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Irish Cooking: Over 100 Classic Irish Recipes

Clare Connery

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Irish Cooking
Over 100 classic Irish recipes

Clare Connery
Irish Cooking
by Clare Connery

The key to Irish cooking is all about using the freshest available ingredients in the traditions of the region to create delicious, wholesome dishes.

*Irish Cooking* has more than 100 fabulous recipes, from Poached Salmon Steaks with Dill Butter, Boiled Bacon and Cabbage, Roast Breast of Chicken with Oatmeal Stuffing to Irish Whiskey Trifle, Soda Bread and Potato Apple Cake. All of the recipes will inspire you to further explore the traditions of Irish cooking.

All the recipes have been fully tested and include easy-to-follow instructions and helpful tip boxes. Cooking and preparation times are also provided.

Beautifully illustrated this superb cookbook is ideal for anyone interested in Irish cooking.

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Irish Cooking
Acknowledgments

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Contents

7 Introduction
8 Soups
22 Starters and Snacks
38 Fish and Seafood
54 Meat
72 Poultry and Game
86 Vegetable Dishes
94 Puddings and Desserts
112 Breads, Cakes and Baking
126 Index