

2011

## Food to Love

Edward Hayden

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# Food *to* Love

Edward Hayden

AS SEEN  
ON TV

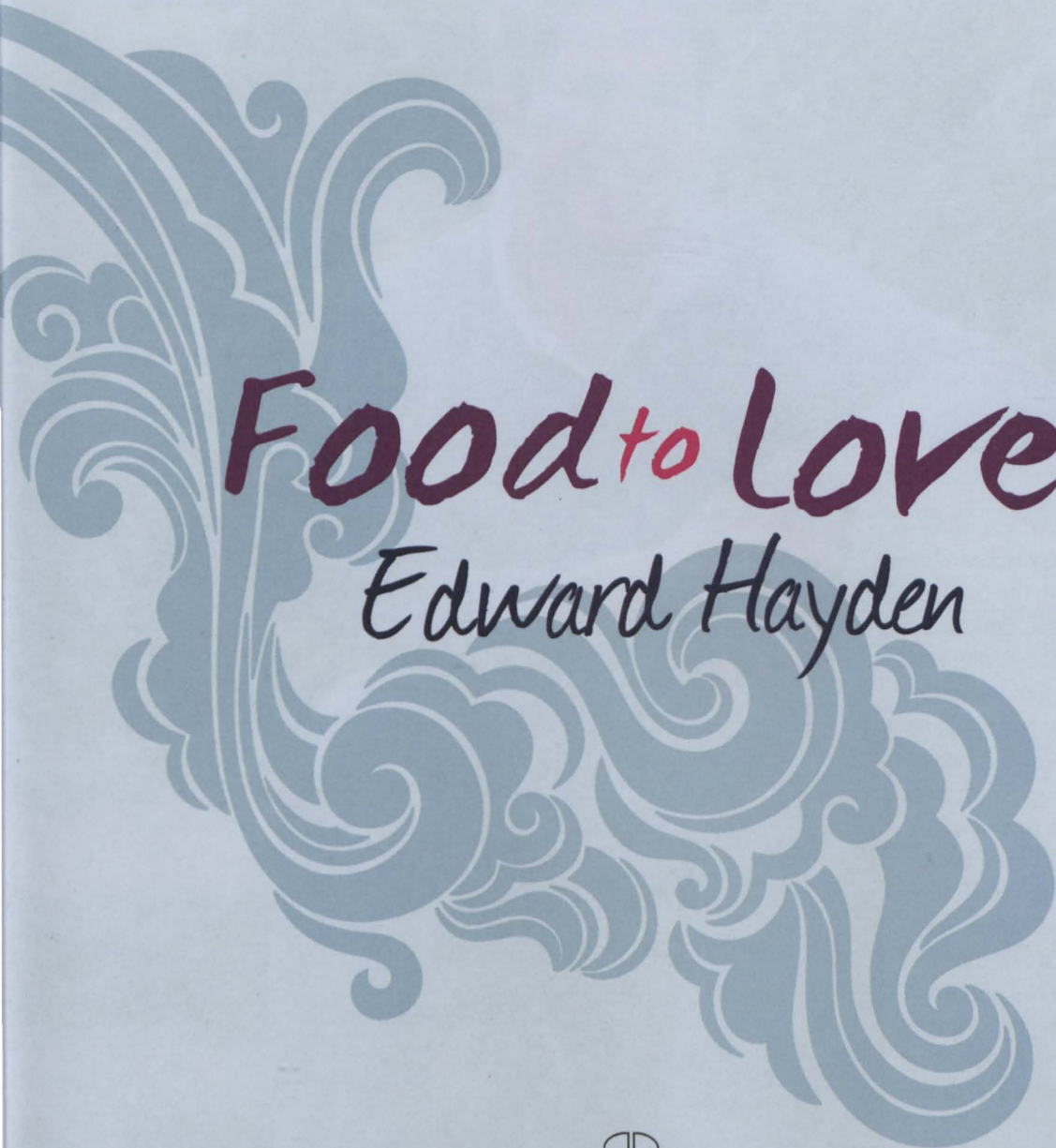


'I have the perfect recipe for you, whether you're looking for something simple and delicious to cook on a week night, light bites for a family get-together, or something more elaborate for a dinner party!

I've packed this book with all my favourites – I've prepared these dishes time and time again for family and friends. We enjoy them so much; I know you and your family will love them too!

*Edward Hayden*






# Food *to* Love

Edward Hayden



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A photograph of a man with short brown hair, smiling broadly. He is wearing a blue long-sleeved V-neck sweater over a white collared shirt, blue jeans, and dark blue sneakers with white laces and soles. He is sitting on a stone ledge, leaning forward with his hands clasped. The background is a lush garden with various green plants and some red flowers.

EDWARD HAYDEN works in Dunbrody Country House where he teaches in the Dunbrody Cookery School. Edward also teaches adult education courses in Waterford Institute of Technology and regularly lectures in Ryeland House Cookery School, Inish Beg Estate and An Grianan, ICA Adult Education Centre. Edward has a regular column in the *Sunday World*, has written for a number of local and national newspapers and has published recipes in the *Sunday Tribune*, *Irish Independent* and *RTE Guide*.

