

1990

## Simply Delicious 2

Darina Allen

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### Recommended Citation

Allen, Darina, "Simply Delicious 2" (1990). *Cookery Books*. 89.  
<https://arrow.tudublin.ie/irckbooks/89>

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SIMPLY

*Delicious 2*



DARINA ALLEN



Published in Ireland by  
Gill and Macmillan Ltd  
Goldenbridge  
Dublin 8

with associated companies in  
Auckland, Delhi, Gaborone, Hamburg, Harare,  
Hong Kong, Johannesburg, Kuala Lumpur, Lagos, London,  
Manzini, Melbourne, Mexico City, Nairobi,  
New York, Singapore, Tokyo

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0 7171 1770 7

Photographs by Des Gaffney and John Rowe, RTE

Food styling by Rory O'Connell

Design by Peter Larrigan

Print origination in Ireland by

Irish Photo Ltd, Dublin and Irish Typesetting and Publishing Co Ltd, Galway

Printed in Spain by Graficas Estella, Navarra

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The items marked with an asterisk denote recipes which are demonstrated on RTE's *Simply Delicious* television series.