

Across the Fence

Recipes - March 2021

Irish Potato Pie

1 sheet frozen puff pastry, thawed	1 Tbsp. fresh dill
4 Tbsp. butter	½ cup heavy cream
7 slices bacon (thick-cut slices), chopped	Salt and pepper
5 potatoes, (or 4 large) peeled and sliced thin	Chives or scallion for garnish, optional
1 onion, peeled and sliced thin	

Preheat oven to 350°F. Place thawed puff pastry in an 8 or 9-inch tart pan and crimp the edges. Remove the excess dough and piece it along the rim if needed to make the rim even in some places. Refrigerate the crust until ready to fill. Place the butter and bacon in a large skillet over medium-high heat. Sauté until the bacon is crispy then toss in the onions, followed by the potatoes and dill. Season with ½ teaspoon salt and ¼ teaspoon ground pepper. Gently stir 3-5 minutes, to mix the onions and potatoes and coat in bacon grease. (The potatoes don't need to be cooked through.) Spoon the mixture into the crust and drizzle with heavy cream. Bake on low rack in the oven for 35 to 45 minutes, until the potatoes are fork-tender and the crust is golden. Rest for 10 minutes, then sprinkle with chopped chives and cut.

Irish Cream Dessert

Brownie Base

1 box (10.25 oz.) fudge brownie mix
¼ cup vegetable oil
2 tablespoons Irish cream liqueur
2 eggs

Irish Cream Topping

1 cup (8 oz.) whipping heavy cream
¼ cup milk
¼ cup vanilla instant pudding and pie filling mix
(half of 3.4 oz. box)
3 tablespoons Irish cream liqueur
1 bar (1.4 oz.) chocolate-covered toffee candy,
crushed

Heat oven to 350°F. Grease bottom only of 8-inch square pan with shortening. In large bowl, stir brownie mix, oil, 2 tablespoons liqueur and the eggs with spoon about 50 strokes or until blended. Spread batter in pan. Bake 23 to 26 minutes or until toothpick inserted in center comes out clean. Cool completely, about 1 hour. In medium bowl, beat whipping cream, milk, pudding mix and 3 tablespoons liqueur with electric mixer on high speed 4 to 6 minutes or until soft peaks form. Spread mixture over cooled brownies. Sprinkle with crushed candy. Cover; refrigerate at least 2 hours before serving. Cut into squares. Store in refrigerator.

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