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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 â€” 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 youâ€”

"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 recipesâ€”

- 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

I bought this book after seeing author on the Rachael Ray Show today. As soon as I saw her make the Bailey's Irish Soda Bread Ice Cream and the Guinness Cake, I knew that this is a book that I would use over and over again. I'm already planning to have friends over for an Irish Breakfast and a sophisticated Irish dinner party. Her modern twist on Irish classics are genius!

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 delicious. I especially love the soda bread, and the last section about making and jarring your own jams.

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!

The pictures and recipes look easy to make with ordinary ingredients. It reminds me of the trip my husband and I took to visit his family in Ireland and sample many Irish dishes. Love those memories.

This cookbook is like magic... I love reading it to get my creative juices flowing in the kitchen,,, well done to a book that got me curious enough about a cuisine on a side of the world I had no interest in... Now I am definitely Irish,,, if not by nationality, then by my meals!

These recipes are a must for anyone with an Irish Mammy or grandmother. So many of the recipes brought me right back to my childhood, the pages almost smelt like the scent of a fresh Apple tart. Combining classics with new Irish cuisine, this book shows you what to do with great natural ingredients. A must for any Irish 'o phile !

Saw Clodagh on the Rachel Ray Show. Just had to have her cookbook. It is great!!! Easy to read with wonderful pictures and articles in it. Glad I order this cookbook. Thank you

Very good book. Clearly stated recipes. Although some ingredients not easy to find here in the States, subs can be figured out.

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