

1997

## Everyday Gourmet

Gerry Galvin

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O'BRIEN

*Recipes from Ireland's most acclaimed chef*



# Everyday Gourmet

GERRY GALVIN

*of DRIMCONG HOUSE RESTAURANT*



# EVERYDAY GOURMET

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GERRY GALVIN's philosophy of cooking is simple: fresh ingredients and lots of imagination are the key. It's a philosophy which he has proven to work in the restaurant he and his wife Marie now run at Drimcong House in County Galway, which is a two-time winner of the Bord Fáilte/Ballygowan Supreme Award of Excellence. Gerry himself has also won many awards including the Egon Ronay Chef of the Year 1994 and Guinness Chef of the Year 1996.

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# Everyday Gourmet

GERRY GALVIN

Photographs by Walter Pfeiffer



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# For Marie again

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