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### **Lump Crab, Spinach and Irish Cheese Dip with Crostini**

2 tablespoons butter  
1 small shallot, minced  
1 clove garlic, minced  
1 tablespoon flour  
¼ cup white wine  
¼ cup vegetable stock  
½ cup grated cheddar cheese  
¼ cup lump crab  
Fresh parsley  
Crostini  
Sea salt and freshly ground black pepper

- Melt butter in a saute pan over medium heat.
- Cook shallots and garlic until light golden brown. Stir in the flour.
- Add white wine; simmer 1 minute.
- Add vegetable stock; cook until thickened.
- Lower heat; stir in cheddar cheese. Gently stir in crab.
- Season with parsley, salt and pepper. Serve with crostini.

### **Classic Potato Boxty**

¾ cup grated raw potatoes  
½ cup all-purpose flour  
½ cup leftover mashed potatoes  
1 egg yolk  
1 tablespoon cream, or as needed  
Fresh chives, minced  
Sea salt and freshly ground black pepper  
Vegetable oil

- Toss grated potatoes with flour in a large bowl. Stir in mashed potatoes until combined.
- Whisk egg and milk together in a separate bowl; mix into the potatoes.
- Season with chives, salt and pepper.
- Heat oil in a large skillet over medium-high heat.
- Drop in potato mixture, forming patties about 2 inches in diameter.
- Fry on both sides until golden brown, 3 to 4 minutes per side. Drain; serve warm.

*Gratuity is not required but it is appreciated.  
If you enjoyed the class, please consider leaving a tip for your server.*



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### **Horseradish Cream**

8 ounces sour cream  
2 tablespoons horseradish  
1 teaspoon dry mustard  
1 tablespoon minced chives  
1 tablespoon chopped capers  
½ teaspoon onion powder  
½ teaspoon garlic powder  
Sea salt and freshly ground black pepper

- Mix sauce ingredients in a small bowl.
- Season with salt and pepper. Serve with potato pancakes.

### **Sautéed Breast of Chicken with Irish Whiskey Sauce**

1 chicken breast, split  
1 tablespoon herb mix  
1 teaspoon olive oil  
1 shallot, minced  
1 clove garlic, minced  
1 teaspoon minced fresh thyme  
¼ cup Irish whiskey  
½ cup rich chicken stock  
½ cup cream  
2 tablespoons cold butter  
Sea salt and freshly ground black pepper

- Bring a saute pan to medium heat and add the oil.
- Season chicken with herb mix. Saute, turning once, until cooked through to the center. Transfer to plate.
- Add shallots and garlic; cook until translucent, about 5 minutes.
- Add the whiskey; bring to a simmer and cook until reduced by half.
- Add the stock and cream; cook until reduced and flavors have combined.
- Remove from heat; swirl in butter. Season with salt and pepper. Serve over chicken.

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