

The Irish Heritage Cookbook

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West of Ireland Summers Tamasin Day-Lewis 2002 WEST OF IRELAND SUMMERS: A COOKBOOK is a celebration of food. In this vivid account of summers spent in the remote beauty of the west of Ireland Tamasin Day-Lewis rekindles the sights, sounds, smells and, above all, the tastes of her family holidays since childhood. Tamasin Day-Lewis's passion for cooking is evident in more than 100 dishes; some traditional Irish recipes, some recapturing the tastes of her childhood and others created by Tamasin herself. These combined with stunning photographs and a lively text make this a truly irresistible cookery book.

The Official Guinness Cookbook Caroline Hennessy 2021-10-26 Bring the magic of Guinness to your table with the first full-length official Guinness cookbook. Celebrate the 260-year legacy of Ireland's beloved beer with over 60 recipes for every meal and occasion. One of the world's most iconic and beloved beers, Guinness is famous for bringing people together for good times over a couple of pints of its distinctive, award-winning brew. Unique in its velvety finish and bold, rich flavor perfectly balanced between bitter and sweet, Guinness beer has long been used by home cooks as either the secret ingredient or the perfectly paired beverage to a variety of dishes and drinks. Now this reputation for excellence in cooking is going from under the radar to official with this definitive cookbook. From a savory Braised Short Rib recipe to a Creamy Mint Cocktail to a homey Chocolate Potato Cake, this comprehensive book includes over sixty recipes for dishes that feature or pair with the stouts and lagers of the Guinness brewery. The beers featured in the book include the classic Guinness Draught, crisp Extra Stout, bittersweet Foreign Extra Stout, citrusy Baltimore Blonde, and more. A true celebration of a brew that has won fans and enthusiasts across the world, *The Official Guinness Cookbook* also includes short excerpts and images from the brewery's storied history. Featuring stunning food photography, recipe modifications, and suggested menus for festive occasions from gatherings to special events, *The Official Guinness*

Cookbook is the perfect gift for Guinness lovers, foodies, home cooks, and anyone who longs to bring the taste and comfort of their favorite Irish pub home. OFFICIAL GUINNESS COOKBOOK: The first full-length official cookbook celebrating Guinness' beloved and distinctive stouts and lagers. MORE THAN 60 RECIPES: Delicious dishes for every occasion, from hearty soups and stews to showstopping desserts. A VIRTUAL VISIT: Includes photos, facts, and stories from the legendary Dublin brewery. GORGEOUS PHOTOS: Filled with inspiring full-color photos to ensure success in the kitchen. PERFECT GIFT: Ideal for the Guinness lovers, curious cooks, and anyone fascinated by Irish culture and cooking.

Celtic Folklore Cooking Joanne Asala 1998 Presents recipes for beverages, eggs, cheese, soups, vegetables, seafood, meats, and desserts, listing traditional holidays associated with the foods, and other folk beliefs and correspondences

The Irish Spirit Margaret M. Johnson 2006-08-24 The Irish Spirit combines the Emerald Isle's favorite recipes with a touch of ale, stout, cider, or whiskey, creating terrific new flavor combinations. Whether scallops and shrimp are poached in single-malt whiskey, tender brisket is simmered in ale and topped with a golden cheese cobbler, or old-time pineapple upside-down cake is updated with a buttery, toffee liqueur topping, each recipe is enhanced by Ireland's famous spirits. In addition to the terrific recipes is the fascinating history of Irish whiskey, stories of classic events like Belfast's popular Pub Crawl, and the origins of the infamous "black and tan," making this spirited cookbook a delight for all with a touch of the Irish.

