



"I have to have my porridge with a cup of Barry's tea," says Clodagh.



IRISH UP YOUR BREAKFAST

In honor of St. Paddy's, start your morning with a meal that someone from Ireland has actually signed off on, like this tasty porridge from celebrity chef **Clodagh McKenna** (the Irish Rachael Ray!). BY NINA ELDER



Clodagh's Apple-Cinnamon Porridge with Rhubarb Jam

2 cups rolled porridge oats or old-fashioned oats • 1 1/2 cups milk • pinch of salt • 1 tsp. ground cinnamon • 1 apple, peeled and grated • rhubarb-ginger jam, chopped toasted hazelnuts, crème fraîche, and honey, for toppings

In medium saucepan over medium heat, bring oats, milk, and salt to a boil. Reduce heat to a simmer. Cook, stirring occasionally, until oats are almost tender, about 5 minutes. Stir in cinnamon. Continue to cook until porridge is tender, about 5 minutes; add apple during last 2 minutes of cooking. Stir in more water or milk if you want thinner porridge. Serve in warmed bowls with toppings.

PORRIDGE: PHOTOGRAPH BY LINDA XIAO; FOOD STYLING BY JEN BEAUCHESSNE; PROP STYLING BY STEPHANIE L. YEH; PORTRAIT: COURTESY OF CLODAGH MCKENNA; MOZZARELLAS: PHOTOGRAPH BY YUNHEE KIM; FOOD STYLING BY JEN BEAUCHESSNE; PROP STYLING BY OLGA GRIGORENKO; BOTTOM LEFT: PETER ARDITO (S); BOTTOM RIGHT: GETTY IMAGES; ILLUSTRATIONS BY JOEL HOLLAND.

CLODAGH'S IRISH FAVES



KILBEGGAN ORGANIC PORRIDGE OATS Creamy quick-cooking oats with a history: The Lalor family has been making it for five generations. \$9 for 35 ounces, foodireland.com



FOLLÁIN RHUBARB & GINGER JAM This sweet-tart jam is great for breakfast. Or try it on your next grilled cheese (with Irish cheddar, of course). \$8 for 13 ounces, igourmet.com



BARRY'S TEA GOLD BLEND Founded in 1901, Barry's has lots of fans in Ireland—and beyond. Gold Blend is a favorite with a robust but smooth flavor. \$7 for 80 bags, foodireland.com