



## O'Leary's Irish Garlic Bread

### INGREDIENTS

- 12-inch to 16-inch French bread loaf
- 4 oz. to 6 oz. garlic butter
- 4 oz. to 6 oz. of grated Dubliner cheese
- Freshly ground black pepper

### DIRECTIONS

- Split the French stick lengthwise and spread the garlic butter on both sides of the bread.
- Generously cover bread with the grated Dubliner cheese.
- Wrap in foil and place in a pre-heated oven 350 degrees F. for about 10 minutes until heated through.
- Cut into chunky slices and sprinkle with freshly ground pepper



## Cheesy Chicken

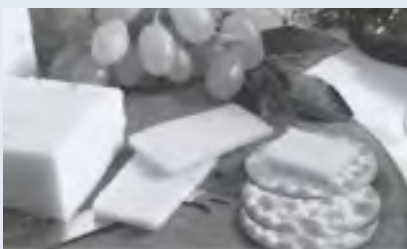
### INGREDIENTS

- 8 oz. Dubliner cheese (another type of hard cheese is okay too)
- 4 boneless, skinless chicken breasts
- 4 oz. fresh bread crumbs
- 1 oz. pack-fresh Mediterranean herbs, finely chopped (dried herbs are okay)
- 2 medium size eggs, beaten
- 1/2 teaspoon sea salt (I also like Kosher salt)

### DIRECTIONS

- Preheat oven to 400 degrees F.
- Grate 3 oz. of Dubliner cheese and cut the remainder into thin slices.
- Cut a pocket in each chicken breast and insert the slices of cheese.
- In a bowl, mix together the breadcrumbs, herbs, seasoning and grated Dubliner cheese. Place the beaten eggs in a shallow dish and dip the chicken breasts into it, until evenly coated, then press firmly into the crumb mixture or until cooked through.

Serves 4



## Potato Casserole of the Irishmen

### INGREDIENTS

- 2 cups peeled and shredded potatoes
- 1/2 cup melted butter
- 4 egg whites, beaten
- 1 teaspoon minced white onions
- 1 teaspoon sea salt
- 1/4-teaspoon paprika
- 1 cup Dill Weed
- 1 cup parsley
- 1/2 cup milk
- 1/2 cup shredded sharp Cheddar cheese
- 1 cup of grated Dubliner Cheese

### DIRECTIONS

- Preheat oven to 350 degrees F (175 degrees C). Butter a 1.5 quart baking dish.
- In a medium bowl, combine the potatoes, butter, eggs, onion, salt, dill weed, parsley and paprika. Mix well.
- Place potato mixture into the prepared baking dish and pour milk over top.
- Bake in the preheated oven for 40 minutes. Sprinkle top with cheese, return to oven and bake until cheese melts and is slightly browned.

Serves 6



Thinking of St. Patrick?

## Think of ... Irish Cheese!

vegetarians, and can be used on a cheese board, and in sandwiches. Dubliner is particularly delicious as an apéritif cheese served cut into cubes or sliced.

Dubliner should be stored in an airtight container and placed in the fridge. It is not recommended for freezing unless it is part of a cooked dish that is being stored frozen. To enjoy the true flavors and texture of Dubliner you should remove it from the fridge one hour prior to consuming.

We have the Cheesy Chicken recipe, which came from Club Member and counselor extraordinaire Howie Pompel. He says that if you can't find Dubliner cheese, you can use any other hard and fragrant cheese like Parmesan cheese. O'Leary's Irish Garlic Bread is a favorite of a friend of mine (his mother is Irish and father is Italian). It wasn't hard to figure out how this recipe was made.

And then have some of the Delicious Dubliner Dip for an experience that requires the accompaniment of potato chips. And if you want to try a new way of making that potato casserole, cook up some Potato Casserole of the Irishmen to gratify your stomach.

Don't forget to read next month's issue on Easter cooking and safety tips when cooking with eggs. 🍳

■ **St. Patrick's Day ensures you'll be Dublin up on fun this month.**

March is an interesting month: The television drowns in college basketball games, and the only respite, it would appear, is the night the Academy Awards take place. While March can be maddening, there is still St. Patrick's Day to help you revive yourself from the television marathon.

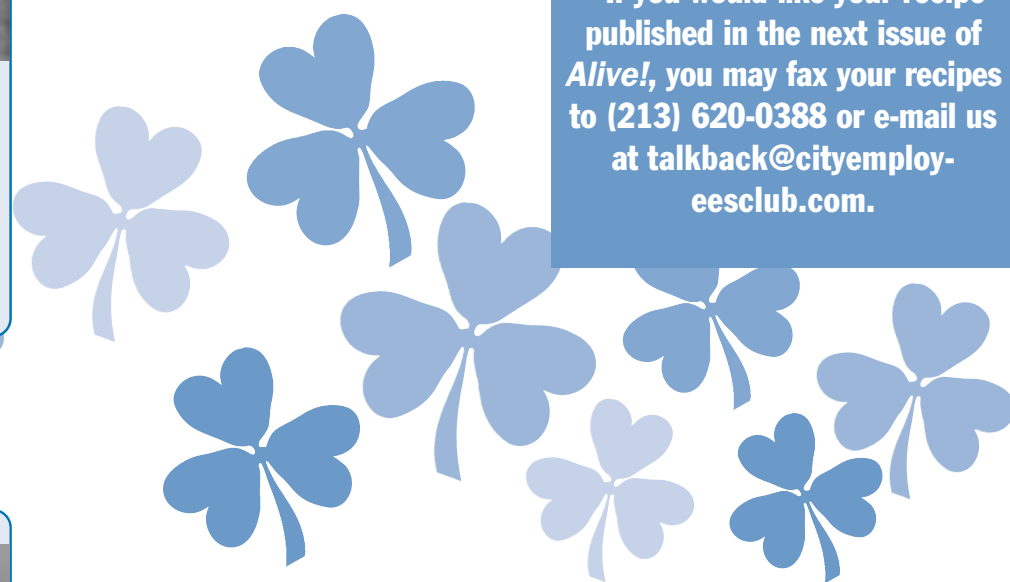
In this issue, we have some very tasty Irish-style recipes to share with you. The one ingredient that most of these recipes includes is Dubliner Irish cheese.

Kerrygold, a company known as an international food brand of Ireland, substantiates that Dubliner Irish Cheese is a unique new cheese type with a distinctive rounded flavor. The cheese is typically matured over 12 months. During that time, it is checked by experienced cheese graders for a consistently high flavor profile.

Dubliner is a versatile cheese, suitable for

## Send Us Your Recipes!

If you would like your recipe published in the next issue of *Alive!*, you may fax your recipes to (213) 620-0388 or e-mail us at [talkback@cityemployeesclub.com](mailto:talkback@cityemployeesclub.com).



## Delicious Dubliner Dip

### INGREDIENTS

- 1 1/2 cups Dubliner cheese, grated
- 1 cup of plain yogurt
- 4 tablespoons mayonnaise
- 2 teaspoons horseradish sauce
- 1 teaspoon black pepper

### DIRECTIONS

- Mix together the cheese, yogurt, mayonnaise and horseradish sauce.
- Add pepper to taste. Put into a small bowl and chill.
- Surround with a selection from the following: cubed cheese, sticks of carrot, celery, mixed peppers, scallions or potato savories.

