

Saint Patrick's Day Cocktail and Culinary Menu and Recipes

Saint Patrick's Day brings out the **Irish** in everyone, and **Debra C. Argen** and **Edward F. Nesta aka The Spirited Travelers of [Luxury Experience](#)** have created a selection of **spirited culinary recipes** and **Irish Coffee recipes** made with **[Knappogue Castle Irish Whiskey](#)** and **[Celtic Crossing Liqueur](#)** from **Ireland**, **[Depaz Blue Cane Amber Rhum](#)** and **[Rhum Clement Liqueur Creole Shrub](#)** from **Martinique**, **[Charbay Whiskey Release II](#)** from **California**, and **[Appleton Estate Jamaica Rum Extra 12 Year Old](#)**, that will have you celebrating Saint Patrick's Day all year long. Slainté!

Luxury Experience's Saint Patrick's Day Cocktail Recipes

Luxury Experience's Irish Coffee

Luxury Experience's Irish Coffee
à la Martinique

Luxury Experience's Irish Coffee California Style

Luxury Experience's Irish Coffee Jamaica Style

Traditionally, Irish Coffee is made with coffee, sugar, whiskey, and whipped cream, and is a lovely way to end an evening. Luxury Experience's recipes go beyond the basics to create Irish Coffee recipes that will change the way that you drink your coffee.

Luxury Experience's Irish Coffee is made with coffee, and **Knappogue Castle Irish Whiskey**, and replaces the sugar with **Celtic Crossing Liqueur**. Topped with whipped cream flavored with **Fee Brothers Mint Bitters**.



Luxury Experience's Irish Coffee

Yield:1

Glass Used:Irish Coffee Glass

4

Ounces

Coffee

1.5

Ounces

Celtic Crossing Liqueur

0.75

Ounce

Knappogue Castle Irish Whiskey

Whipped Cream, sweetened

4

Dashes

Fee Brothers Mint Bitters

Method: Whip heavy cream with sugar, vanilla, and 4 dashes of the [Fee Brothers Mint Bitters](#) and set aside. Pour hot coffee in an Irish Coffee glass, add Celtic Crossing Liqueur and Knappogue Castle Irish Whiskey and stir, top with whipped cream, and add a dash or two of **Fee Brothers Mint Bitters** for added color.

Luxury Experience's Irish Coffee à la Martinique celebrates the spirit and the flavors of the island using a blend of coffee, **Depaz Blue Cane Amber Rhum**, **Depaz Cane Syrup**, and **Rhum Clement Liqueur Creole Shrub**.



Luxury Experience's Irish Coffee à la Martinique

Yield:1

Glass Used:Irish Coffee Glass

4

Ounces

Coffee

1

Created by: Debra C, Argen and Edward F. Nesta

Teaspoon

Depaz Cane Syrup

0.75

Ounce

Depaz Blue Cane Amber Rhum

0.5

Rhum Clément Liqueur Creole Shrub

Orange Zest

Whipped Cream, sweetened

Cinnamon

Method: Whip heavy cream with sugar, and vanilla (vanilla from Martinique preferred) and set aside. Pour hot coffee in an Irish Coffee glass, add the Depaz Cane Syrup, Depaz Blue Cane Amber Rhum, and Rhum Clément Liqueur Creole Shrub and stir. Top with whipped cream, grated orange zest, and lightly dust with cinnamon.

Luxury Experience's Irish Coffee California Style takes a low-cal cool approach to the classic drink using **Starbuck's Coffee Frappuccino Mocha Light**, **Charbay Whiskey Release II**, and skim milk froth.





Luxury Experience's Irish Coffee California Style

Yield: 1

Glass Used: Irish Coffee Glass

4

Ounces

Starbuck's Coffee Frappuccino Mocha Light

1

Ounce

Charbay Whiskey Release II

Skim Milk Froth

Cocoa

Method: Pour ice cold Starbuck's Coffee Frappuccino Mocha Light in an Irish Coffee glass, add Charbay Whiskey Release II and stir. Top with skim milk froth, and lightly dust with unsweetened cocoa.

Luxury Experience's Irish Coffee Jamaica Style uses the best of Jamaican ingredients to create this special drink, **Jamaican Blue Mountain Coffee**, **Appleton Estate Jamaica Rum Extra 12 Year Old**, and the **Fee Brothers Caramel Cordial Syrup**.



Luxury Experience's Irish Coffee Jamaica Style

Yield:1

Glass Used:Irish Coffee Glass

4

Ounces

Jamaican Blue Mountain Coffee

1.5

Ounces

Appleton Estate Jamaica Rum Extra 12 Year Old

2

Teaspoons

Fee Brothers Caramel Cordial Syrup

2

Ounces

Whipped Cream, sweetened

0.5

Teaspoon

Cocoa, unsweetened

Dash

Allspice

Method: Whip heavy cream with sugar, vanilla, unsweetened cocoa, and dash of allspice and set aside. Pour hot coffee in an Irish Coffee glass, add Appleton Estate Jamaica Rum Extra 12 Year Old, and the Fee

Brothers Caramel Cordial Syrup and stir. Top with chocolate spice whipped cream. Sprinkle with allspice.