Edward's website, [www.edwardentertains.com](http://www.edwardentertains.com), has an up-to-date food blog and is packed with delicious and tasty recipes. His first book, *Edward Entertains*, is available from his website.

## Dedication

I would like to dedicate this book to my father. Sadly, he passed away before it was taken on by the publisher and hit the 'big time'.

He always encouraged me to write this book and was constantly in my mind as I did.

## Acknowledgements

Sometimes when we read a book we think only of the author and his or her workload. In truth, there are so many more people who must be considered. I was given tremendous support and assistance for this book, for which I am truly thankful.

First and most importantly I wish to thank my mum, Sally, who listened patiently as I tirelessly rattled on about this book. She always rowed in behind me in whatever way was required be it shopping for ingredients, peeling carrots or washing plates and was at all times the beating heart of the *Food to Love* engine.

My whole family gave me tremendous support and I would like to thank my sisters Anne, Esther & Lorraine, as well as my brother, Jim, for keeping me real and grounded throughout the process. Ironing shirts, making tea, washing pots and whipping cream are among the many and varied tasks they completed during the process! Special thanks also to my niece, Marie, who joined Mum and I for some of the photographs – she always smiled on request!

My good friend, colleague and confidant Lorain Walsh again pitched in and read all of the recipes for me to ensure culinary accuracy and coherence. Her attention to detail and willingness to critique this book has helped to shape it and it is something I very much appreciate.

They say when you work you should surround yourself with talented people and in terms of my chosen photographer that is indeed what I did. Carol Marks of Carol Marks Photography worked with me on my first cookery book, *Edward Entertains*, and her work on that book was complimented and commended so often that it was to my delight that she made herself available again to work on this book. Photography is such an important element of any cookery book and yet again Carol has delivered photography that surpassed all of my expectations.

I would like to pay special tribute to the team at The O'Brien Press. To Michael O'Brien, Mary Webb, Helen Carr, Emma Byrne, Donna Sørensen, Gráinne Killeen and all the team I would like to express a heartfelt thanks. They have taken me every step of the way. Their willingness for discourse, their genuine interest in my input and their ability to turn my typed files into a work of art have made this a journey both magical and exciting.

Finally to all my extended family and friends to whom I have chatted about this book for the last twelve months ... thanks for listening!

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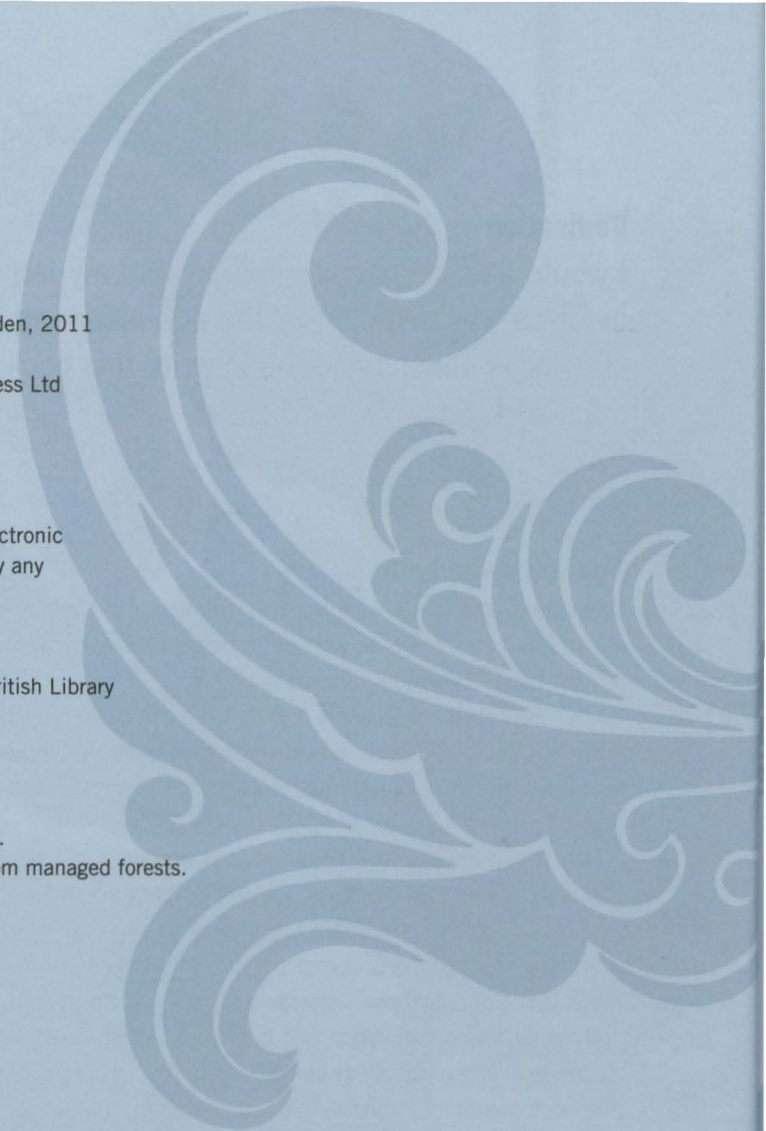
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