

2000

Myrtle Allen's Cooking at Ballymaloe House

Myrtle Allen

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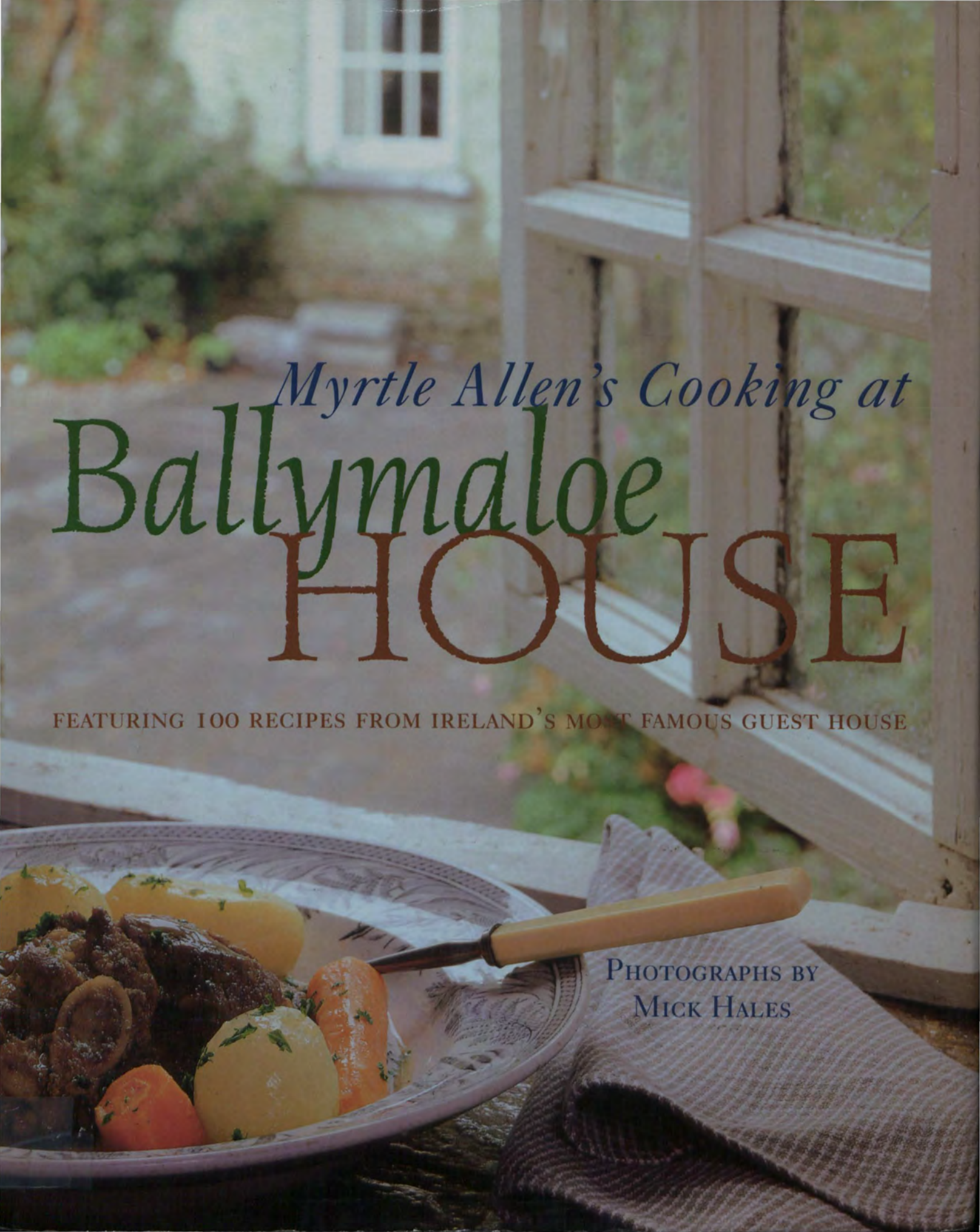
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A photograph of a window with a view of a garden. In the foreground, a plate of food is visible, featuring a piece of meat, potatoes, and carrots. A knife with a wooden handle is placed on the plate. The window frame is white, and the garden outside is lush with greenery and flowers.

Myrtle Allen's Cooking at
Ballymaloe
HOUSE

FEATURING 100 RECIPES FROM IRELAND'S MOST FAMOUS GUEST HOUSE

PHOTOGRAPHS BY
MICK HALES

*For my granddaughters—
Lydia, Fawn, Emily, Caragh, Roisin,
Corinne, Maxine, Brigid, and Rosaleen*

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