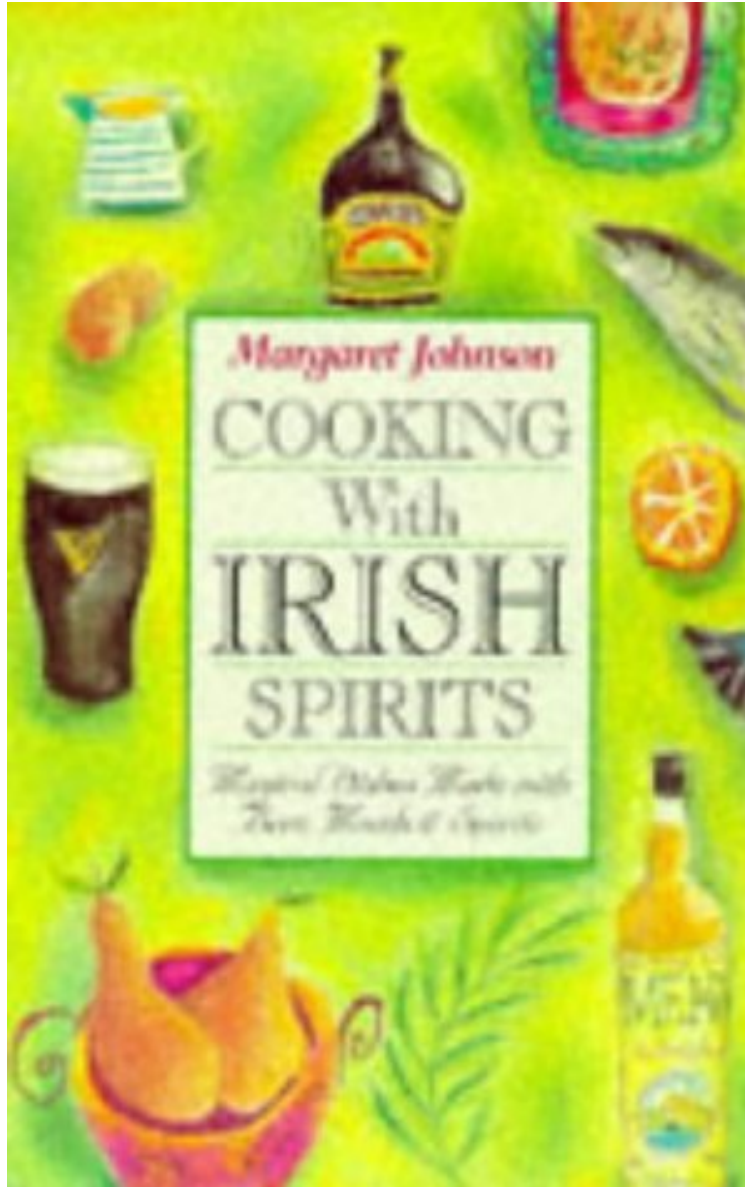


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Cooking With Irish Spirits

Margaret Johnson

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Margaret Johnson : Cooking With Irish Spirits before purchasing it in order to gage whether or not it would be worth my time, and all praised Cooking With Irish Spirits:

2 of 2 people found the following review helpful. Review of Irish Spirit cookbookBy SunbumThe Irish spirit cookbook was recommended by a friend. I bought the book with one recipe in mind, the Gaelic Steak. I was told that it was excellent!.. I must say she was right! Every recipe that I have made since has been equally as satisfying. I have

found the ingredients in the recipes easy to find in local stores. The recipes are easy to follow, and each contains a bit of history of the dish. The photography is excellent and pictures of the finished recipes (available for many of the dishes) make it easy to make your dish attractive as well as tasty. I have found the glossary and the table of equivalents in the back of the book helpful with other cooking as well. 1 of 1 people found the following review helpful.

Chef/Instructor By daineal j. donovan sr. Being a Chef/Instructor I am always looking for new and interesting recipes to use, I teach International Cooking and when we do Ireland and Great Britain we are always looking to improve our recipe file. I am pleased to say that this book has added a few new twists. 0 of 0 people found the following review helpful. My husband has enjoyed what I've made for him out of this so far. ... By Pepper Smith Bought as research material for a story. My husband has enjoyed what I've made for him out of this so far.

Uniting Irish foods and drinks in a unique way, this book puts the excitement back into cooking. It is about forming new alliances, creating new marriages, and joining the best of Irish spirits and brews with the best of Irish cooking. For centuries, the marriage of wine with food has been a happy one. Chefs, food writers and wine critics continue to extol the virtues of the two for the perfect partnership they create and for the ability to elevate ordinary recipes to extraordinary dishes with a mere splash of red or a dash of white wine. Readers are invited to forget boiled ham and cabbage and create something far more exciting, such as Lobster in Bunratty Potteen, Avocado with Guinness Mayonnaise, Smithwicks Cheese Souffleacute;, Fresh Salad with Raspberry Mead Vinaigrette, Mocha Mist Mousse, with Gaelic Truffles to round it all off. Whether you glaze a duck with mead or lace a chocolate roulade with Irish Coffee Cream, the results will astound your senses and tickle your imagination.

From Publishers Weekly In her newest Irish cookbook, Johnson (Irish Pub Cookbook; Irish Heritage Cookbook) dares to take the drink from the glass and pour it right into the pot. In doing so, she raises the bar, creating rich and complex flavor combinations while instilling a good dose of Eire drinking history along the way. Chapters are organized by spirit. There are a dozen sweet recipes in the Irish Creams chapter, for example, but rooting out the many other dessert options involves browsing through the index or, better yet, paging through the many wonderful photographs. Black and Tan Brownies in the "Affable Brews" section catch the eye: a cup of Guinness stout darkens half the treat while light brown sugar and pecans make up the tan underside. Savory selections made with beer include Medieval Stew with Stout, and Oysters with Bacon, Cabbage, and Guinness Sabayon; entrees with whiskey include Bushmills Duck au Poivre with a sauce thickened by heavy cream. The resources appendix is a necessity for those seeking the traditional tastes, since Kerrygold Irish butter is used throughout, as is Irish bacon. And for those who would rather sip than chew, there are informative pages on such topics as Irish whiskey history, brewing techniques and the origins of cider. (Oct.) Copyright copy; Reed Business Information, a division of Reed Elsevier Inc. All rights reserved. About the Author Margaret Johnson, whose grandparents and great grandparents emigrated to the US from Cork, Dublin, Rathmore, and Ballyvourney is herself an Irish citizen. She has made a dozen trips to Ireland in the last six years pursuing her interest in what she calls "all things Irish." Her visits have resulted in the publication of two cookbooks: Ireland: Grand Places, Glorious Food and Cooking With Irish Spirits and she has contributed articles on Irish cooking and travel to many publications including the Irish Echo newspaper in New York, Irish American Magazine, the Los Angeles Times and British Heritage Magazine. Her third cookbook, The Irish Heritage Cookbook was published by Chronicle Books. She resides in Westhampton Beach, New York, with her husband, Carl, and her children, Mark and Kate.