One look at a freshly poured can of GUINNESS® Draught is enough to excite the taste buds of anyone. Then as you taste your first mouthful, you really appreciate the magic. But there’s a whole other side to the magic of GUINNESS you might not have tried. It’s the extra dimension that GUINNESS adds to food.

Beef and GUINNESS Stew, GUINNESS Roast Lamb with Creamy Mash, Fish and Chips in GUINNESS Batter – it’s hearty food with big flavours, rich deep sauces and the authentic taste of your favourite stout. And the good news is you don’t have to be a Master Chef to make it.

Executive chef at GUINNESS STOREHOUSE®, Justin O’Connor (JOC to his mates), gives you the recipes for his top ten GUINNESS dishes. Give them a go and get the lads round for an evening with GUINNESS and really good grub.
Throughout Irish History, GUINNESS has been the preferred accompaniment to many different meals, from stew to sandwiches, fish to fowl, and of course, shellfish.

A great palate cleanser, the carbonation of GUINNESS lifts the flavours off the tongue, in the same way as champagne, while its deep flavour complements hearty foods such as pies, stews and BBQs. The dry roasted, slightly bitter taste of GUINNESS also brings seafood to life. As for GUINNESS and chocolate, that subtle hint of caramel with melting chocolate is unbeatable.

But don’t take our word for it. Next time you’re having a meal, crack open a GUINNESS and let the black stuff work it’s magic!

“GUINNESS intensifies flavour, adds depth, enhances texture and, when it all boils down to it, just tastes great. Cooking with GUINNESS is something I’m truly passionate about. These top ten dishes aren’t in any particular order. But they are the dishes I love most and they’re the dishes that fly off the menu here at GUINNESS STOREHOUSE®. They’re not hard to make and they’re a treat to eat. So pour yourself a cool can of GUINNESS Draught, have a read, then give it a go and cook up a storm. Good Luck!”

Huge thanks to Executive Chef Justin O’ Connor and Guinness Storehouse® for their help in creating the Guinness Good Food Cookbook. Guinness Storehouse® is one of Dublin’s most unique venues and for private functions can cater for up to 1400 people.
No Irish lad's dinner is complete without his spuds and you can't beat the creamy taste of Colcannon or the texture of a Mashed Boxtly Potato. Both go perfectly with most of Justin's top ten. So here's how to make them.

Colcannon Potatoes

It doesn’t get any easier than this. Boil and mash your potatoes, add all your ingredients, mix well and serve hot. Great with bacon, sausages and of course a cool can of Guinness Draught.

Mashed Boxtly Potato

Simply boil and mash the potato. Add butter and mix in the rest of the ingredients then serve hot. This is great with any lamb or beef dish.
Ingredients
- Cupful diced carrots
- Cupful diced onions
- Cupful diced turnip
- Cupful of cooked barley
- 2 ltrs of vegetable stock
- A few sprigs of fresh thyme
- 1/2 can of Guinness Draught

Serves 4 - 6

This is the way soup is meant to be. Big, chunky, hearty, homely and, with a drop of the black stuff, creamy, smooth and satisfying. But the best thing about this soup is how easy it is to make. Get a pot on for the lads after a good game of golf and serve it with cool, creamy cans of Guinness Draught!

I could tell you to carefully sweat all the vegetables, then add the stock, barley, thyme and glass of Guinness. Then I could tell you to gently simmer everything until tender, never taking your eyes off the cooker until it’s all perfectly done.

But instead, just whack all the ingredients in a pot, cook for 20 minutes and then serve with crusty bread and a cool can of Guinness Draught. It’ll taste great, guaranteed.
This one is for when you really want to impress. It’s not hard and will blow any seafood lover’s socks off.

Put everything bar the lobster in a big stock pot and slowly bring to the boil. Then plunge the live lobster into the pot head first and simmer for 15 minutes. Drain the lobster and split in two halves. Then serve with mayonnaise, fresh garden salad, wholesome brown bread and wash it down with your favourite stout.

**JOC'S TIP** – Guinness and seafood is always a winner. The sweet salty taste of the sea is perfectly balanced by the silky, smooth taste of Guinness Draught in cans. For something different try any smoked fish with Guinness. Either warm or as a salad, it’s delicious.
One taste of this and you'll understand why customers at GUINNESS STOREHOUSE® are hooked. GUINNESS and fish were made for each other. And it doesn’t get any better than fresh fish in this crispy beer batter.

Pour the Guinness into a large bowl and add the flour, baking powder, salt and pepper. Then whisk until it is light and frothy. Let the batter sit for 15 minutes – remember good things come to those who wait!

Meanwhile, heat a deep fryer to 180˚ C. When the batter is ready, dust the fish with flour and coat evenly with batter. Fry for 5-6 minutes turning once halfway. Then serve with chunky chips, salad and a cool Guinness. Get your batter ready and then knock it up for the lads at half time.

JOC’S TIP – To stop your batter sticking to the wire mesh of your deep fat fryer, simply take the mesh out and use a slotted spoon to lift your fish instead. Genius!
This is just like mother used to make, only better... and with the great taste of GUINNESS Draught.

Put a roasting pan on the hob over a medium heat. When hot, sear the pork on both sides to seal the meat. Then season with salt and pepper, pour the Guinness in and add the garlic, honey, thyme and rosemary. Cover and cook for 1hr 30mins at 180˚ C. For perfect roasties, peel the potatoes then parboil them for 10 minutes. Now put them in a separate roasting dish with salt, pepper and a generous lug of olive oil. Add the dish to the oven for the last hour of cooking, then get comfortable with a cool can of Guinness Draught.

