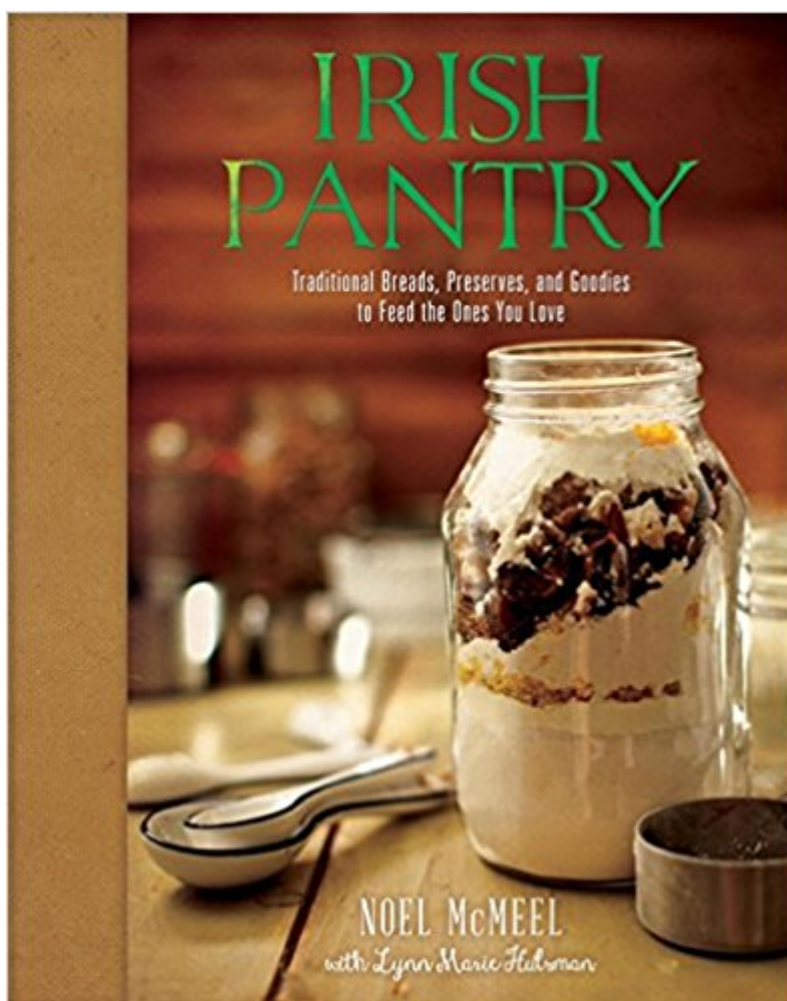


The book was found

Irish Pantry: Traditional Breads, Preserves, And Goodies To Feed The Ones You Love



Synopsis

For those times when you need a snack—or a dessert after a good meal, or a homemade food gift, or a way to preserve the season—you need only to stock an Irish pantry to be prepared for any occasion. From jams and jellies to cakes, breads, condiments, and cured meats, this traditional look at feel-good foods bursting with nostalgia will satisfy your longing for something special. Chef and restaurateur Noel McMeel has spent a lifetime first learning in the kitchen, then working there himself. His recipes are generations old: passed from his grandmother to his mother, and to Noel and the next generation. They celebrate a culture of thrift and good eating, the original “eating local” and “whole foods” movements. Noel offers ways to pack the heat of summer into jars with recipes like Blackberry and Lime Jam and Orange Confit, and his Traditional Irish Christmas Cake might become a regular at your holiday table. There’s also Rhubarb Ketchup, Homemade Elderflower Liqueur, Spiced Oat Crackers, and a whole chapter of rubs and seasonings. Whether you’re Irish or just a food enthusiast, the Irish pantry may well become a way of life.

Book Information

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Customer Reviews

About the Authors: Noel McMeel grew up cooking with his family in Ireland, and developed a passion for food early on. He worked under Alice Waters at Chez Panisse after his graduated from culinary school and is now the executive head chef at the renowned Lough Erne Resort in Northern Ireland. Lynn Marie Hulsman is the co-author of the cookbook MAKE YOUR OWN SODA, the author of the forthcoming THE BOURBON DESSERT COOKBOOK, and the author of a forthcoming romantic comedy novel. She lives and writes in New York City.

Everything I've made from this book has been a winner (well, except for a cake that didn't fare well because I live at high altitude - but that's not the book's fault). I had it on loan from a friend and had so many recipes bookmarked that I knew I had to buy it for myself. One thing I particularly liked is that it really is a "pantry" book - if you've got a well-stocked pantry and fridge, you can page through the book and find things you can make without having to shopping. And the rest of the recipes ask for common ingredients that you'll find at pretty much any grocery store - no need to order exotic ingredients online. While I enjoy gawking at recipes that I might never make, this book has recipes that I actually will use.

This is one of my favorite cookbooks- out of a collection of over 800. Every recipe is one I want to make. It is a treasure!

Helping me to get ready for St. Patrick's day - good choices and good tales.

This is another good Irish cookbook lots of fun recipes not found in other books.

Excellent turnaround, book full of good information and beautiful pictures. Thank you. Will highly recommend you to my family and friends. Have a wonderful week!

Irish Pantry is an absolute treasure. Now this is what I call "CLASS" in the true spirit of "Irish Cooking". Not a bit wonder Chef McMeel has cooked for "World Leaders" including President Obama, President of UK, President of Germany, President of Russia among 4 other great world leaders. Everything about this book is "Elegance In Your Hand", true "Inspirational Irish Home Food ". Love it. A "Must Buy" to even pass along "Generation to Generation"

De-licious and authentic! With some Irish roots, I thought it a good idea to learn more about the foods of the land. It also happened that a book calledÂ Traditional Breads of the World: 275 Easy Recipes from Around the GlobeÂ got me making a great Irish fruit soda bread, and I wanted to go deeper. I have so many new tricks up my sleeve - from homemade pickles, chutney, and crackers.

Recently visited Ireland and met the chef who wrote this book. Bought it as gift for family members. They have not yet tried any of the recipes but thought they looked marvelous

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