Real Irish Food David Bowers 2012-12-18 People in Ireland are sometimes mortified by what Americans think of as "Irish food." That's because the real thing is much subtler and more delicious than any platter of overcooked corned beef and mushy cabbage could ever be. Real Irish food is brown soda bread so moist it barely needs the yolk-yellow butter; fragrant apple tarts with tender, golden crusts; rich stews redolent of meaty gravy and sweet carrots; crisp-edged potato cakes flipped hot from a skillet directly onto the plate. Forget meatloaf or mac and cheese—this stuff is the original comfort food. Real Irish Food is the first comprehensive cookbook to bring classic Irish dishes to America with an eye for American kitchens and cooks, and with tips and tricks to help reproduce Irish results with American ingredients. Transform plain white fish by baking it with grated sharp cheese, mustard, and crumbs. Discover that celery takes on new life when sliced, simmered in chicken stock, and served in a lightly thickened sauce. Homemade Irish Sausages Potted Shrimp and Potted Salmon Finglas Irish Stew with Dumplings Whiskey Chicken and Roast Goose with Applesauce Boxtty, Cally, Champ, and Colcannon Apple Snow, Almond Buns, and Summer Pudding Elderflower Lemonade, Black Velvet, and Ginger Beer Cherry Cake, Custard Tart, and Brandy Butter From hearty roasts to innovative vegetable dishes, from trays of fresh-baked scones to rich, eggy cakes, and from jams bursting with tart fruit to everything you can do with a potato, there's no food so warm and welcoming, so homey and family-oriented, so truly mouthwatering as real Irish food.

Irish Cookbook Steven C Cooker 2021-03-07 Happy St. Patrick's Day. Would you like to cook international dishes or something special for St. Patrick's Day? You don't need the luck of the Irish! Check out our list of St. Patrick's Day recipes for corned beef and cabbage, Irish stew, and more ideas beyond green beer! Then you have come to the right place. In this book you will find a simple and effective approach to cooking authentic Irish food from the comfort of your own home. Perfect for the novice and expert cook alike, the recipes listed in this book have been eaten in Ireland for the better part of a millennia, and truly offer us with some of the most delicious food in the world. This Irish Cookbook covers the following traditional dishes: STARTER&SOUP RECIPES BREAKFAST RECIPES DINNER RECIPES VEGETABLE&SALAD RECIPES CAKE DESSERT&BEVERAGE RECIPES And more... So...what are you waiting for? Scroll up and click on "BUY NOW" and get your copy NOW!

The Art of Irish Cooking Monica Sheridan 1996 Nearly 200 recipes for traditional Irish fare.

A Return to Ireland Judith McLoughlin 2022-08-30 Enjoy over 100 recipes celebrating Irish-American heritage as you journey back to the place of your Irish roots. A Return to Ireland showcases fresh, innovative food and drink recipes which celebrate Irish-American heritage as it weaves the culinary and cultural journey of these two places that the author have come to call home. From the lush green fields of Gilford in County Armagh now settled in Atlanta, Georgia, author Judith McLoughlin shares her love of whole, fresh Irish ingredients with readers, sending them, one plate at a time, back to a simpler time. A Return to Ireland also highlights stories and Irish food to celebrate the relationship between Ireland and America. Just a few classical style dishes featured in the book: Paddy's Potato and Leek Soup with Chive Puree, Beef and Oyster Pie, Connemara Mountain Lamb with Mixed Carrots and Rosemary Jus, Cead Mile Failte Kale Dip, Oaty Apple Crumble with Pouring Cream, Loin of Bacon with Crispy Cabbage, Colcannon, Irish Stout Chocolate Cake, Crumbled Corn Beef and Sweet Potato Tart, Irish Stout and Onion Soup with Blue Cheese Croutons, Dublin Lawyer Lobster, Pan Roasted Fillet of Halibut with a Lemon and Herb Butter Sauce, Gaelic Steaks, Wexford Strawberry Salad, Barmbrack Charm Bread, Cullen Skink Seafood Bake, Heaney's Hedgerows Pavlova, Celtic Sea Smocked Mackerel with Crispy Toasts, Marmalade Bread Pudding with Irish Whiskey Sauce.

Irish Puddings, Tarts, Crumbles, and Fools Margaret M. Johnson 2013-02-08 Everybody loves a fool - especially made fluffy with ripe strawberries or tangy apple. From the author of *The New Irish Table* comes this celebration of the Emerald Isle's classic desserts. From lemony puddings and marmalade-slathered scones to fruit-filled tarts and berry-laden crumbles, these contemporary renditions of the traditional desserts of Ireland make perfect use of common staples such as oatmeal, fruit, dairy products, and, of course, whiskey. Steel-Cut Oat Pudding is enhanced with orange zest, nutmeg, and plump golden raisins. A chocolate, walnut, and caramel tart becomes a treat for grownups with a splash of the hard stuff. A final chapter offers the most memorable of holiday delectables including mincemeat tarts, Christmas pudding, and a really good

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fruitcake. A glossary and source list define and locate unusual ingredients. With gorgeous painterly photographs depicting the food and countryside, this wonderful cookbook serves as a sweet reminder of the people and cuisine of Ireland.

