



ST. PATRICK'S DAY MENU



FRESH, STORE-MADE **CORNERED BEEF BRISKET - \$11.59/LB**

SIZES RANGE FROM 1.5LB TO 6LBS

CORNERED BEEF RECIPE AND MORE ON BACK OF FLYER

Fully Prepared "Heat & Eat" Entrees & Sides

1/2 TRAY WILL FEED 8-10 ADULTS
YOU CAN ORDER BY THE POUND OR PIECE

SLOW-COOKED CORNERED BEEF BRISKET
W/ CABBAGE, POTATOES, CARROTS, & ONIONS,
1/2 TRAY - \$55.00 (\$12.99/LB)



SLICED, SLOW-COOKED CORNERED BEEF BRISKET,
1/2 TRAY (AROUND 5LBS) - \$65.00 (\$14.99/LB)



STUFFED CABBAGE IN RED SAUCE,
1/2 TRAY - \$45.00 (\$9.99/LB)



CORNERED BEEF & SWISS POTATO PANCAKES,
20PC - \$69.00 OR \$3.49 EA



ASK ABOUT OUR
LUCK O' THE IRISH
CHARCUTERIE
BOARDS

THE MEAT SHOPPE
BY ARCTIC FOODS
251 E. WASHINGTON AVE
WASHINGTON, NJ 07882
908 689 5033
ARCTICFOODS.COM

 
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Slow-Cooker Corned Beef & Cabbage

INGREDIENTS

- 4 LB ARCTIC FOOD'S CORNED BEEF BRISKET W/ SPICE PACKET
- 5-6 GARLIC CLOVES, CRUSHED
- 1 SMALL ONION, CUT INTO WEDGES
- 3 CUPS OF WATER
- 2 TBSP SUGAR
- 2 TBSP VINEGAR
- 8 OZ BEER - WE SUGGEST YOU USE A LAGER OR IPA
- 1 (1 LB) BAG OF BABY CARROTS
- 1 LB RED POTATOES, QUARTERED
- 1 HEAD OF GREEN CABBAGE, CUT INTO WEDGES

DIRECTIONS

1. FIRST PLACE ONION WEDGES AND GARLIC AT THE BOTTOM OF YOUR 6-8QT CROCKPOT. THIS IS GOING TO ACT AS A STAND FOR YOUR MEAT, SO IT DOESN'T TOUCH THE BOTTOM AND DRY OUT. PLACE BEEF ON TOP OF ONIONS AND GARLIC.
2. NEXT, MIX TOGETHER WATER, BEER, SUGAR AND VINEGAR.
3. POUR OVER BEEF AND THEN SPRINKLE SEASONING PACKET OVER MEAT.
4. SET CROCKPOT, COVER AND COOK ON LOW FOR 8 HOURS.
5. AFTER 4 HOURS OF COOKING, ADD IN POTATOES AND CARROTS. COVER AND CONTINUE COOKING.
6. WHEN 1 HOUR REMAINS, ADD CABBAGE TO THE CROCKPOT. COVER AND CONTINUE COOKING FOR THE REMAINDER OF THE TIME. AFTER 8 HOURS, YOU WILL HAVE AN UNFORGETTABLE DINNER!

Irish Soda Bread

INGREDIENTS

- 4 CUPS ALL-PURPOSE FLOUR + EXTRA
- 4 TBSP SUGAR
- 1 TSP BAKING SODA
- 1 1/2 TSP KOSHER SALT
- 4 TBSP (1/2 CUP) COLD UNSALTED BUTTER - CUT INTO 1/2 INCH DICE
- 1 3/4 CUPS COLD BUTTERMILK
- 1 EXTRA LARGE EGG - LIGHTLY BEATEN
- 1 CUP DRIED CURRANTS OR RAISINS

DIRECTIONS

1. PREHEAT THE OVEN TO 375° F. LINE A SHEET PAN WITH PARCHMENT PAPER.
2. COMBINE THE FLOUR, SUGAR, BAKING SODA, AND SALT IN THE BOWL OF AN ELECTRIC MIXER FITTED WITH THE PADDLE ATTACHMENT. ADD THE BUTTER AND MIX ON LOW SPEED UNTIL THE BUTTER IS MIXED INTO THE FLOUR.
3. WITH A FORK, LIGHTLY BEAT THE BUTTERMILK, AND EGG TOGETHER IN A MEASURING CUP. WITH THE MIXER ON LOW SPEED, SLOWLY ADD THE BUTTERMILK MIXTURE TO THE FLOUR MIXTURE. COMBINE THE CURRANTS OR RAISINS WITH 1 TBSP OF FLOUR AND MIX INTO THE DOUGH. IT WILL BE VERY WET.
4. DUMP THE DOUGH ONTO A WELL-FLOURED WORK SPACE AND KNEAD IT A FEW TIMES INTO A ROUND LOAF. PLACE THE LOAF ON THE PREPARED SHEET PAN AND LIGHTLY CUT AN X INTO THE TOP OF THE BREAD WITH A SERRATED KNIFE. BAKE FOR 45 TO 55 MINUTES, OR UNTIL A CAKE TESTER COMES OUT CLEAN. WHEN YOU TAP THE LOAF, IT WILL SOUND HOLLOW.
5. COOL ON A BAKING RACK. SERVE WARM OR AT ROOM TEMPERATURE WITH BUTTER & A DRIZZLE OF HONEY.