

Travel, eat,
and drink
like a *local*.

IRISH COFFEE

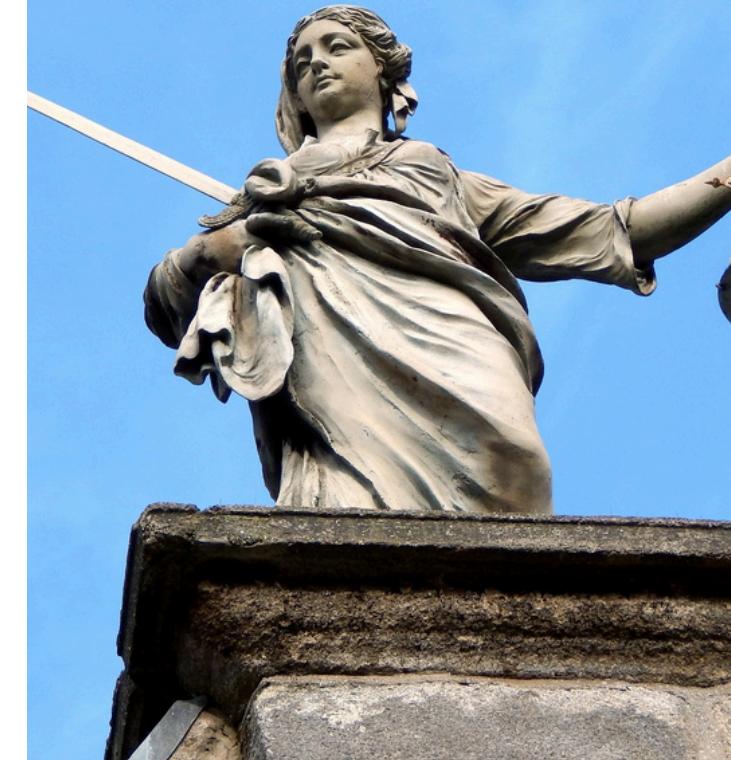


Discover **live**
Experience Anywhere



Questions?

(646) 694-8178
hello@discover.live
www.Discover.live



The Friendly Capital
City of Ireland

A LIVE, VIRTUAL TOUR TO
DUBLIN, IRELAND

Famous Foods

COLCANNON

An Irish interpretation of the classic working-class dish, bubble and squeak. The local rendition includes mashed potatoes, cabbage, onions, and kale, blended with a solid squirt of milk and cream. Many Irish chefs dig a depression in the middle and pour a knob of melted butter into it.

IRISH STEW

Is a classic national dish that dates back to the early 19th century. Food was scarce in those days, so common folk would cook up a big hearty stew using whatever leftover ingredients they could muster.

BEEF AND GUINNESS PIE

takes all the ingredients of the classic beef and Guinness stew, then slow-bakes them inside a pastry. The filling dish traditionally consists of chopped meat, onion, celery, carrots, redcurrant jelly, stock, and, of course, Guinness. The hearty meal is popular on cold winter days and best enjoyed with a pint of Guinness.

Mix Your Own

ORIGINAL IRISH COFFEE

INGREDIENTS:

- 2 teaspoons packed brown sugar, to taste
- 4 ounces strong, hot coffee
- 1 1/2 ounces Irish whiskey
- 1 ounce heavy cream, lightly whipped

DIRECTIONS:

1. Place the brown sugar into a warm Irish coffee glass, mug, or other heatproof glass.
2. Add the coffee and Irish whiskey.
3. Stir until the sugar is dissolved.
4. Float the lightly whipped heavy cream on top by slowly pouring it over the back of a spoon.
5. Do not stir. Instead, drink the Irish coffee through the cream. Enjoy.

Famous Drinks

LUCK OF THE IRISH

A vibrant, eye-catching green, this is perfect for a patriotic party. Serve it up at St Paddy's Day, and your guests will love the sweet combination of whiskey, peach schnapps, pineapple juice, and lime soda. Garnish with a cherry and a few fresh mint sprigs to keep things classy.

IRISH MAID

It has just 5 ingredients, but don't let that fool you, as this Irish maid is full of refreshing and fruity taste. It's a botanical blend of elderflower liqueur, lemon juice, honey, and Irish whiskey. And there's a magic ingredient in there too – muddled cucumber.

IRISH EYES

This super-simple recipe involves just a few ingredients – whiskey, creme de menthe, Irish cream, and cream. Shake everything up in a cocktail shaker (or jar if you don't have one), pour, and enjoy. And it's great for gatherings, too. An eye-catching turquoise color, it grabs attention and demands to be tasted.

Dublin

THE CITY

Dublin city is the capital of the Republic of Ireland, and its largest city. It is located in the province of Leinster on the east coast, at the head of Dublin Bay. It is the most important port and the center of commercial and financial power. It is home to Guinness beer. Dublin is famous for its traditional music and dance, folklore, fine literature and its traditions. Dublin is a city brimming with history and architecture, from centuries-old cathedrals to stately manors that line the winding streets.

Make Your Own

SHEPHERD'S PIE

Ingredients:

- 1 teaspoon salt, plus more to taste
- 3 large (1 1/2 to 2 pounds) potatoes, peeled and quartered
- 8 tablespoons (1 stick) butter, divided
- 1 medium onion, chopped (about 1 1/2 cups)
- 1 to 2 cups mixed vegetables
- 1 1/2 pounds ground round beef
- 1/2 cup beef broth
- 1 teaspoon Worcestershire sauce
- Pepper and/or other seasonings of choice

Directions:

1. Boil the potatoes; Add a teaspoon of salt. Bring to a boil, and cook until tender (about 20 minutes).
2. Preheat the oven to 400°F. Sauté the vegetables
3. Add the ground beef, then the Worcestershire sauce and broth. Cook until no longer pink. Drain the pan of excess fat, if necessary (anything more than 1 tablespoon). Season with salt and pepper. Add the Worcestershire sauce and beef broth. Bring the broth to a simmer and reduce heat to low.
4. Mash the cooked potatoes.
5. Layer the meat mixture and mashed potatoes in a casserole dish: Spread the mashed potatoes over the top of the ground beef. Rough up the surface of the mashed potatoes with a fork so there are peaks that will get well browned.
6. Bake. Place in a 400°F oven and cook until browned and bubbling, about 30 minutes.

THE TOUR

On this private, live, interactive, private walking tour we will be visiting some of Dublin's most famous landmarks and buildings in the oldest part of the city, Ancient Dublin. Our tour will include St Patrick's Cathedral, which is Ireland's Largest Cathedral. It is dedicated to St Patrick, Ireland's patron Saint. Then we will make our way to Marsh's Library dating back to 1707 and continue on to Christchurch Cathedral Dublin's oldest working building and the site of the first Viking Settlement in Dublin. We will visit many other historic sites and finish at the Dubh Linn Gardens at Dublin Castle where Dublin gets its name.