Mennonite Girls Can Cook Lovella Schellenberg 2011-04-15 Mennonite Girls Can Cook is a blog about recipes, hospitality, relationships, encouragement and helping the hungry—and now it's a book, too! Like the blog, Mennonite Girls Can Cook—the book—is about more than just recipes. It's about hospitality, versus entertaining; about blessing, versus impressing. It's about taking God's Bounty and co-creating the goodness from God's creation into something that can bless family and friends, and help sustain health and energy. "No matter which way you look at it, wonderful things happen when people are given the opportunity to gather around the table—a chance to nurture and build relationships, fellowship and encourage one another and create a place of refuge for those who have had a stressful day."—Charlotte Penner, Mennonite Girls Can Cook

Simply Delicious 2 Darina Allen 1990 Based on the author's second series of programmes on RTE television, this book includes all the recipes from the television series as well as many additional ones that should enhance any cook's repertoire. The book offers advice on cooking techniques and choice of ingredients.

Flavors of Ireland Margaret M. Johnson 2012-02-22 Flavors of Ireland invites readers cooks and armchair travelers alike on a culinary tour of one of Europe's fastest growing food destinations. Long praised for its lush landscapes, friendly people, and unique heritage, Ireland has a distinctive food culture thanks to the geography, climate, and history of the people who settled here centuries ago. Part recipe collection, part travel guide, and part history, the book offers an insightful look into the ingredients that shape the country's cooking: a rich array of vegetables and fruits; succulent beef, lamb, and dairy produce; smoked, cured, and spiced fish and meat; and fields of nourishing barley, wheat, and rye. With evocative photos that transport you to the Irish countryside, Flavors of Ireland will awaken your senses to the grand places and glorious food of this warm and welcoming land.

A Little Irish Cookbook John Murphy 1996 A lively introduction to Irish cooking, this delightful volume contains 47 traditional recipes.

McGuire's Irish Pub Cookbook Jessie Tirsch 1998-01 Presents recipes from the Pensacola, Florida, restaurant, including breakfast, brunch, appetizers, soups and stews, main dishes, side dishes, and desserts

The Irish Heritage Cookbook Biddy White Lennon 2005-01-01 Includes a comprehensive guide to Irish ingredients, from wild and cultivated harvest fruits to traditional meats and game.

The Irish Heritage Cookbook Margaret M. Johnson 1999 Roughly 44 million

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Americans of Irish descent, though understandably proud of their heritage, have grown up with a shocking degree of cultural deprivation with regard to the culinary traditions of their ancestors. For most, Irish cuisine means potatoes, corned beef, and cabbage. Now at last, *The Irish Heritage Cookbook* will set the record straight. Margaret Johnson offers a much-needed fresh perspective on what Irish cooking is all about. She tells stories about the foods of Erin and how these dishes were reinvented by Irish emigrants and their offspring, evolving to include new ingredients and to suit modern circumstances and tastes. Offering a bountiful collection of both traditional recipes and contemporary innovations from a host of chefs and cooks in the Old Country and the New, *The Irish Heritage Cookbook* affirms at last the place of Irish cooking among the great cuisines of the world and one to be enjoyed by all who love Ireland.

Favorite Flavors of Ireland Margaret Johnson 2015-10-17 *Favorite Flavors of Ireland* invites readers, cooks, and armchair travelers alike on a nostalgic tour of one of Europe's most beloved destinations. From her first visit in 1984, Margaret Johnson has forged an indelible bond with Ireland and Irish food, and she shares this unique relationship with you in her eleventh cookbook. You'll find recipes that have become her favorites along with a few recent discoveries that are sure to please. The book brings home all the classics: Shepherd's Pie, Bacon and Cabbage, Seafood Chowder, Bread and Butter Pudding and provides an insightful look into the seasonal ingredients that shape the country's cooking. With over 100 recipes and evocative photos that transport you to the Irish countryside, this colorful collection will awaken your senses to the delicious food of this warm and welcoming land and keep those Irish eyes smilin' all through the year.

