

Micky's Book Club Recipes & Drinks

Here's an Irish-themed charcuterie board featuring a variety of Irish cheeses, meats, and crackers for an authentic spread.



Suggested Ingredients

Irish Cheeses:

- **Irish Cheddar** – A sharp, flavorful classic.
- **Dubliner** – Creamy and nutty, with a hint of sweetness.
- **Cashel Blue** – A rich, creamy blue cheese.
- **Irish Camembert** – Soft and smooth with a mild flavor.

Irish Meats:

- **Irish Smoked Salmon** – A delicate, smoky favorite.
- **Cured Beef** – Thinly sliced, rich, and savory.
- **Irish Sausages** – Sliced and lightly spiced for a traditional touch.

Crackers and Bread:

- **Rustic Oatcakes** – A hearty, earthy choice.

- **Water Crackers** – Crisp and light, perfect for spreading.
- **Brown Bread Crackers** – Buttery and robust, adding texture.

Garnishes

- **Fresh Figs, Berries, Grapes** – Adds color and sweetness.
- **Rosemary Sprigs** – For a touch of greenery.
- **Honey and Mustard** – Complements both cheeses and meats.

Enjoy creating your charcuterie board with these selections!

Irish Poor Boy Sandwich

Ingredients:

- 2 slices of hearty brown bread or soda bread
- 4 oz corned beef or leftover roast beef, thinly sliced
- 1 small potato, boiled and sliced
- ¼ cup shredded green cabbage
- 1 tbsp mayonnaise
- 1 tsp mustard (Dijon or yellow)
- Salt and pepper to taste
- Butter for toasting, optional

Instructions:

1. **Prepare the Ingredients:** In a small bowl, mix mayonnaise with mustard. Season the cabbage with a pinch of salt and pepper.
2. **Assemble the Sandwich:** Spread the mayonnaise mixture on both slices of bread. Layer with corned beef, potato slices, and cabbage.
3. **Toast the Sandwich (Optional):** Butter the outer sides of the sandwich and toast it in a pan over medium heat until golden and crispy, about 3 minutes per side.
4. **Serve and Enjoy:** Slice in half and serve warm with pickles or crisps on the side.

This hearty, rustic sandwich brings together simple Irish ingredients for a deliciously satisfying bite!

Irish Nachos

Irish Nachos are a fun twist on traditional nachos, made with crispy potato slices instead of tortilla chips. Here's a delicious recipe:

Ingredients:

- 4 medium russet potatoes, thinly sliced
- 2 tbsp olive oil
- Salt and pepper, to taste
- 1 cup shredded cheddar cheese (or a blend of cheddar and Monterey Jack)
- 4-6 strips of cooked bacon, crumbled
- ¼ cup sliced green onions (or chives)
- ¼ cup sliced jalapeños (optional, for extra heat)
- ½ cup sour cream
- Fresh parsley or chives, for garnish (optional)

Instructions:

1. ****Preheat the Oven:**** Preheat your oven to 400°F (200°C).
2. ****Prepare the Potatoes:****
 - Slice the potatoes thinly (about ¼ inch thick).
 - Place the slices in a bowl, drizzle with olive oil, and season with salt and pepper. Toss until evenly coated.
3. ****Bake the Potatoes:****
 - Arrange the potato slices in a single layer on a baking sheet lined with parchment paper.
 - Bake for 20-25 minutes, flipping halfway through, until the potatoes are golden and crispy.
4. ****Assemble the Nachos:****
 - Transfer the baked potato slices to a cast iron skillet or baking dish.
 - Sprinkle shredded cheese evenly over the potato slices, followed by crumbled bacon, green onions, and jalapeños (if using).
5. ****Melt the Cheese:****
 - Place the skillet or baking dish back in the oven for 5-7 minutes, or until the cheese is melted and bubbly.

6. ****Serve:****

- Remove from the oven and let cool slightly.
- Drizzle with sour cream and garnish with fresh parsley or chives.
- Serve warm and enjoy!

Optional Add-Ons:

Feel free to add toppings like diced tomatoes, black olives, or even ground beef for an extra twist!

The Drink “A Toast to Micky”

Here’s a list of a few well-regarded Irish wines and whiskeys to complement your Irish charcuterie board:

Irish Wines:

1. ****Lusca Irish Wine**** – Produced by Llewellyns Orchard in County Dublin, known for its Cabernet/Merlot blend.
2. ****Longueville House Cider**** – While technically a cider, this crisp, apple-based beverage from County Cork is a popular Irish wine alternative.
3. ****Móinéir Irish Strawberry Wine**** – A unique fruit wine made from strawberries and wild elderflowers.

Irish Whiskeys:

1. ****Jameson Irish Whiskey**** – A classic smooth and approachable whiskey with notes of vanilla and spice.
2. ****Redbreast 12-Year-Old**** – Rich, complex, and sherried, this single pot still whiskey is celebrated for its depth.
3. ****Teeling Small Batch**** – Known for its rum cask finish, adding a subtle sweetness and tropical notes.
4. ****Bushmills Black Bush**** – A balanced blend with a rich, fruity flavor and sherry cask influence.

These selections will add an authentic Irish touch to your spread!