



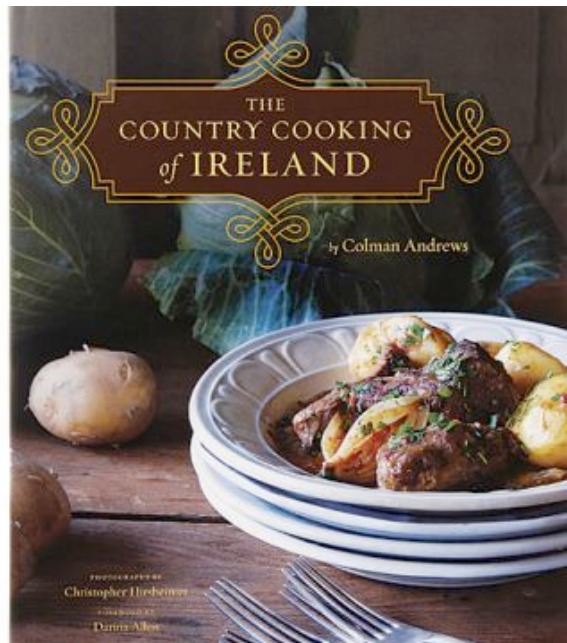
March 14th, 2012

## **Lyd the Lass by Lydia Shire**

Posted by **Lydia Shire** at 6:52 am

Trivia: In 1737, Boston was the site of the first ever recorded St. Patrick's Day Parade.

In other words, Boston-born Towne Stove and Spirits and Scampo will raise the roof on March 17th! My inspirations and recipes this year are paying homage to the foremost authority in Irish cooking, **Colman Andrews**. He is a *god* to me - and my best writer friend - who penned this amazing book on Irish food, "The Country Cooking of Ireland." It is a beautiful, "coffee table" sort of book and I advise everyone to get a copy prior to the big day ([find it here](#)). It is a treasure to behold!



An Irish lass myself, I'll be whipping up some really special treats this year at home and in the restaurants. Intrigued? Here's some highlights: Kitty's White Soda Bread; two "Emerald Isle" soups (Watercress, Almond & Nettle Soup; Smoked Cod & Irish Cheddar Souffle); Broiled Salmon with butter & honey leek pie; Monkfish in beer batter; Lamb Steak with Ballyknocken green mashed potatoes and a side of Jameson's whiskey cream sauce; and Steamed Syrup Sponge Pudding.

Let's go **green** together!

*Stop by Towne Stove and Spirits, 900 Boylston Street, 617-247-0400 from 5 to 10 p.m. on St. Patrick's Day as Culinary Director Lydia Shire and Executive Chef Mario Capone will be whipping up specials to honor Emerald Isle. Go the traditional route with Corned Beef & Cabbage (with honey mustard and smoked sea salt - \$21) or venture out with the Butter Poached Lobster (with leek pie, crispy potato and Irish whiskey sauce - \$41).*