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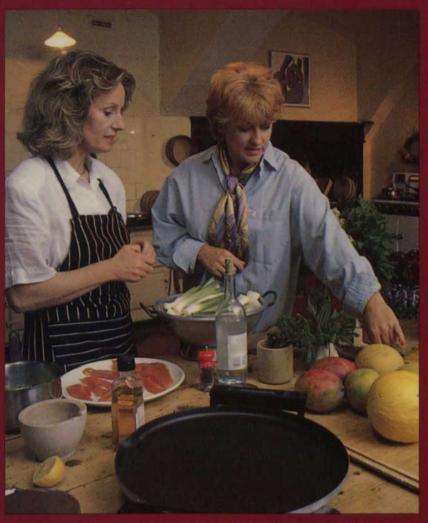
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Dairygold Homes of Good Food

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

INTRODUCED BY

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ALIX GARDNER
EDITORIAL ADVISOR
JOHN COLCLOUGH



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