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St. Patrick's Day Menu!

Posted on [March 15, 2010](#) by [earthfare](#)

St. Patty's Day is upon us. And, what better way to celebrate than to EAT! So, here are a couple of traditional St. Patty's Day's recipes from [Earth Fare's recipes](#) for you to try and share!

Homemade Corned Beef

Ingredients:

- 4-8 lbs brisket, fat trimmed to 1/4 inch or so
- 1/4 cup kosher salt
- 1 tablespoon pickling spices
- 1 tsp peppercorns (I used a mixture of red, black, white, green, pink)
- 2 bay leaves
- 3 garlic cloves, peeled and chopped
- 2 c kosher salt
- 1/2 c sugar
- 16 cups water

Directions:

Rub the meat with 1/4 cup salt. Place in a large glass pan. Sprinkle with the pickling spice, peppercorns, bay leaves and garlic. Bring remaining salt and sugar to a boil in the 16 cups water, stir until dissolved. Pour over meat. Weigh meat down under the brine, and leave for 3 to 5 days.

Prep Time: 20 minutes

Total Time: Three to five days

Irish Lamb Stew

Ingredients:

- 2 pounds boneless lamb cubed, browned, and drained
- 2 teaspoons salt
- 1/4 teaspoon pepper
- 2 cups water
- 1 small bay leaf
- 2 medium carrots, peeled and cut in 1/2-inch slices
- 2 small onions, thinly sliced
- 4 medium potatoes, peeled and quartered
- 10 ounces frozen peas

Directions:

Sprinkle browned [lamb](#) cubes with [salt](#) and [pepper](#). Place [lamb](#) in the [crockpot](#) along with water, bay leaf, carrots, onions and [potatoes](#). Cover and cook on low for 10 to 12 hours, adding peas to the [stew](#) during the last hour.

Prep Time: 15 minutes

Cooking Time: 10 hours

Yield: 6 to 8 servings

What are your favorite St. Patrick's Day Recipes?

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4 Responses to St. Patrick's Day Menu!



Jen B says:

[March 15, 2010 at 4:45 pm](#)

I love the local lamb in the meat department. Can't wait to try the lamb stew. Thank you for inspiring me to cook!

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**Joanne Peek** says:[March 16, 2010 at 11:35 am](#)

Bought an comed beef, onions, cabbage and potatoes and threw it in a crock pot on Sunday!! Serven with EarthFare dijon mustard and fresh horseradish—yummmmm!!!!

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**Keith Harden** says:[March 16, 2010 at 8:35 pm](#)

I just made mashed potatoes today! Put the KerryGold Blarney Castle (store sale item) and Sour Cream and Watkins Black Pepper and Mortons Sea Salt with some Cabot Butter.....OMG ...IF your looking to make a Shephards Pie! GO THIS ROUTE....

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