



COOKING UP A HOOLEY

KATIE GAGNE



Tailgating the Irish Way

It's officially football season, and whether you are watching a high school game, college ball, or having a Sunday Funday, you have to have great food. Here is a unique twist on a very popular snack, a fun and tasty fusion of Irish food and the great taste of Flatbreads. They are easy to make and perfect to bring along to your next party.

Irish Flatbread

Makes 4 small or two regular size flatbread pizzas

Ingredients:

1 pound diced Corned Beef You can ask them to cut you a piece you can dice up at any deli.

4 small or 2 regular Flatbread Crusts

1/2 cup Shredded Hash Brown Potatoes

1 cup shredded Coleslaw Mix



8 ounces Shredded Swiss Cheese
2 tablespoons Olive Oil
2 teaspoons Garlic Salt
1 teaspoon Black Pepper
3 tablespoons Thousand Island Dressing
1/2 cup Chives or Green Onions

I like this because you can take a sheet pan and precook most of the ingredients.

On a large sheet pan, place chopped Corned Beef, Coleslaw Mix, Hash Browns and drizzle with a small amount of Olive Oil.

Bake at 350 for about 10 minutes until everything is soft and partially cooked.

Drizzle a small amount of the Olive Oil on each Flatbread and sprinkle with the Garlic Salt and Black Pepper.

Place on a baking sheet and heat in the oven for 7-8 minutes until slightly browned and a little crispy.

Remove the Flatbreads from the oven and divide the Hash Brown, Coleslaw, and Corned Beef evenly between the Flatbreads. Top with Swiss Cheese and return to the oven until cheese is melty.

Remove from the oven and drizzle Thousand Island Dressing over the flatbreads and sprinkle with the chopped Chives or Green Onions.

Katie Gagne teaches English at Trinity High School in Garfield Heights. She is also the owner of her in-home bakery Sassy's Sweets and Oh So Much More. You can contact her at (440) 773-4459 or at mkbluebows@aol.com, or find her on Facebook at @sassyssweetsandmore.

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