Wining and Dining At Home in Ireland

Sandy O'Byrne
Jacinta Delahaye

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WINING and DINING AT HOME IN IRELAND

Sandy O’Byrne and Jacinta Delahaye

Includes a directory of fine food and wine shops and suppliers in Ireland
Dinner for friends? Sunday lunch with the family? After theatre supper? Here is a fresh sophisticated approach to entertaining today. Each of these carefully balanced menus, with wines selected to complement the dishes, provides the ingredients for a truly memorable meal. All you’ve got to do is add friends!

Sandy O’Byrne and Jacinta Delahaye believe that while entertaining involves taking trouble for people you care about, it should be enjoyable for the hosts as well as the guests. Their practical, well-planned menus can all be prepared in advance. A little last-minute cooking completes the dishes so that they are served freshly cooked when everybody is ready to eat. Sandy and Jacinta have selected particular wines to act as the ‘second sauce’ to each dish. The combinations are tried and tested and take the guesswork out of choosing wine for special occasions. Memories are made of enchanted evenings of food and wine with friends. Sandy and Jacinta will help you to create them!

The cover shows the Seafood Ragout from the menu ‘More Dash than Cash’.
Wining and Dining
At home in Ireland
Mise en place for Salmon Ravioli (p. 54) and Breast of Chicken with Peppers (p. 40)
SANDY O’BYRNE  
JACINTA DELAHAYE  

Wining and Dining  
At home in Ireland  

A. & A. FARMAR
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