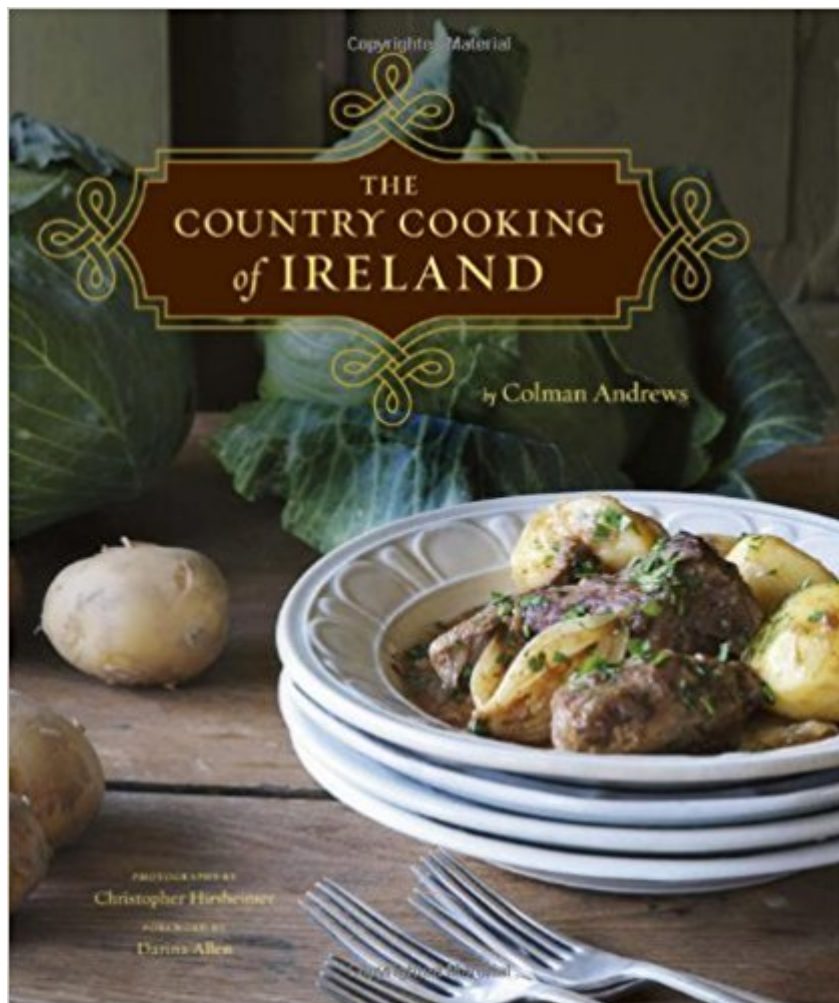


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The Country Cooking Of Ireland



Synopsis

In *The Country Cooking of Ireland*, internationally acclaimed food and travel writer Colman Andrews brings to life the people, countryside, and delicious food of Ireland. Fast emerging as one of the world's hottest culinary destinations, Ireland is a country of artisanal bakers, farmers, cheesemakers, and butteries, where farm-to-table dining has been practiced for centuries. Meticulously researched and reported, this sumptuous cookbook includes 250 recipes and more than 100 photographs of the pubs, the people, and the emerald Irish countryside taken by award-winning photographer Christopher Hirsheimer. Rich with stories of the food and people who make Ireland a wonderful place to eat, and laced with charming snippets of song, folklore, and poetry, *The Country Cooking of Ireland* ushers in a new understanding of Irish food.

Book Information

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Customer Reviews

Starred Review. Known for its scenic landscape rather than its gastronomic prowess, Ireland has never been considered a major force on the world's food stage. Until now, that is. Andrews, co-founder of *Saveur* magazine and author of *Catalan Cuisine* and *Everything on the Table*, provides new perspectives on the often maligned Irish cuisine. The breathtakingly beautiful photographs are alone enough to convince, but Andrews, calling Irish cuisine one of the most exciting food stories in the world today, lets the dishes make his case. Robust soups such as butternut and apple and roast pork belly start the mouth juices flowing. Andrews offers a culinary feast with everything from nested eggs and steak-and-kidney pie to Arlington chicken liver [pâté](#) and battered sausages. Given its proximity to the ocean, fish and shellfish dishes are well represented, including mussels in cream and monkfish in beer batter. Must-have traditional

dishes are also well spoken for in The Best Shepherd's Pie and Guinness cake. Andrews has done the near impossible in elevating a cuisine thought to be humble and drab into tantalizing fare that will have world-wide appeal. (Jan.) Copyright © Reed Business Information, a division of Reed Elsevier Inc. All rights reserved.