Prannie Rhatigan's Irish Seaweed Kitchen Prannie Rhatigan 2009 Irish seaboard lore, recipes old & new, nutritional information & personal anecdote combine with the faintest hint of nostalgia in this refreshingly original mix of common sense & practical cookery.

Our Irish Grannies' Recipes Eoin Purcell 2011-11-01 Savor the delicious & authentic recipes of traditional Irish cooking. Safe-keepers of Ireland's tastiest and most precious culinary traditions, grannies from all across the Emerald Isle have long kept secret the recipes that define Irish cooking. Passed down from generation to generation, traditional foods such as brown bread and potato soup have been served by grannies in thatch-roofed cottages and local village pubs for years. Eoin Purcell has compiled the best of his ancestors' recipes in the ultimate collection of authentic Irish cooking. Try your hand at traditional granny recipes such as: •Ravenscroft Guinness Beef Stew •A Traditional Dublin Coddle •Granny's Northern Irish Stuffing •Old-fashioned Soda Scones "A small book with a big heart." Irish Independent

The Complete Irish Pub Cookbook Parragon 2012-03 Presents traditional and contemporary Irish pub food recipes for appetizers, entrees, side dishes, and desserts.

The Cajun Irish Cookbook Daniel C. Mestayer, III 2014-12-18 The Cajun Irish Cookbook is a wonderful and diverse collection of family recipes ranging from the Less than 30 Minutes Meals to our favorite Holiday Dishes and Sides. It includes Game Day Menus that can all be made up the day before and several generations of deserts and specialty dishes that reflect both our Cajun and Irish heritage, too. The Cajun Irish Cookbook recipes are intended not only to be stand alone recipes that can be executed by the novice chefs but to be a jumping off points for more creative cooking and experimentation to expand the range of experienced chefs, as well.

The Irish Pocket Potato Recipe Book Eveleen Coyle 2015-02-06 This wonderful book gathers together a collection of delicious recipes featuring Ireland's favourite food. Here, the humble potato is transformed into classic dishes such as Dublin coddle, colcannon and boxty, while there are also recipes for adventurous new suggestions including parmesan potato cakes and even potato pizza! The Pocket Irish Potato Cookbook will help you create exciting meals that all the family will enjoy. Includes a history of Ireland's relationship with the potato and heritage varieties. 'Eveleen Coyle, who runs the excellent Fab Food Trails in Dublin and around the country, has brought her publishing credentials to the fore by writing a lovely little ode to the potato.' - Marie-Claire Digby, Irish Times Magazine

Brian McDermott's Donegal Table Brian McDermott 2018 Brian McDermott has built a national reputation as a chef on one simple belief - that tasty, healthy food based around traditional recipes and local produce is something every family can make and enjoy. As one of twelve children growing up in Burt in County Donegal, the focal point of the family was always his mother's kitchen table, and that childhood memory of the family coming together and connecting over her home cooking continues to inspire Brian as he shares his own passion for food with others. Whether it's cooking freshly-caught mussels for the fishermen at Greencastle pier or sharing his skills with others at his cookery school, Brian loves to celebrate the best of his home county's warmth and traditions.

The Irish Heritage Cookbook Mercedes McLoughlin 1984

The Festive Food of Ireland Darina Allen 2001-07 In The Festive Food of Ireland, Darina Allen, Ireland's well-known advocate of fresh, simple cooking, presents the full range of traditional Irish holiday fare.

Irish Traditional Cooking Darina Allen 2018-11-05 Ireland's rich culinary heritage is brought to life in this new edition of Darina's bestselling Irish Traditional Cooking. With 300 traditional dishes, including 100 new recipes, this is the most comprehensive and entertaining tome on the subject. Each recipe is complemented by tips, tales, historical insights and common Irish customs, many of which have been passed down from one generation to the next. Darina's fascination with Ireland's culinary heritage is illustrated with chapters on Broths & Soups, Fish, Game, Vegetables and Cakes & Biscuits. She uses the finest of Ireland's natural produce to give us recipes such as Sea

Spinach Soup, Potted Ballycotton Shrimps with Melba Toast and Rhubarb Fool.

