

Dinner and A Book Episode #403

Menu:

Scallop and Mushroom Pie
Irish Beef Stew with Guinness Stout
Guinness stout
Scones
Raspberry Trifle and tea

Recipes:

Scallop and Mushroom Pie Serves 4-5

1 1/2 pounds fresh scallops
1/2 pound mushrooms, sliced
1 heaping tablespoon all- purpose flour
3 cups cold mashed potatoes
1 generous tablespoon butter
1-cup milk
Salt and freshly ground black pepper to taste
1/2-cup sweet sherry
Garnish: 1 tablespoon chopped parsley

Cut the cleaned scallops in half if they are large and simmer in the milk, with salt and pepper, for 15 minutes. Strain, but reserve the milk. Melt the butter in a saucepan, add the flour, and mix well, then gradually stir in the warmed milk, seeing that it is free from lumps. Add the mushrooms, sherry, and scallops. Put into an ovenproof dish and cover the top with mashed potatoes. Spread like an icing, adding more milk if necessary. Dot With additional butter and bake in a 350-degree oven until the top is golden, about 20-30 minutes. Garnish with parsley.

Irish Beef Stew with Guinness Stout Serves 4-6

2 tablespoons olive oil
1 teaspoon dried rosemary
3 bay leaves
2-3 tablespoons all-purpose flour
2 pounds beef stew meat
1/2 cup canned beef stock cut into 1-1/2 inch cubes
1/2 cup Guinness stout
1 large yellow onion,
1 tablespoon chopped parsley peeled, and cut into 1/2-inch slices
1/2 pound carrots, sliced

2 cloves garlic, peeled and chopped
Salt and freshly ground black pepper
1 teaspoon dried thyme

Heat a 6-quart stovetop casserole and add the oil and the bay leaves. Cook the bay leaves for a moment and then add the meat. Brown the meat on both sides on high heat. Add the sliced onion and cook for a few minutes until it is clear. Reduce the heat to low and add the garlic, thyme, rosemary, and flour, and stir well until smooth. Add the Beef Stock and stout and simmer, stirring until the stew thickens. Add the remaining ingredients and cover. Place the pot in a 275-degree oven for about 2 hours, stirring a couple of times. Check for salt and pepper before serving.

For the St. Patrick's dinner, serve the scallop and mushroom pie first with stout, then the stew with scones. Top off the evening with tea and trifle and a tot of whiskey. Hang pictures of Sean O'Casey, George Bernard Shaw, Samuel Beckett and James Joyce. Have everyone read some love poetry of William B. Yeats, or lines from Shaw and Beckett, with mournful and rollicking Irish ballades and jigs. Show the 1940's movie "The Quiet American" or the painful in the "Name of the Father" depending on your guests. If you have a decent tenor in the group, have him sing "O Danny Boy."