Cookery Books

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Jenny Bristow Cooks Gloriously Good Food

Jenny Bristow

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Jenny Bristow is a phenomenon! Practical, good-humoured and direct, her personal cooking style has endeared her to the hundreds of thousands who watch and enjoy her television programmes.

Like Jenny herself, the recipes are straightforward and relaxed – the emphasis is always on good flavour, good health and good presentation, with maximum results and minimum fuss.

In this stunning new book, Jenny presents over sixty recipes for the way we live now, from the hearty (pork sausages with a mustard and red onion gravy) to the sophisticated (seville orange chicken with a pilaff of coriander rice). There are soups, snacks and absolutely mouthwatering sweets – how about grilled sugar cinnamon muffins with hot apple wedges, for instance?

A sparkling new design concept makes this the most attractive and user-friendly Jenny Bristow book ever, with clear step-by-step recipes and full colour photographs of the dishes and of Jenny in and around her County Antrim home.

Gloriously good, indeed!
JENNY BRISTOW
cooks
gloriously good food
Jenny Bristow
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In association with UTV
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