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## Dairygold Homes of good Food: Recipes from Famous Irish Country Houses

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# Dairygold Homes of Good Food

*introduced by*  
**BIBI BASKIN**



*Recipes from famous Irish Country Houses*



# Dairygold Homes of Good Food

For you, from Ireland's top chefs,  
all you need to recreate in your own home the  
sumptuous menus enjoyed in the restaurants of  
famous Irish Country Houses.

*"Extremely good - sinful but delicious."* Lord Henry  
Mountcharles at Longueville

*"This is my idea of paradise."* Finbarr Wright at Marlfield

*"A work of art."* Phil Coulter at Rathsallagh

*"Mouthwatering, scrumptious. I must say I do like  
traditional food."* Gillian Bowler at Ballymaloe

*"We had a wonderful meal."* Jennifer Johnston at  
Hilton Park

*"The best of produce beautifully prepared and  
served."* Paddy Cole at Newport House

Just some of the reactions of Bibi's fellow diners  
during the TV series.



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# Dairygold HOMES OF GOOD FOOD

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EDITORIAL ADVISOR  
JOHN COLCLOUGH



THE O'BRIEN PRESS  
DUBLIN

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