT ANY OTHER TIME OF THE YEAR. MANY FAMILIES WILL HAVE IT ALONGSIDE TURKEY, AND THERE ARE ALL MANNER OF RECIPES FOR IT AS A RESULT.

These days, turkey reigns supreme on the Irish Christmas dinner table. But the older, more traditional centrepieces of the Christmas feast are still going strong! Spiced beef is still a go-to for many, especially around Co. Cork.

There are no hard and fast rules for cooking ham except, perhaps, to cook it low and slow, the secret to tender meat. Some cook it in liquid flavoured with aromatics, others in apple cider. A few inventive sorts even recommend the very unconventional addition of cola to the cooking liquid! The other common denominator is to use some manner of sweet glaze that contrasts beautifully with the salty, savoury ham.

We are very lucky to have Ben and Gail in the family, a pair who know how to source and cook a spectacular

ham! They have very kindly shared the recipe that we get to enjoy each year, and I can confirm that it yields incredible results!



HONEY GLAZED HAM

FROM BEN AND GAIL'S KITCHEN

INGREDIENTS

1 HAM JOINT

1 BAY LEAF

APPROX. 3 TABLESPOONS HONEY (YOU WANT A GOOD SLATHERING, SO ADD MORE IF YOU'VE GOT A BIG HAM!)

APPROX. 20 CLOVES

(AGAIN, ADD MORE OR LESS DEPENDING ON THE SIZE OF YOUR HAM AND WHETHER YOU ENJOY THE TASTE.

REMEMBER TO TAKE THE CLOVES OUT BEFORE EATING. (WHOLE CLOVES ARE NOT ENJOYABLE TO CHOMP DOWN ON)



METHOD

- 1.** First of all, catch a pig! The best baked ham is made using meat from an animal that has led a good life, so it is well worth trying to source high-quality, free-range meat. We are lucky enough to be able to buy ham produced from pigs that roam wild on Inishcorkish Island in Lough Erne in Co. Fermanagh. No humans live on the island, so the pigs have the run of the place, and they can feast on the lovely wild grasses, herbs, and flowers. You can really taste the difference, and as a result, we don't feel the need to add lots of other ingredients when cooking. The pigs have done it for us!
- 2.** For 10 people, we order a 7-9lb ham, and everyone always eats more of this than we expect! Any leftovers go down a treat in a sandwich the following day. Ham can be bought smoked or unsmoked/plain; we prefer unsmoked for roasting with honey and cloves. In some parts of rural Ireland, the butcher might refer to the unsmoked ham as 'green'. This is a colloquial term to distinguish it from smoked ham.
- 3.** The evening before you want to eat the ham, place it in a large pot, big enough for it to fit and be completely submerged in cold water.

HONEY GLAZED HAM

FROM BEN AND GAILS'S KITCHEN

4. Add your Bay leaf (and whatever aromatics you fancy) and bring the water just barely to the boil before reducing it to the gentlest simmer.
5. If the pot is very full, crack the lid slightly to avoid it boiling over onto the stove top. You want to keep all that liquid in the pot, as you don't want the meat drying out. If you do lose some and the ham is sticking out of the water, just top the water up.
6. Simmer on this low heat for 20 minutes per lb. Depending on the size, this will be several hours! Cooking ham is a marathon, not a sprint.
7. When the time is up, turn off the heat and replace the lid firmly.
8. Leave to cool naturally overnight in the water (do not drain); this gives a lovely, moist ham.
9. On the day of the meal, a few hours before dinner, open the pot, skim the frothy salts off the top of the cooking liquid, and fish the ham out before roughly drying it off.
10. With a sharp knife, peel off the tough outer skin and then score (about 1" apart) the remaining fat in a diamond, criss-cross pattern all over.
11. Place the ham on a trivet in a roasting dish. If you don't have one, you can make one by coiling a large sheet of aluminium foil into a shape to keep the ham from sitting in its own juices. The entire piece of meat roasts this way, and you get crispy bits all over!
12. Brush the entire top and sides with honey to glaze. You can also use marmalade, dark brown sugar, or molasses and add in the likes of whiskey or mustard if you fancy. You just need something sweet that will caramelize! We keep bees, so we have a generous supply of honey, and we don't spare it for this recipe!
13. Dot the scored fat with whole cloves. We often do this on one half of the ham and leave the other half without. This keeps everyone happy.
14. Make a 'tent' of aluminium foil over the ham, making sure that it doesn't touch the meat.
15. Bake at 350°F/175°C for about 30 minutes; then remove the foil and continue baking for another 20-30 minutes, basting with the honey mixture every so often.
16. Roast until the honey is nicely browned, but keep checking it regularly, as it can burn quickly.
17. When it has a lovely roasted brown finish, remove from the oven, and allow to rest for approximately 30 minutes before carving into slices.