Helen's Hungarian Heritage Recipes 2009

The Irish Heritage Cookbook Mercedes McLoughlin 1984

My Irish Table Cathal Armstrong 2014-03-11 The debut cookbook from Cathal Armstrong featuring 130 recipes showcasing modern Irish fare, along with stories about Armstrong's journey from Dublin to Washington, DC, and becoming an internationally recognized four-star chef, the owner of seven successful food and drink establishments, and a leader in the sustainable-food movement. With its moderate climate and amazing natural resources, Ireland is a modern-day Eden, boasting lush, bountiful produce, world-renowned dairy, plentiful seafood, and grass-fed meats. In *My Irish Table*, sustainable food movement leader and four-star chef Cathal Armstrong celebrates the food of his homeland and chronicles his culinary journey from Dublin to Washington DC, where he runs seven beloved and critically lauded restaurants. Featuring 130 delicious recipes—from Kerrygold Butter-Poached Lobster with Parsnips to Irish Stew, Shepherd's Pie, and Mam's Apple Pie—*My Irish Table* draws on Armstrong's Irish upbringing as well as his professional experience and French culinary training. In his hands, Irish food is comforting yet elegant, rustic yet skillful, and *My Irish Table* invites you into his kitchen to explore the vibrant traditions and rich culinary landscape of the Emerald Isle.

The Irish Cookbook Carla Blake 2006 Adapting traditional Irish dishes to suit contemporary day tastes and lifestyles, this book includes modern recipes using fresh seafood, farmhouse vegetables, prime Irish meats and cheeses. It is suitable for all almost occasions, whether you want a quick and easy snack, a family meal or are entertaining for a special occasion.

The Blue Bloods Cookbook Wendy Howard Goldberg 2015-11-03 "Anyone who has ever seen the hit TV show *Blue Bloods* knows that the family dinner is the centerpiece of every episode. And there are really only three things that *Blue Bloods*-and everyone else-need to make a successful family dinner: family, love and food. Bring the first two to the table and *The Blue Bloods Cookbook* will provide the third! Bridget Moynahan, the show's star, invites you to partake in that sacred family ritual, offering food lovers more than 100 delectable recipes and bringing you Irish/Italian comfort food that will make you feel right at home,"--Amazon.com.

Scottish-Irish Pub and Hearth Cookbook Kay Shaw Nelson 2009-02 From hearty, wholesome recipes for family dinners to more sophisticated and exotic dishes for entertaining with flair, this book is the perfect source for dining the Celtic Way! In this collection of 170 recipes of the best of Scottish and Irish pub fare and home cooking, you'll find old classics like Corned Beef N' Cabbage, Cock-A-Leekie, Avalon Apple Pie, and Fish and Chips, as well as new recipes sure to become family favorites: Tobermory Smoked Salmon Pate, Raisin Walnut Porridge, and Skibbereen Scallop-Mushroom Pie, among others. In addition

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to the recipes, each chapter begins with entertaining stories, legends and lore about Celtic peoples, their traditions and customs, and the history of their foods. Chapters include: Starters; Soups; Egg and Cheese Dishes; Barley, Oats and Cornmeal; Seafood; Poultry and Game; Meats; Vegetables and Salads; Breads; Cookies and Cakes; Desserts; and Drinks. All of these easy-to-follow, step-by-step recipes are adapted for the North American kitchen.

Irish Puddings, Tarts, Crumbles, and Fools Margaret M. Johnson 2004-09-09 A mouthwatering compilation of popular desserts from the Emerald Isle celebrates traditional treats and contemporary renditions of classic favorites, many of which make use of such common staples as oatmeal, fruit, dairy products, and whiskey, including mincemeat tarts, Christmas pudding, steel-cut oat pudding, and others, accompanied by a handy glossary and resource list. Original. 15,000 first printing.