Luxury Experience's Saint Patrick's Day Culinary Recipes

Luxury Experience's Potato Leek Pie

Luxury Experience's Irish Coffee Ice Cream

Potatoes are an important part of Irish culinary heritage, and **Luxury Experience's Potato Leek Pie** is a savory sensation made with potatoes, Irish Dubliner cheese, leeks kissed with **Celtic Crossing Liqueur**, mushrooms cooked in **Boru Vodka**, and blended in a rich cream sauce baked in a flaky pastry crust recipe handed down to me by my mother, Victoria V. Argen.



Luxury Experience's Potato Leek Pie

Serves 8

Pastry Ingredients:

2.75

Cups

Flour

0.75

Cup

Crisco shortening

1

Teaspoon

Salt

5

Tablespoons

Cold Water

Method: Preheat oven at 375° F (191° C). In a food processor, add flour, shortening, and salt. Process until mixture is crumbly. Add cold water by the tablespoon and process until dough starts to hold together. Do not over process. Roll half of the dough out between sheets of parchment paper to create a pastry round. Reserve rest of dough for other purpose. Carefully transfer dough to a pie plate. Flute edges of the dough.

Filling Ingredients:

12

Ounces

Potatoes, thinly sliced (approximately 3 medium size)

1

Cup

Leeks, thinly sliced, white and light green parts only

1

Tablespoon

Butter

1

Tablespoon

Celtic Crossing Liqueur

1

Cup

Mushrooms, sliced

4

Ounces

Irish Dubliner Cheese, shredded

3

Tablespoons

Flat Leaf Parsley, fresh, chopped

2

Ounces

Boru Vodka

1

Cup

Light Cream

1

Tablespoon

Butter

2

Tablespoons

Flour

Salt and Pepper, freshly ground, to taste

Filling Method: Boil potatoes in a pot of salted water until tender. Drain. Sweat leeks in butter in a covered saucepan until leeks are wilted and tender, do not brown. Add the Celtic Crossing Liqueur and sauté until liquid is absorbed. Boil the mushrooms in 1-ounce Boru Vodka. Strain mushrooms and reserve liquid.

Sauce Method: Melt butter in a small saucepan over low heat. Stir in the flour to create a roux and stir until smooth. Do not brown. Slowly add the light cream stirring to create a smooth sauce. When mixture begins to thicken slightly add 1-ounce Boru Vodka, stir to combine and remove from heat.

Layer the cooked potatoes on the pastry and then add half of the leeks and mushrooms, sprinkle with 1.5-tablespoons parsley, and half of the Irish Dubliner cheese. Top with remaining potatoes, leeks, mushrooms, parsley, and cheese. Carefully pour the sauce over the potato mixture and bake the pie for 35 - 40 minutes until filling is set and pastry is golden brown. Remove from oven, let rest for 10 minutes, garnish with fresh parsley, cut and serve warm. Accompany with sautéed carrots or a green salad.

For our Saint Patrick's Day dessert, we created **Luxury Experience's Irish Coffee Ice Cream** that incorporates the four ingredients of a traditional Irish Coffee recipe: Irish whiskey, coffee, sugar, and cream.

We created 4 ice creams that we layered to create the finished dessert. For the whiskey layer, we made an ice cream with **Knappogue Castle Irish Whiskey**, for the "sugar" in a traditional Irish coffee recipe, we made an ice cream with **Celtic Crossing Liqueur**, and we used [Boru Vodka](#) from Ireland in both the coffee ice cream and the vanilla ice cream.



Luxury Experience's Irish Coffee Ice Cream

Yield: 1 Quart

Ice Cream Ingredients:

3

Created by: Debra C, Argen and Edward F. Nesta

Eggs

2

Cups

Whole Milk

2

Cups

Heavy Cream

0.5

Cup

Sugar

Method: Beat eggs and milk together in a large saucepan. Add sugar. Cook over low heat stirring constantly until thickened (just starting to boil); approximately 10 minutes. Mixture should coat the spoon. Let cool, and then add heavy cream. Refrigerate overnight.

Divide into four parts to create vanilla ice cream, Knappogue Castle Irish Whiskey ice cream, Celtic Crossing Liqueur ice cream, and coffee ice cream.

Method for the Vanilla Ice Cream: Add 1 teaspoon of vanilla and 1 ounce Boru Vodka to 8 ounces of the cream mixture. Freeze according to ice cream machine.

Method for the Coffee Ice Cream: Mix 3 teaspoons of instant coffee and ¼ cup boiling water to dissolve. When cool, add the coffee mixture, and 1 ounce of Boru Vodka to 8 ounces of the cream mixture. Freeze according to ice cream machine.

Method for the Whiskey Ice Cream: Add 1 ounce Knappogue Castle Irish Whiskey to 8 ounces of the cream mixture. Freeze according to ice cream machine.

Method for the Celtic Crossing Ice Cream: Add 1.5 ounces Celtic Crossing to 8 ounces of the cream mixture. Freeze according to ice cream machine.

Layer ice cream in an Irish coffee glass and enjoy! Happy Saint Patrick's Day! Slainté!

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