



Irish Mule Cocktails in Celebration of St. Patrick

BY ANNIE FALK

The annual celebration of Ireland and its patron saint arrives each year on March 17th. For me, this brings back fond memories of attending the St. Patrick's Day Parade in New York City with my family, wearing green bows in my hair and enjoying a brunch buffet. It was the one day of the year that we feasted on corned beef and cabbage, potatoes in a dizzying array of presentations, and lots of dessert. The buffet was endless and the food coloring would turn our lips and tongues green, transforming us all into magical leprechauns.

Now, as an adult living in Palm Beach, I'm thinking of hosting a small dinner celebration of my own. My motivation is that some dear friends, who happen to be Irish, have just moved quite close to us and this will be their first St. Patrick's Day in Florida. For me, that's a great reason to go green.

Irish Mule Cocktail

INGREDIENTS

- 2 oz. Irish whiskey
- 6 oz. ginger beer
- 3 wedges fresh lime
- 1 lime wheel

INSTRUCTIONS

Fill a double old-fashioned glass with ice. Add the whiskey and ginger beer then squeeze in the juice of three lime wedges. Drop the wedges into the glass, stir, garnish with lime wheel and serve.

Makes 1 cocktail

I'll welcome guests with an Irish mule recipe I've shared with you above, have some Celtic music playing in the background, and serve a creative, healthful take on few popular Irish dishes. I will *button* my guests as they arrive, with a "Kiss Me I'm Irish" pin - it's like mistletoe at Christmas and all in good fun. I invite you to follow me at www.anniefalk.com where I am delighted to share my expertise in entertaining!