The Complete Book of Irish Country Cooking Darina Allen 1996 Providing an introduction to the art of Irish cookery, a collection of more than 250 traditional recipes includes dishes that range from Watercress Soup to Apple Amble Tart

An Irish Country Cookbook Patrick Taylor 2017-02-07 From New York Times, USA Today, and Globe and Mail bestselling author Patrick Taylor comes ten new short stories in the popular An Irish Country series paired with more than 140 delicious Irish family recipes in An Irish Country Cookbook. Told from the perspective of beloved housekeeper Kinky Kincaid, one of the cherished starring characters in Taylor's An Irish Country series, An Irish Country Cookbook explores Ireland's rich culture through its delicious dishes and stories of its charming people. These authentic tried-and-true family recipes have been passed down from generation to generation, and are the original comfort food for millions. Organized into sections such as: starters, soups, breads, mains, sides, sauces, desserts, cakes, candy and treats, and Ulster Christmas recipes, this cookbook brings the magic of Irish cooking and time-honored Irish traditions to life. The ten short stories starring Dr. Fingal Flahertie O'Reilly, Dr. Barry Laverty, and the colorful village of Ballybucklebo will delight fans of the series and new readers alike. From starters to sauces, Irish soda bread to Christmas dinner, these memorable dishes will bring a taste of the world of the Irish Country books to every kitchen. At the Publisher's request, this title is being sold without Digital Rights Management Software (DRM) applied.

Tea and Crumpets 2009-05-13 Curious armchair travelers, nostalgic food excursionists, and inventive home entertainers will adore this tour of Europe's legendary tearooms and salons. A delicious culinary and cultural experience as well as a treasure trove of recipes from top-notch destinations, this little gem lets readers in on the rituals of taking tea. Recipes like the Ritz's cucumber sandwiches, Claridge's famous raisin and apple scones, or chocolate scones from Edinburgh's Balmoral Hotel, as well as color photographs of tasty tea fare and European teahouses, bring the charm of afternoon tea to anyone's

home.

The Very Best of Traditional Irish Cooking Bidy White Lennon 2015-03-30 An evocative collection of best-loved recipes from Ireland, with a culinary history and guide to the regional ingredients.

The Farmette Cookbook Imen McDonnell 2016-03-08 To many, Imen McDonnell's life reads as a modern fairytale. Happily going about her business as a young American woman embarking upon a successful career in broadcast production, she was introduced to a dashing Irish farmer and fell instantly in love. In short order, Imen found herself leaving behind her work, her country, and her family and friends to start a life from scratch on a centuries-old family dairy farm in County Limerick. The Farmette Cookbook is more than just a cookbook, it's a chronicle of Imen's journey, embracing her new identity as a farmer's wife, discovering new tastes, feeding her family, and finding her way around the Irish kitchen, where traditional cooking trumps quick and convenient. Here, Imen shares her tried-and-true classic Irish recipes, infused with a contemporary American twist: from her Best Brown Bread, Fish-'n'-Chip Pie, and Richard's "Proper" Irish Coffee to Farmhouse Buttermilk Beignets, Hot-Smoked Burren Salmon Tacos, and an Irish Hedgerow Shandy. Highlighting farmhouse skills (such as butter and cheese making) and the use of local, wholesome ingredients, Imen invites us into her kitchen and her world, through stories and recipes, for a taste of the Irish countryside.

The Irish Cookbook JP McMahon 2020-02-26 The Irish Cookbook showcases the true depth of Irish cuisine, its ingredients, and its fascinating history, as never before Ireland's remarkably rich food heritage dates back millenia and, in The Irish Cookbook, acclaimed chef Jp McMahon captures its unique culinary origins and varied influences. Irish food is the summation of what the land and sea gives; the book's 480 home-cooking recipes celebrate the range and quality of Ireland's bounty, from oysters and seaweed on its west coast to beef and lamb from its lush green pastures, to produce and forage from throughout the island. Presenting best-loved traditional dishes together with many lesser-known gems, this book vividly evokes the warmth, hospitality, and culinary spirit of the Emerald Isle.

The Country Cooking of Ireland Colman Andrews 2012-12-21 The acclaimed food and travel writer brings to life the people, countryside, and delicious food of Ireland in this James Beard Award-winning cookbook. Fast emerging as one of the world's hottest culinary destinations, Ireland is a country of small farms, artisanal bakers, cheese makers, and butteries. Farm-to-table dining has been practiced here for centuries. Meticulously researched and reported by Saveur magazine founder Colman Andrews, this sumptuous cookbook includes 250 recipes and more than 100 photographs of the pubs, the people, and the emerald Irish countryside taken by award-winning photographer Christopher Hirsheimer. Rich with stories of the food and people who make Ireland a wonderful place to eat, and laced with charming snippets of song, folklore, and poetry, The Country Cooking of Ireland ushers in a new understanding of Irish food.

