

Across the Fence Recipes March 2022

Pork Pies

1 Tbsp. cornstarch	¼ tsp. ground cloves
1¼ cups reduced-sodium chicken broth	¼ tsp. nutmeg
1 lb. ground pork	1/8 tsp. cayenne pepper
1 garlic clove, minced	2 sheets refrigerated pie crust
1 tsp. salt	1 large egg
½ tsp. pepper	2 tsp. milk

Preheat oven to 425°F. In a small saucepan, mix cornstarch and broth until blended; bring to a boil, stirring constantly. Cook and stir 1-2 minutes or until thickened. Remove from heat. In a large skillet, cook pork, garlic and seasonings over medium heat 6-8 minutes or until pork is no longer pink, breaking up pork into crumbles; drain. Add broth mixture; cook and stir 1-2 minutes or until thickened. Cool slightly. Unroll each pie crust. On a work surface, roll each into a 12-in. circle. Using floured round cookie cutters, cut twenty 4-in. circles and twenty 2-3/4-in. circles, rerolling scraps as needed. Place large circles in ungreased muffin cups, pressing crust on bottoms and up sides. Fill each with 3 tablespoons pork mixture. Place small circles over filling; press edges with a fork to seal. In a small bowl, whisk egg and milk; brush over tops. Cut slits in crust. Bake 15-20 minutes or until golden brown. Carefully remove pies to wire racks. Serve warm.

Irish Potato Soup

1 large onion	½ cup cream
3 medium potatoes	salt and pepper to season
4 Tbsp. butter	½ tsp. onion powder
4 cups chicken stock	parsley to garnish

Peel and dice the onion and potatoes. Melt the butter in a large saucepan. Add the onion and cook for one minute coating completely in butter. Add the potatoes and toss well with the onion and melted butter. Cover the saucepan and sweat the vegetables for 10 minutes, shaking the pot every few minutes to prevent sticking. Pour in the stock and simmer the soup for 20 minutes until the potatoes are tender. Turn off the heat and allow to cool, Purée the soup using a hand held blender or in batches in a blender. Add the cream and mix well together. Season with salt, pepper and onion powder. Reheat to serve, and garnish with a swirl of cream and parsley.

Irish Cream Truffles

2 cups semisweet chocolate chips	1½ cup white chocolate chips
3 tbsp. heavy cream	2 tsp. coconut oil
¼ cup. Irish cream	Cinnamon sugar, for sprinkling
Pinch kosher salt	

Set up a double boiler by placing a medium heatproof bowl over a small pot of simmering water. Add chocolate chips and heavy cream and stir until melted. Turn off heat and stir in Irish cream and salt. Refrigerate until chocolate mixture is firm enough to roll into balls, about 1 hour. In a medium heatproof bowl, microwave white chocolate and coconut oil together in 20-second intervals until melted. Using a small cookie scoop, roll chocolate into 1-inch balls then place on a parchment-lined baking sheet. Using a fork, dip each truffle into white chocolate, turning to coat. Place back on baking sheet and sprinkle with cinnamon sugar. Refrigerate until ready to serve.