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## Our Favorite Irish Recipes for St. Patrick's Day

12 dishes inspired by the Emerald Isle.

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FOOD



*Photography by Linda Xiao; Food Styling by Christine Albano; Prop Styling by Dayna Seman*

**E**veryone is a little Irish for St. Patrick's Day, right? On this side of the Atlantic, we celebrate with a New England boiled dinner of corned beef and cabbage. Our updated version tweaks the classic with the addition of delicately poached golden beets, tangy juniper berries, and a healthy kick of horseradish. But change doesn't mean we have to lose local flavor. In fact, Dublin-based chef Cúán Greene, who writes the Ómós Digest food newsletter, affirms that *bia bán* (white food) dishes are evolving.



Sure, Ireland still loves its raisin-studded báirín breac (speckled loaf) and creamy mashed colcannon, but the traditional dietary dependence on potatoes, grains, dairy, and salted meats is shifting to freshly inventive pairings and foraged ingredients. A brothy lima bean and sausage stew as comforting as cassoulet from a sixth generation farm in West Cork. Seaweed-crust rack of lamb from the Dingle Cookery School. Glenbeigh mussels steamed in chile-spiked coconut milk, inspired by a journey to Thailand. (Southeast Asian and African dishes are growing more popular in multicultural cities like Dublin.)

We can't wait to try other seasonal recipes featuring the regional abundance of seafood: salmon confit with watercress remoulade, scallops paired with fresh pea puree, crab bisque with a healthy slug of Irish whiskey. Save room for brown bread ice cream with butterscotch sauce or a tea cake drizzled with brightly tart rose hip syrup from forager Oonagh O'Dwyer of Wild Kitchen in The Burren. And we're definitely topping off our celebration with an Irish coffee. Or two. Here are our favorite Irish recipes for all your St. Patrick's Day festivities.

## Poached Salmon and Watercress Remoulade



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Once home port for a famous Irish pirate queen, Clare Island is now known for a variety of salmon that thrives in Clew Bay, off the Atlantic coast. At Dromoland Castle in County Clare, chef David McCann sources organic Clare Island salmon for his delicate, briny confit, which he pairs with a brightly tart watercress remoulade. [Get the recipe >](#)