

COOKING WITH SPIRIT

BY DANIEL MOCHON

Brisket or Round? Flat or Point Cut? St. Patrick's Day is almost upon us and we are reminded of such by the annual appearance of those tempting crimson mounds of corned beef slabs; each vacuum pouch complete with its helpful but insufficient little packet of pickling spice. That and the well-attended yearly Wappingers Falls Parade where we all get to celebrate the Irish in us—many claiming their honorary citizenship with some of the Emerald Isle's most tasty liquid exports. (Viscount has a nice selection, btw!)

At this point, you might think this is leading to a corned beef dissertation, perhaps with recipe. No, I'd be happy to offer my opinions and advice if you want to seek me out in the store, but I'll leave the main attraction up to you. Spoiler alert: Brisket (Grass-fed if possible), Flat Cut, Extra Spices, Braise in Stout and Beef Stock.

Instead, with apologies to the patron Saint, I'm offering up a somewhat sinful dessert to follow your favorite beef interpretation that's luxurious, not that hard to make, and which might help you, well, get into the spirit of the day.

FUDGY IRISH MIST® BROWNIES WITH IRISH CREAM ICING

Makes 1-9, depending on how you cut them.

Brownies:

1 cup	Chocolate Chips, Bittersweet
¾ cup	Flour, All-Purpose
½ tsp.	Baking Powder
½ cup	Cocoa Powder, Dutch Process
¾ cup	Sugar, Granulated
¼ cup	Brown Sugar, Light
½ tsp	Salt
3 ea.	Eggs, Large, room temperature
½ cup	Oil, such as Sunflower, Safflower, Canola or Coconut
1 tsp.	Vanilla Extract or Paste, Real
¼ cup	Irish Mist® Liqueur

Preheat your oven to 350°F. Grease an 8x8 inch pan with butter or non-stick spray. Place the chocolate in a bowl over a barely simmering bowl of water and melt slowly, stirring with a heat-proof spatula until completely melted; set aside. Whisk together the flour, baking powder, cocoa, sugars, and salt. Mix the oil, vanilla and Irish Mist into the melted chocolate; add the eggs and beat until the mixture is combined—don't overmix! Pour the wet into the dry mixture and whisk together just enough to form a nicely uniform batter. Pour/scrape into the prepared pan and bake until the center is just set, but still slightly jiggly, about 20-30 minutes. Cool completely before icing, slicing, and serving.

Icing:

1 stick/4oz.	Butter, Salted, room temperature (Kerrygold® would be a nice choice)
1-2 tsp., to taste	Irish Cream Liqueur (such as Carolans®, Molly's®, Baileys® or Emmets™)
1 ¾ cup	Sugar, Powdered
As needed	Green and/or Gold Edible Glitter (optional; the gaudy factor is up to you)

Using a hand-held or stand mixer, blend together the butter and Irish Cream. Add the powdered sugar slowly and carefully so you don't get it everywhere (a towel over the bowl can help, just don't get it caught in the mixer.) You can spread the icing on top of the brownies to cover them completely or, using a piping bag with a round or star tip to form decorative "islands" on top of each brownie portion (cut them first.) Finish with a sprinkling of edible glitter if you are so inclined. Enjoy!

Pro tip: The Irish Mist and Irish Cream make a great shot to celebrate your successful brownie attempt. Take a shot glass, fill it with equal parts Irish Cream followed by the Irish Mist®. *Slàinte!*