MARGO'S APPLE JELLY

WE'RE ALL ABOUT THE FINISHING TOUCHES HERE AT MY IRISH JEWELER. FROM OUR CAREFUL PACKAGING TO THE STORIES WE INCLUDE ON THE HISTORY AND MEANING OF OUR DESIGNS, WE FIND IT'S THE LITTLE DETAILS THAT REALLY MAKES SOMETHING SPECIAL.

I think the same approach holds true for Christmas dinner! All that delicious food needs the perfect pairings to really make it special. Gravy will be found on almost every table in Ireland along with a relative newcomer to these shores, cranberry sauce. Bread or white sauce was also a must-have with turkey when I was a kid!

Given that none of those accompaniments are especially tied to Ireland, we thought we would share something that does have deep roots as an Irish foodstuff. It also happens to pair perfectly with our Ham and Teresa's sausage meat stuffing. Read on for Margo's delicious Apple Jelly.

A little historical footnote for those interested. Crab apples are native to Ireland and sweeter varieties have been cultivated in Ireland

for at least 3000 years. An apple thought to date from 1000 BC was unearthed at Navan Fort near Armagh. Unsurprisingly, apples crop up in plenty of myths, folklore and legends. The apple tree is even part of the ogham "tree" alphabet; the letter for Q, ceirt, stands for apple



APPLE JELLY

FROM MARGO'S KITCHEN

INGREDIENTS

1.5 KG OR 3 LBS OF COOKING APPLES - YOU CAN USE BRAMLEYS OR WHATEVER TART APPLE YOU CAN GET YOUR HANDS ON, WHERE YOU ARE. YOU CAN ALSO ADJUST THE RECIPE QUANTITIES BASED ON WHAT YOU HAVE AND HOW MUCH APPLE JELLY YOU WANT TO MAKE. 450 G OR 1 LB OF UNCOOKED APPLES WILL GIVE YOU ABOUT 250 ML OR 1 CUP OF STRAINED LIQUID.

COOL WATER TO JUST COVER FRUIT IN YOUR POT
JUICE AND PEELED RIND OF ONE LEMON
1 TO 2 CINNAMON STICKS AND 10 OR

15 CLOVES (THIS IS ENTIRELY OPTIONAL, YOU CAN ADD LESS IF YOU JUST WANT A HINT OF SPICE. MARGO DOESN'T ALWAYS ADD THEM, BUT IT IS VERY FESTIVE).

900G OR 2 LBS OF JAM SUGAR - YOU CAN USE ANOTHER TYPE OF FINE SUGAR IF YOU LIKE BUT JAM SUGAR WILL HELP WITH SETTING (MARGO ALSO TELLS US THIS QUANTITY OF SUGAR CAN AND WILL GO UP OR DOWN ACCORDING TO TASTE AND HOW MUCH APPLE JUICE YOU MANAGE TO COLLECT IN STEP 7 BELOW).

METHOD

1. Wash and chop your apples, removing the stems and any bad bits, especially if they are foraged windfalls like Margo uses! The cores and peels can stay in - hooray for no peeling!
2. Put the chopped apples in a large pot with the lemon rind, cinnamon sticks, and a handful of cloves (if using), along with the water. You want the water to come up just below the level of the fruit, with space for simmering in the pot! Don't add the sugar at this part - that comes later!
3. Bring to the boil, then immediately reduce the heat to a low simmer for around 30 to 40 mins.
4. Once the apples have begun to soften, rough them up a little with a potato masher or the back of a large spoon to help release the juices. By now, the mixture should be quite pulpy.
5. Take the apple mix off the heat and let it cool a little before pouring it into a muslin bag sitting in a large bowl, or even a clean, relatively open-weave pillowcase if you don't have a special bag!

