

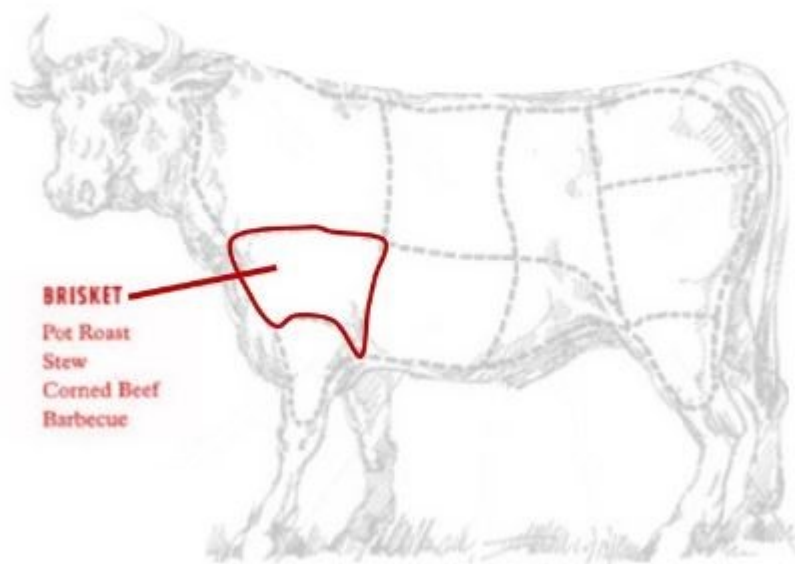


Nothing feeds your soul (Irish or not) like a good corned beef and comfort foods! Warm rolls, buttery mashed potatoes and salty cabbage. We have the best corned beef you can buy at the shop this month! Call Marv and have him put some aside for you! 303-985-0126 Enjoy!

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## Did You Know?



Okay, okay..... Corned beef and cabbage is more of an American dish than an Irish dish, we know, but the combination of corned beef and cabbage originated with Irish Americans as far back as the 1800's. In fact, President Abraham Lincoln ate this delicious meal at his inauguration dinner in 1861.

The fresh cuts of corned beef are usually the brisket cuts. The brisket is from the front part of the cow. The beef is called "corned," which refers to the curing method of the meat. Corned beef used to be dry-cured using "corns" of salt. Today, corned beef is brined with salt water. If you take it to the next level and smoke it, it becomes Pastrami.

Photo Credit And Article: Delishably.com

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## Corned Beef Sliders With Horseradish



### INGREDIENTS:

- 1 Dozen Dinner Rolls, in Rye if available
- ½ cup Stone Ground Dijon Mustard
- 1-2 Tablespoons Horseradish, depending on taste
- ½ cup Mayonnaise
- 1 ½ pounds Corned Beef, heated and shredded
- Shredded Irish Cheddar Cheese
- 2 cups Saurkraut

### DIRECTIONS:

In a small bowl, whisk together stone ground mustard, horseradish, and mayonnaise. Depending on your taste, add more or less horseradish and mustard.

Slice and toast dinner rolls until crispy and golden brown. Slather with dijon, top with leftover corned beef, Irish cheddar and drained saurkraut.

Devour.

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## "Beef Bucks" Only For Newsletter Peeps!

