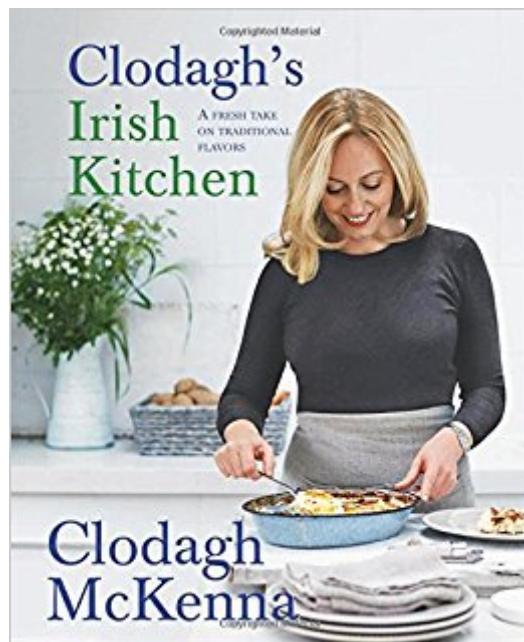


The book was found

Clodagh's Irish Kitchen: A Fresh Take On Traditional Flavors



Synopsis

The food scene in Ireland is thriving, and Clodagh McKenna is at the forefront of it all. Clodagh presents today's Irish cooking at its best with Clodagh's Irish Kitchen, in which she takes the stereotypical Irish dishes Americans usually think of and revitalizes them to the current Irish palate. Dubbed as Ireland's answer to Rachael Ray or Martha Stewart by Forbes Magazine, Clodagh says, "In Ireland life revolves around the kitchen, whether it's cups of tea and a piece of cake fresh from the range, a family supper, Sunday lunch, or our famed Irish breakfast — life happens over a simmering pot in Ireland. I have gathered all my family recipes from my earliest memories of baking cakes and breads with my mum and sisters on a Saturday to comforting suppers that I love to eat when I go home to my more sophisticated Irish menus I cooked for the Taoiseach of Ireland. We love to celebrate at home in Ireland, so I have gathered all my favorite Irish recipes and given them my twist to make them even more delicious and achievable just for you!" With Ireland's rich culinary history, it's understandable that internationally recognized dishes such as Colcannon and Soda Bread should be representative of the country's identity, but there is far more to discover about Irish cooking. Let Clodagh guide you through this tempting collection of 150 recipes. Potato Dumplings are reinvigorated with a Spicy Cashel Blue Sauce, while the famous Full Irish Breakfast is given a new lease of life as a tortilla. With everything from soups and stews to preserves and sophisticated dinner party dishes, Clodagh's Irish Kitchen is a mouthwatering adventure around this sumptuous cuisine.

Book Information

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Customer Reviews

If you've never delved into Irish cooking, Clodagh's Irish Kitchen is a great jumping point - it's incredibly compelling and you'll want to make everything in it! (Glamour Magazine, March 2015) This beautifully photographed cookbook has more than 300 pages with recipes, menus, and ideas for entertaining - each of which will leave you wanting nothing more than to head into your kitchen to start cooking. (www.thedailymeal.com, March 2015) McKenna, who owns two restaurants in Dublin, elevates everything from soda bread to lamb stew in a gorgeous new cookbook. [...] Photos of that coastline and the beautiful green hills are part of the cookbook's charm. The photos by Tara Fisher make you want to both eat and travel. [...] While the stars of the book are the 150 recipes, McKenna also writes beautifully about how the food culture is changing in Ireland. As is the case in America, farmers' markets are increasing in number and home cooks are swarming to them for fresh, local ingredients. Her vegetable and meat recipes shine. But the sweets are delectable, too. Her Guinness chocolate cake, with its caramel and coffee flavors, is rich and delicious. (Gail Ciampa, Journal Food Editor Providence Journal, March 15, 2015) Irish chef Clodagh McKenna's beef stew with pearl barley (from Clodagh's Irish Kitchen) is the perfect Irish soul food to share among friends and family and can be easily prepared ahead. (People Magazine, March 2015)

Clodagh McKenna studied in France and New York and trained and worked at Ballymaloe. She has two restaurants, in Blackrock and Dublin, and writes a monthly column for The Gloss. She is a familiar face on TV in Ireland (Fresh from the Farmers' Market) and the UK (Market Kitchen, Saturday Kitchen, Rick Stein's Food Heroes), and recently made her US television debut with Clodagh's Irish Food Trails. This is her fifth book.

WONDERFUL! I also saw Clodagh on the Rachel Ray Show and the Soda Bread Ice Cream and the the Guinness Cake had me at hello! The book has great recipes, is colorful and really brings the feel of Ireland to life. Modern cooks are transforming Irish fare and Clodagh is the perfect example. My Mom and both sets of grandparents were born in Ireland so I grew up with this type of cooking. Get this book, you won't regret it!

I've made many things from this cookbook. By far the best (IMHO) is the Guinness Cake recipe. Trust me, that is primo. The instructions are straight forward. The pictures made me hungry to no extent. The book takes Irish cooking to a whole new level. Historically, the Irish aren't exactly known for their culinary prowess. Growing up, pretty much everything I had was boiled or fried. There was

nothing, aside from my grandmother's shepherds pie, that I look back on with nostalgia. This book enhances upon that recipe, and gives an abundance of dishes that elevates Irish cooking to a whole new level.

Loved it. It had a lot of practical anyone could do recipes as well as a few more complex ones. The food in it is delisious. I especially love the soda bread, and the last section about making and jarring your own jams.

My wife and I both love this cook book. We highly recommend the stews and the guinness chocolate cake!

Love it! Perfectly written and entertaining with great recipes. Great addition to my cookbook collection.

Great cook book easy to fallow super food. I have made over ten of the recipe all were good easy to fallow instructiond

What a cool book! This was a gift for a friend who really enjoys all things Irish. The chef actually owns 2 restaurants in Dublin, which is kind of neat! The recipes all looked creative (when comparing to the standard Irish food), and I have heard that the recipes she has tried are good. I'm glad I purchased this, and would do so again.

Love Clodagh! Have all her cookbooks and love them all!

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Clodagh Ó Níall's Irish Kitchen: A Fresh Take on Traditional Flavors
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