APPLE JELLY

FROM MARGO'S KITCHEN

- 6.** Hang the bag (or pillowcase) over the bowl so the liquid can start to drip out and be caught in the bowl. Regular jam makers might have a special rack for this. Before Margo got one of those handy bits of kit, she used a broom handle balanced between two kitchen chairs! Necessity is the mother of invention, as they say!
- 7.** Leave the mix to drip overnight so all that lovely, golden, appley liquid will drip through. No matter how tempted you might be, try NOT to squeeze, squash, or otherwise interfere with the bag of apples at this stage. Squeezing out juice will give you cloudy jelly. This isn't the end of the world, of course. But the clear golden jelly you get if you can restrain yourself is better!
- 8.** The following morning, weigh out the precious liquid you got from your apples. The amount you will get will depend on the variety of apple you use. Margo always says every batch she makes is a little different. So this step is important.
- 9.** Pour your apple liquid into a pot, and add the juice of the peeled lemon.
- 10.** Switch on the heat and slowly add your sugar, stirring constantly so it all dissolves. How much sugar to apple liquid you use is up to you. Margo usually aims for 1 part apple to $\frac{3}{4}$ part sugar. But she has even gone as low as 1 part apple to $\frac{1}{2}$ sugar for a very tart jelly, which works really well with ham! But feel free to add more sugar up to a 1:1 ratio if you fancy a sweeter jelly.
- 11.** Bring the mix to a simmer and stir constantly for around 15 minutes. Margo stressed the stirring continually part to us a few times. If you don't do it, your jelly can stick and burn.
- 12.** After 15 or so minutes, you should be around setting consistency. You can check by putting a small drop of it on a chilled plate from the freezer (if the jelly goes a little firm and wrinkles when you poke it with your finger, you are done). Or again, if you have the kit, measuring temperature with a thermometer (it should be around 104°C or 220°F. Margo tells us she is never too worried about these checks. Softer jelly still tastes lovely too!
- 13.** When you have the consistency you want, take off the heat and ladle the mix into sterile jars, filling them close to the top.
- 14.** Cap with a circle of wax paper before putting on the lid tightly. Store them in a cool, dry place until you are ready to eat them... which is never long in our house! Or you can take Margo's lead and give them as lovely gifts!



JANE'S CHOCOLATE TRUFFLES

WE'VE ALREADY COVERED THE CHRISTMAS DESSERT WITH OUR CAKES. BUT WE WOULD BE TELLING A LIE IF WE SAID THAT WAS IT FOR CHRISTMAS SWEETS IN IRELAND!

Tables will be groaning under the weight of mince pies, trifles, and all manner of confections. We also like to have a few homemade bite-sized sweets on hand for Christmas. Jane and our kids made these chocolate truffles a few years ago, and they went down a treat. Perfect with an after-dinner coffee. Of course, they are not traditionally Irish themselves, but with the addition of an Irish cream or whiskey, perhaps they just about pass?

They also make excellent host gifts wrapped in a small bag or placed in a festive jar, and look far more challenging to make than they actually are! Our kids enjoyed giving them as gifts and all the praise they received for their hard work. It was mostly bowl licking, but it's the thought that counts, right?

You can play around with the toppings and the flavors, and exclude the Irish cream or whiskey for the kids, obviously! Jane also made a vegan-friendly version, as many of our family members don't eat any dairy! So all in all, a versatile recipe to have in your festive arsenal!



CHOCOLATE TRUFFLES

FROM JANE'S KITCHEN

INGREDIENTS

400 G GOOD QUALITY DARK CHOCOLATE - IF YOU ARE MAKING THE TRUFFLES VEGAN-FRIENDLY THEN MAKE SURE THERE ARE NO MILK FATS IN THE INGREDIENTS

150 ML OR HALF A CUP OF FRESH CREAM OR CREAM ALTERNATIVE AT ROOM TEMPERATURE. FOR A VEGAN-FRIENDLY VERSION, JANE USED A SMALL TIN OF COCONUT CREAM, AND THAT WORKED WELL.

1 TO 2 TBSP HONEY OR MAPLE SYRUP (OPTIONAL, BUT ADD IF YOU LIKE A SWEETER TRUFFLE!)

2 TO 4 TBSP OR 1 TO 2 GENEROUS SHOTS OF IRISH CREAM OR WHISKEY IF YOU ARE GOING FOR THE BOOZY VARIETY - THIS ISN'T MUCH, BUT YOU CAN TASTE IT. YOU CAN ALSO LEAVE IT OUT IF YOU WANT THEM FAMILY-FRIENDLY.

