

Irish Ginger Snaps

Ingredients:

White Sugar	1 Cup
Salt	¼ tsp
Egg	1
Shortening	¾ Cup
All-purpose flour	2 Cups
Baking Soda	½ tsp
Ground cloves	1 tsp
Ground ginger	1 tsp
Ground cinnamon	1 tsp

Directions:

1. Preheat oven to 350 degrees F
2. Cream sugar, egg, salt, and shortening together. Add flour, baking soda, and spices. Mix well. Roll teaspoonfuls of dough into balls and roll the balls in sugar.
3. Bake at 350 degrees F for 5-6 minutes.

(allrecipes.com)

Irish Soda Farls

Ingredients:

All-purpose flour	2 Cups
Baking soda	1 tsp
Buttermilk	1 cup

Directions:

1. Preheat heavy based flat griddle or skillet on medium to low heat.
2. Place flour and salt in a bowl and sift in baking soda. Make a well in the center, and pour in the buttermilk.
3. Work quickly to mix into dough and knead very lightly on a well floured surface. Form into a flattened circle, about ½ inch thick and cut into quarters with a floured knife.
4. Sprinkle a little flour over the base of the hot pan and cook the farls for 6-8 minutes on each side or until golden brown.

(allrecipes.com)

Stuffed Green Peppers with Cheese

Ingredients:

Green Peppers	6 large
Ground Beef	1 lb.
Chopped Onions	½ cup
Diced Tomatoes	1 can (16oz)
Long Grain Rice	½ cup
Water	½ cup
Salt	1 tsp
Worcestershire sauce	1 tsp
Cheddar cheese, shredded	1 cup

Directions:

1. Cut tops from green peppers; discard seeds and membranes.
2. Chop enough of the tops to make ¼ cup, set aside.
3. Cook the whole green peppers, uncovered in boiling water for about 5 minutes; invert to drain well.
4. Sprinkle insides of peppers lightly with salt. In a skillet cook ground beef, onion, and ¼ cup chopped pepper till meat is browned and vegetables are tender.
5. Drain off excess fat. Add undrained tomatoes, uncooked rice, water, salt, Worcestershire, and a dash of pepper.
6. Bring to boiling, reduce heat. Cover and simmer about 20 minutes or till rice is tender.
7. Stir in cheese. Stuff peppers with meat mixtures. Place in a 10*6*2 baking dish.
8. Bake, covered in a 350 degree oven for 30 minutes.