

2001

Jenny Bristow Cooks Gloriously Good Food

Jenny Bristow

Follow this and additional works at: <https://arrow.tudublin.ie/irckbooks>



Part of the Arts and Humanities Commons

Recommended Citation

Bristow, Jenny, "Jenny Bristow Cooks Gloriously Good Food" (2001). *Cookery Books*. 25.
<https://arrow.tudublin.ie/irckbooks/25>

This Book is brought to you for free and open access by the Publications at ARROW@TU Dublin. It has been accepted for inclusion in Cookery Books by an authorized administrator of ARROW@TU Dublin. For more information, please contact arrow.admin@tudublin.ie, aisling.coyne@tudublin.ie.



This work is licensed under a [Creative Commons Attribution-Noncommercial-Share Alike 4.0 License](https://creativecommons.org/licenses/by-nc-sa/4.0/)

JENNY BRISTOW

COOKS



gloriously **good** food

JENNY BRISTOW

COOKS

gloriously **good** food

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?

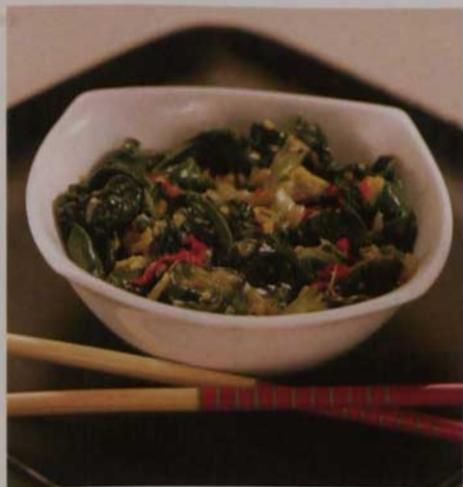
A sparkling new design concept makes this the most attractive and user-friendly Jenny Bristow book ever, with clear step-by-step recipes and full colour photographs of the dishes and of Jenny in and around her County Antrim home.

Gloriously **good**, indeed!

ISBN 0 85640 700 3

€13.95

£ 10.99



JENNY BRISTOW
COOKS
gloriously **good** food



JENNY BRISTOW
COOKS
gloriously **good** food

THE
BLACKSTAFF
PRESS
BELFAST

IN ASSOCIATION WITH UTV

contents

	introduction	vii
	herbs	viii
	oils and spices	x
	conversion tables	xi
snacks, salads, starters	poached pears, blue cheese and figs	3
	hot fish and potato salad	5
	garden salad	7
	sweet chilli bok choy and gai lan	9
	herb crusted cheesy stuffed mushrooms	11
	roasted cherry tomato soup	13
	italian sausage sandwich	15
	chicken and ham sandwich	15
	grilled sardine and bacon sandwich	17
	crusty bread with roasted salmon flakes	19
	toasted bread, plums, bacon and creamy blue cheese	19
	irish french toast	21
	hot banana muffuletta	23
grilled sugar cinnamon muffins	25	
the main event	seville orange chicken with a pilaff of coriander rice	29
	pan roasted chicken with lemon, garlic and herbs	31
	garlic and bacon wrapped chicken pieces	33
	golden chicken bake	35
	tagliatelle with lime scallops	37
	chargrilled marlin	39
	mackerel mash with a corn and herb relish	41
	cheesy topped smoked haddock	43
lemon and olive scented mediterranean vegetables	45	

oven roasted potatoes and parsnips	47
parsnip champ	49
mozzarella topped vegetable tart	51
hot spicy beef	53
beef cooked the italian way	55
mediterranean vegetables and spicy beef	57
middle eastern curry	59
pork sausages with a mustard and red onion gravy	61
pork chops with peaches and parsley	63
sticky pork ribs with grilled potato wedges	65
pork chops – butterfly style – with peach chutney	67
pepper crusted leg of lamb	69
oven roasted lamb shanks	71

on the sweet side

sunken raspberry and chocolate cake	75
vanilla pancakes	77
hot grilled exotic fruit	79
pistachio nut meringue	81
cornmeal apple pie	83
jenny's toffee apple cake	85
marvellous malted soufflé rice pudding	87
banana and sozzled sultana tart	89
vanilla sponge pudding	91
no cook corner	92
kids corner	98
acknowledgments	102
index	104