SMALL BOWLS OF DIFFERENT TRUFFLE COATINGS - WE USED: COCOA POWDER, TOASTED DESICCATED COCONUT, DRIED CHOPPED RASPBERRIES CHOPPED TOASTED HAZELNUTS AND POWDERED SUGAR OR SPRINKLES

METHOD

1. Cover a sheet pan or baking tray with a few sheets of wax paper, making sure to cover the lip of the pan.
2. Set up a bain-marie by bringing 2 inches of water to a simmer in a saucepan, then placing a heatproof glass bowl over the simmering water. The water should not touch the bottom of the bowl.
3. Using a large knife, roughly chop the 400 g of dark chocolate into small to medium pieces, about 3 cm or 1 inch square.
4. Place the bowl above the boiling water. Stir gently with a spatula to make sure all the chocolate melts.
5. Once all the chocolate is melted, remove the bowl from the bain-marie (take care to use an oven glove or similar, as the bowl will be hot!).
6. Wipe the bottom of the bowl to dry off the steam, then place it on a heatproof surface, such as a chopping board.
7. If you are adding a sweetener or alcohol, now is the time! Gently stir through

CHOCOLATE TRUFFLES

FROM JANE'S KITCHEN

- 8.** Gently and gradually fold in 200 ml of room-temperature cream or a cream alternative into the chocolate. Make sure it is room temperature, or your chocolate will cool down too quickly, and you will get lumps.
- 9.** Use your spatula to scrape the bottom and sides of the bowl to ensure everything is well mixed. The mix will now look a little glossy when it is ready, almost like icing. Try to keep stirring to a minimum. It can cause the cocoa butter in the chocolate to separate out into a layer of oil. If this happens, just leave the mix to cool for a minute or two and then gently stir once or twice a minute to recombine.
- 10.** When you are happy with the mix, pour it out onto your wax paper-lined tray and spread it out, squaring off the edges, so you have an even thickness of around 1.5 cm or around ½ an inch.
- 11.** Leave in a cool, dry place to set for several hours (this will depend on how warm your room is. Not a job to do in a hot kitchen. Don't use a fridge (the moisture in there can cause the chocolate to separate). But do pop it in there for a quick chill if the mix still has not set after 4 or 5 hrs, or if you are in a hurry!
- 12.** When the mix feels cool and firm to the touch, you are ready to roll your truffles! You want small bite-sized round balls. Depending on the size you make, you should get 30 to 40 truffles.
- 13.** Slide the wax paper from the tray onto a chopping board and cut the chocolate into 2cm / ¾ inch squares. Roll the squares with your hands and then roll them in your preferred bowl of toppings. A melon baller also works great for getting perfectly round little bites, but you can also use two teaspoons if you don't want to use your hands. It will just take a little longer.
- 14.** Once you have balled and added toppings to all of your truffles, you can put them in a sealed container for up to 1 week, or in your fridge for 1 month. The vegan version should last a little longer! If the truffles look a little wet when you go to serve them, just coat them in a little more topping, and they will be ready to go.
- 15.** You can also put your truffles in little treat bags for gifts - but do this right before you intend to give them as a gift, as they can sweat in a bag if they are in there for more than a day or two! They will still taste great... but they might not look as appetizing!



RUTHIE'S NO-SAUSAGE ROLLS

WE KNOW WHAT YOU ARE THINKING - AFTER ALL THAT FOOD, HOW COULD ANYONE POSSIBLY NEED MORE? YOU SEE, CHRISTMAS CELEBRATIONS HERE IN IRELAND CAN OFTEN STRETCH LONG INTO THE NIGHT. SO THERE'S PLENTY OF TIME TO FIT IN A LITTLE BIT OF CHEESE, OR SOMETHING MORE SUBSTANTIAL!

Ruthie makes these sausage rolls for all manner of family get-togethers. She adapted the recipe from one from the Happy Pear, twin chefs from Greystones, just down the road from us here in Sandyford. They are a talented pair who as it happens, did the food at my wedding many, many years ago!

These no-sausage rolls are vegan friendly and perfect for a pick me up late in the evening. We often have them in our house whenever we have a crowd over and even ardent carnivores seem to enjoy them, which is always a good sign.



