

1994

The Irish Country House Table

Deirdre McQuillan

Technological University Dublin

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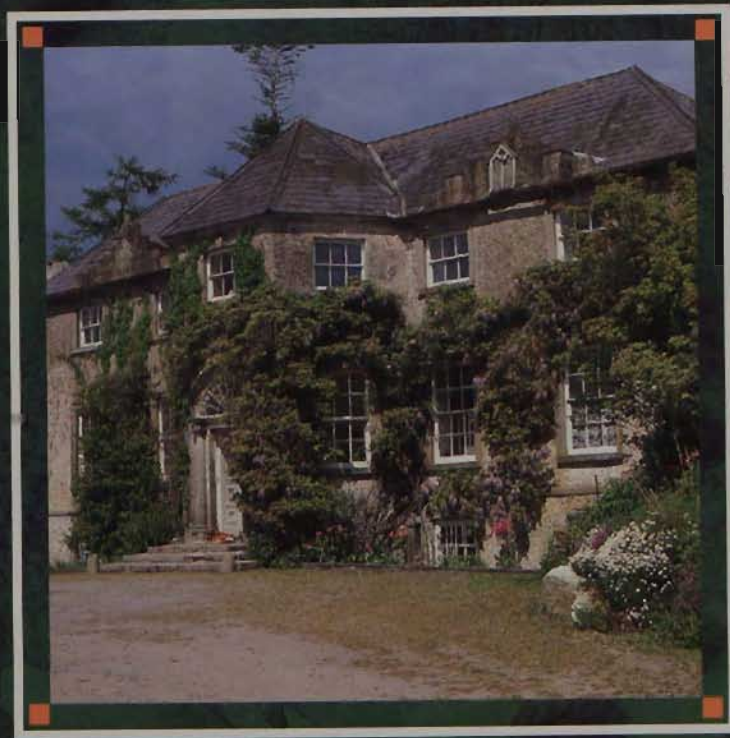
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The Irish Country House Table



A celebration of Irish cooking

DEIRDRE MCQUILLAN

The Irish Country House Table

is a very special collection of recipes from country houses all over Ireland.

The recipes have been collected and selected by Deirdre McQuillan and the owner of each house. The result is a terrific cross-section of recipes from the traditional potato cakes, Bushmills Porridge, and Venison in Guinness to the more exotic Stir-fry Pike with Ginger, Pheasant with Layered Potatoes, and Lemon Tart with Plum and Basil Coulis.

The houses are equally divided between those which are open to the public or take guests and those which are private. All the owners have enthusiastically shared their kitchen secrets making the most of the fine local ingredients on offer.

This is an outstanding collection of recipes reflecting the very best of Irish cooking and the high culinary standards around the country today.

Cook and enjoy!

£16.99

The Irish Country House Table

DEIRDRE MCQUILLAN

GILL & MACMILLAN

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* Indicates a house which is open to the public or which takes guests. In the case of Altamont and Birr Castle, the houses are private.