A Pinch of This: Tastes of Home Cooking with Frank Moynihan

Frank Moynihan

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

Part of the Arts and Humanities Commons

Recommended Citation
https://arrow.tudublin.ie/irckbooks/47

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 yvonne.desmond@tudublin.ie, arrow.admin@tudublin.ie, brian.widdis@tudublin.ie.

This work is licensed under a Creative Commons Attribution-Noncommercial-Share Alike 3.0 License
A PINCH of THIS...

Tastes of Home Cooking

with

FRANK MOYNIHAN
A PINCH of THIS...

Tastes of Home Cooking with FRANK MOYNIHAN

CONTENTS

Introduction 3
Plan your weekly menu 7
Know the basics 6
Follow through with a good lunch-sandwich ideas 9
Making a bowl of soup, stocks and recipes 11
Books for country cooking 17
Easiest European cooking 33
French Mountain Recipes 37
Cooking Baking VII 41
Chicken - Easy Roast 53
Meat and meat cuts: making the best of cheap cuts 81
A Clip Collection meant for ALL book is available Three days of Savory Dinners 75

THE UNIÓN SALT MILL NEEDS NO REPAIR

Frank's Basics - brown bread, shortcrust pastry, chicken stock, fish stock, roux, brown sauce 102

ON STREAM
CONTENTS

Introduction 3

Plan your weekly menu 7

Know the basics 8

Start the day right - eat a breakfast 9

Follow through with a good lunch - sandwich ideas 9

Making a bowl of soup - stocks and recipes 11

Vegetable dishes and salads 17

Eggcetera 33

Pasta 37

Fish - make more of it 41

Chicken - roasting and other methods 53

Meat and meat dishes - making the best of cheap cuts 61

Three days of no-nonsense Festive Dining 75

Good Old-Fashioned Cakes and Puddings 87

Frank’s Basics - brown bread, shortcrust pastry, chicken stock, fish stock, roux, brown sauce 102

Index 105