NO-SAUSAGE ROLLS

FROM RUTHIE'S KITCHEN

INGREDIENTS

1 X PACK OF READY ROLLED PUFF PASTRY (YOU CAN GET PLANT BASED VERSIONS IF YOU WANT THESE TO BE VEGAN)

OIL FOR PASTRY

2 TBSP SESAME SEEDS

1 X 400 G TIN OF BUTTER OR CANNELLINI BEANS

3 CLOVES OF GARLIC

100G OF PECANS

2 TBSP SOY SAUCE

4 TBSP GROUND FLAX SEED

1 TSP SEA SALT

1/2 TSP SMOKED PAPRIKA

1 TSP GROUND CORIANDER

1/2 TSP GROUND BLACK PEPPER

2 TBSP OLIVE OIL

1 TBSP OREGANO



METHOD

1. Preheat oven to 200°C / 400°F and line a baking tray with baking parchment.
2. Drain and rinse the beans and put them in a food processor with all the ingredients bar the pastry and sesame seeds. Blend until you get a smooth consistency.
3. Lay the puff pastry sheet out on the baking parchment and cut it in two equal halves, lengthways.
4. Take the filling mix and shape them into two long cylinders around 2 to 3 cm or 1 inch in diameter in the middle of each strip of pastry.
5. Wrap the pastry over the cylinder, making a long roll out pastry and making sure the seam is under the roll - and if there is excess pastry that is no problem. Seal the seam with water or oil .
6. Brush the two cylinders with oil and sprinkle with sesame seeds.
7. Cut each roll into bite-sized pieces around 3cm or an inch wide and spread them out on the baking tray
8. Bake in a hot oven for 20 mins until the rolls are golden and then remove and leave to cool.
9. Serve with ketchup, sweet chilli sauce or whatever dip you fancy.



JOHN'S IRISH COFFEE

ALL THE MERRY-MAKING AT THIS TIME OF YEAR CAN BE TIRING! A CREAMY, SUBTLY SWEET IRISH COFFEE CAN BE JUST THE TICKET TO REVIVE FLAGGING SPIRITS.

My family and I enjoy this recipe every year after Christmas Dinner. The Irish coffee is meticulously made by my father-in-law, John, who has spent a lifetime perfecting it! They are REALLY delicious, and very more-ish. But be warned: more than one or two of these, and you may be no good to anyone the next day!



IRISH COFFEE

FROM JOHN'S KITCHEN

INGREDIENTS

COLD DOUBLE CREAM - SHAKEN OR WHIPPED LIGHTLY BUT STILL POURING CONSISTENCY. DEFINITELY NO SPRAY CREAM!

PIPING HOT COFFEE - WHATEVER YOU LIKE BUT IDEALLY GOOD AND STRONG!

SUGAR - MY FATHER IN LAW LIKES TO USE BROWN SUGAR AS IT GIVES A CARAMEL LIKE SWEETNESS, BUT ANY TYPE WILL DO

WHISKEY - AGAIN EVERYONE HAS THEIR PICK - PADDY'S IS OURS (A BARTENDER'S TIP THAT JOHN FOLLOWS), POWERS OR JAMESON ARE ALSO TRADITIONAL, AND

BLACK BUSH CAN LEND A NICE SPICY TWIST!



METHOD

1. Heat your glass with boiling water. Ideally you want a glass with a stem or a handle so you don't have to wait for it to cool to pick up and drink. John has special glasses with a small handle for just this purpose but a thick walled red wine glass will do. Just make sure you have your metal spoon in there to prevent cracks or keep turning the glass, especially if it is on the thinner side! You can leave it to stand while you whip your cream. This step is really just to keep the coffee piping hot. It can be skipped if you are under time pressure.
2. Whip your cream lightly with a whisk. Or use my father-in-law's trick of shaking it up in a half-filled bottle. You want the cream to be thick but still be able to pour it! Leave it in the fridge until you are ready to keep it cool.
3. In your empty heated glass, add a spoonful of sugar and fill the glass $\frac{3}{4}$ full with piping hot coffee.
4. Stir to dissolve the sugar fully. Be sure not to skip this step or your cream will not float! You won't be able to stir once the cream is in!

IRISH COFFEE

FROM JOHN'S KITCHEN

- 5.** Add 1 shot of whiskey, again giving a gentle little stir to mix. Some use Baileys here instead, for an Irish Cream Coffee, but whiskey is the original and best in our opinion!
- 6.** Turn a metal spoon upside down inside the glass, holding it at an angle with the tip at the top of the coffee. Slowly pour the chilled shaken cream over the back of the spoon. Gently and slowly lift the spoon as you go, filling the glass to just below the rim.
- 7.** Don't mix! You want there to be two distinct layers - light and dark.
- 8.** You can sprinkle the top with nutmeg as a festive flourish or even a little chocolate for an extra treat. It isn't at all traditional, my father-in-law certainly wouldn't have it, but it tastes nice.
- 9.** Wait for it to cool just a little so you don't burn your tongue on your first sip! This is the hardest step! Enjoy!