**JOC’S TIP** – This method of cooking is called braising. Guinness works well braised with beef, lamb and pork. Just take your pick.
Forget wine, once you've tried mussels with GUINNESS you'll never go back. Perfect in the garden with friends on a summer's day and of course cool cans of GUINNESS Draught all 'round.

Into a tall pot with a good lid, put the mussels, onions, garlic and Guinness. Then cover it and cook until the mussels have opened (4 - 5 mins). Then add cream, bring back to the boil and cook for a further two minutes. Add the dill and butter, stir well and serve immediately.

JOC'S TIP – Bring the pot to the table for a bit more ummph! When you open the lid, the intense aroma will blow you away. It’s mouth watering!
RACK OF LAMB WITH GUINNESS® AND MUSTARD

This is so simple to make but will leave even the biggest foodie stunned and asking for more. The topping is lighter than air!

Whisk the egg yolks and Guinness until they come to a peak. Then add a pinch of cayenne pepper, salt and pepper. Gently fold this through the mixture. Arrange your oysters on a plate and spoon a big dollop of the mixture into each one. Then grill them gently until golden. Now all that’s left is to crack a cold can of Guinness Draught and savour the taste.

Ingredients
4 egg yolks
5 teaspoons of Guinness
A pinch of cayenne pepper
Salt and pepper
A dozen native oysters

Serves 2
This is something special. It looks stunning when finished and it’s really easy to make. Have it on a quiet night in with someone special and you’re sure to impress or even better, persuade someone special to cook it for you. It’s the perfect match to GUINNESS movie nights, watch them Saturday nights on RTÉ 2.

Put the lamb and the Guinness into a bowl, cover and allow to marinate in the fridge for 6 – 8 hours. Take the lamb out and coat it with the mustard. Then press the lamb into the herb breadcrumbs. The crumbs will stick to the mustard and make a nice crust. Then simply roast in the oven at 200˚ C for 20 – 25 minutes. Serve with roast vegetables and champ potato. Delicious.

“Guinness is the only beer that really makes this work. The glaze on the lamb is as rich as you’d expect from red wine.”
Ingredients
1 portion of Beef and Guinness Stew
1 pancake
Handful of good smoked cheddar cheese
Serves 1

Just because you’ve got these mouth-watering recipes doesn’t mean you need to be chained to the stove. Beef and GUINNESS stew is even better the next day. And with little effort you can turn that left over stew into a meal fit for a king. Great for a bite on GUINNESS Poker Nights with the lads.

Heat the beef and Guinness stew until piping hot. Then spoon onto a pancake and cover with smoked cheddar cheese. Now grill until golden for a meal in minutes. Serve with potatoes or for a real treat try JOC’s Mash Boxy Potato.

“Whether I’m cooking Beef and Guinness stew at Guinness Storehouse® for a conference of 1,400 people or I’m making a simple salad with Guinness mustard dressing for two, people are amazed how Guinness adds immeasurable depth to a dish”.

THE GUINNESS® GOOD FOOD COOKBOOK
**Ingredients**
- 4 thin round steaks about 6 – 7 oz each (ask your local butcher)
- 4 cupfuls of herb bread stuffing (you can buy this ready made)
- 1 ltr of beef demi glaze
- 1/2 can of Guinness Draught
- Rosemary
- Salt and pepper

**Serves 4**

This is one for the lads. Tender beef steaks rolled around a herb stuffing, cooked slowly in GUINNESS. The result is rich and rewarding. It’s great on a winter’s night when you need something substantial. Get your mates around for a Hallowe’en party and watch them wolf it down.

Beat the beef with a rolling pin to flatten a little. Place the stuffing onto the steak, roll the steak around it then place in a casserole dish with the seam facing down. Now season the steaks with salt and pepper. Pour the Guinness and demi glaze over the steaks, add the rosemary and cover. Now relax with a cool can of Guinness Draught and let them cook in the oven at 170˚ C for between 1hr 15mins - 1hr 30mins. Then serve with creamy mash, your favourite vegetables and a generous helping of juices from the pan.

**JOC’S TIP** – Cooking with Guinness gives intense, lasting flavours. It transforms sauces giving them good body and an unbeatable velvety taste. This dish also works with gigots of lamb or escalopes of pork.
It's the number one seller in GUINNESS STOREHOUSE® restaurant and it's sure to satisfy any appetite. Get the lads around to watch the match. Get a big pot on the table. And watch it disappear as they help themselves.

Gently fry off the diced beef in the butter for 5-6 mins till brown, then add the vegetables and cook for another 5-6 mins. Add the herbs and season with salt and pepper. Add the demi glaze and cover. Slow cook for 60 to 90 minutes. Add the Guinness and stir. Season and serve with champ potato, roast carrot and parsnip. This should give 5-6 portions.

JOC'S TIP – Adding the Guinness near the end of cooking lends the stew a creamy, velvety taste. Just drop the Guinness in and watch the stew come alive!

Ingredients
- 1 kg diced beef
- Cupful diced onion
- Cupful diced celery
- Cupful diced leek
- Cupful diced carrot
- Pinch mixed herbs
- Knob of butter
- 2 ltrs of beef demi glaze
- Seasoning
- 1 can of Guinness Draught

Serves 5-6