PUBLISHERS WEEKLY, STARRED REVIEWKnown for its scenic landscape rather than its gastronomic prowess, Ireland has never been considered a major force on the world's food stage. Until now, that is. Andrews, co-founder of Saveur magazine and author of Catalan Cuisine and Everything on the Table, provides new perspectives on the often maligned Irish cuisine. The breathtakingly beautiful photographs are alone enough to convince, but Andrews, calling Irish cuisine one of the most exciting food stories in the world today, lets the dishes make his case. Robust soups such as butternut and apple and roast pork belly start the mouth juices flowing. Andrews offers a culinary feast with everything from nested eggs and steak-and-kidney pie to Arlington chicken liver p t and battered sausages. Given its proximity to the ocean, fish and shellfish dishes are well represented, including mussels in cream and monkfish in beer batter. Must-have traditional dishes are also well spoken for in The Best Shepherd's Pie and Guinness cake. Andrews has done the near impossible in elevating a cuisine thought to be humble and drab into tantalizing fare that will have world-wide appeal.

Love the recipes, the stories and the history. The print version must be fabulous. The electronic version does not have links to individual recipes or back to the Table of Contents. It is difficult to navigate around within the electronic version of the book.

I bought this book back when I began learning to cook along with books on a handful of other cuisines from around the world. Four years later, all of those other books sit around relatively neglected, and we've added literally dozens of other volumes from elite authors, but this one still gets pulled out on a regular basis. I think I could call it our favorite cookbook! A big part of that is because we simply love the foodstuffs. Obviously, this is highly personal. Around here, all of us are suckers for Irish food. My husband is fluorescently pale with a little red in his beard, so I guess that's not such a surprise. Me, I'm Chinese, which makes my love for this book ... a bit odd? (Then again, my ancestry is from northern China, and it appears that northerly cuisines are not entirely dissimilar.) In any case, both of us have found our people here, culinarily speaking anyway. :) The book itself is absolutely gorgeous, with evocative photographs of Irish people and landscapes. Short

snippets scattered between the recipes tell the stories of culinary pioneers and give you a sense of the area's history. The recipes are simple but hearty, which is exactly our taste, and everything I've cooked has been delicious. I see right now that this book has gone out of print, and I have to admit that I'm shocked -- after all, it did win a prestigious award! (And very deservedly, I'd say.) I really hope this is a temporarily lapse and a new batch is on its way!

Magnificent! Everything about this book is superb. Of course, the recipes, but more than that is the idyllic writing, the sublime photos, the layout, typography, printing, paper and binding, are all you could ever hope to have in this heartwarming volume. Make this a centerpiece of your cookbook collection.

Great recipes and great pictures. I enjoy the extra historical and cultural information within the book as well. I've made a handful of the recipes already and I thought they were well done. I took some of the colcannon to a friends get together for St. Paddy's day and everyone loved it. If you are looking for something new to try or just want a good Irish cook book, I would highly recommend this.

This is an outstanding big book for lovers of good cooking, travel and Irish culture. It is lush with great comments and pleasing photos. So much more than merely a cook book, it touches on Irish food from a historical prospect as well as what is cutting edge today in this world of quality farm and stream fresh produce meat and fish. There are all sorts of interesting topics such as cheese, baking, dairy and the like, and even a list of ancient Irish holidays which were so close to the earth and rotation of the seasons. It is clear that the Irish just use the old story of their cooking being bad so they don't have to share it with the outside world. Well that may be a bit of blarney, but there is a core of truth to it. The book is in a word a "delight", especially to those who enjoy things Irish.

I will never make it to Ireland but I can bring the past of Ireland to me. I love to eat good food from different parts of the world. My father was Irish which makes me have an interest in this region. It is a good book filled with many local recipes that I can make and offer to my family.

I would read this book just for the little articles about Ireland and its people that are interspersed among the recipes. The pictures are gorgeous, too. I tried the Soda Bread recipe and loved it. It was great having an authentic recipe, after baking several from the "net" that were very different. I ordered special Irish flour, which really makes a difference in the texture. I'm still reading the book

and putting sticky notes on recipes I want to try. Since it's pretty hot here, right now, some will have to wait till autumn. It's just not soup weather, now. The book is heavy, so it's not a "light" read. I will enjoy this book for a long time.

This book has everything I most love in some modern cookbooks: a rich intertwining of food history--in this case, Ireland's--with a fascinating story about how, today, farmers and artisans are bringing ancient traditions back to life while at the same time creating new traditions, all borne from Ireland's rich agricultural resources. It's the kind of cookbook that, like another favorite, "In Nonna's Kitchen", and several others, makes me undecided whether to hop on a plane or head to the kitchen. Some of the recipes are very basic, but I see them as providing historical context. Others are quite intriguing, and I do look forward to making many of the recipes.

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