



Irish Tea Recipes

Savories:

Corned Beef Tea Sandwiches

dark rye bread

thinly sliced corned beef

light mayonnaise

spicy brown mustard

- 1. Trim edges off bread. (You should end up with long rectangular pieces of bread.)*
- 2. Make a mixture of mayo and mustard. Spread on bread.*
- 3. Place slices of corned beef on half of the bread slices. Fold the meat so that it stays within the edges of the bread. Place the tops on the sandwiches.*
- 4. Cut each rectangular sandwich into 2 squares.*

Open-faced Irish Cheddar and Apple Tea Sandwiches

shepherd's bread, potato bread or buttermilk bread

Irish Cheddar cheese

apple

- 1. Trim edges off bread. Then cut bread so you end up with finger-size pieces of bread.*
- 2. Slice the cheddar cheese and the apple. (The slices should be about the size of the pieces of bread.)*
- 3. Place slices of apple on the bread. Then top with a slice of cheddar cheese.*
- 4. Broil until the cheese is just melted. (2-3 minutes.)*

Scone/Soda Bread:

Irish Soda Bread

4 cups flour
1 t. salt
1 t. baking powder
1/4 cup sugar
1/2 cup butter
1 c. chopped dried fruit (I use apricots, cherries & raisins)
1-1/2 cups buttermilk
1 egg
1 t. baking soda

For egg wash:

1 egg
water

Preheat oven to 375 degrees.

1. Mix flour, sugar, salt and baking powder in bowl. Cut in butter to make pea-size crumbs. Stir in dried fruit.
2. Combine buttermilk, 1 egg and baking soda. Stir into flour mixture until moist.
3. Divide dough into 2 or 3 equal portions and turn out onto a parchment lined sheet.
4. Using floured hands, pat into rounds. Use a knife to make an X on the tops. Brush tops with an egg wash (1 egg mixed with 1 t. water).
5. Bake until golden brown. (40 minutes for 2 loaves) (25 minutes for 3 smaller loaves)
Cut into wedges and serve with softened butter.

Sweets:

- foiled-wrapped chocolate shamrocks
- divinity "Irish Potato"

Tea:

- Irish Breakfast Tea