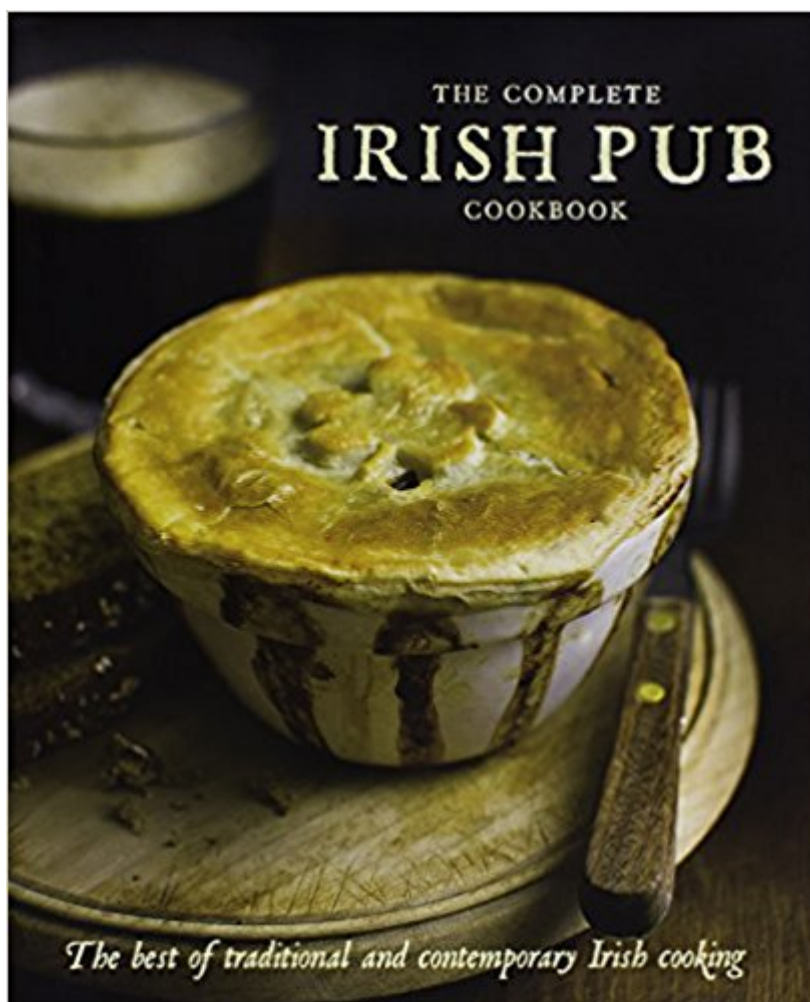


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# The Complete Irish Pub Cookbook



## Synopsis

Pubs in Ireland are the cornerstone of their communities; relaxed places where locals and visitors can experience the best of traditional Irish hospitality. Many pubs have also become the place to go for a great meal, with a choice of both traditional and contemporary dishes. In recent years Irish cooking has been transformed, with skillful cooks making the most of wonderful fresh local produce to create delicious new dishes and giving a twist to many classics. This collection includes the best of both worlds - with best-loved favorites such as Irish Stew and Split Pea and Ham Soup and also newer recipes, like Scallop Chowder or Oatmeal and Raspberry Cream to set your taste buds tingling. So just open this book to enjoy the best of traditional and contemporary Irish pub cooking.

## Book Information

Hardcover: 176 pages

Publisher: Parragon Books (March 1, 2012)

Language: English

ISBN-10: 1445467887

ISBN-13: 978-1445467887

Product Dimensions: 8.4 x 0.7 x 10.6 inches

Shipping Weight: 2.2 pounds (View shipping rates and policies)

Average Customer Review: 4.8 out of 5 stars [See all reviews](#) (120 customer reviews)

Best Sellers Rank: #33,728 in Books (See Top 100 in Books) #4 in [Books > Cookbooks, Food & Wine > Regional & International > European > Irish](#)

## Customer Reviews

My fiance bought this for me as a gift last year, and we've cooked about half of the recipes in it, at least one from each section. Everything we've tried has been delicious, but the last meal we made, the Beef in Stout with Herb Dumplings, was out of this world. Like, lick-the-bowl good. The photographs are another added bonus. Each recipe is represented by a beautiful, full-color photograph, which not only shows you what your finished product should look like, it lends real atmosphere to each recipe. I'm extremely picky about cookbooks and didn't expect this one, which I've only ever seen before in the bargain books section of my local book store, to be worth much. But I was VERY wrong. HIGHLY recommend this.

It is a beautiful book with some great recipes but It would have been nice to know before ordering this book that it was essentially just an expanded version of the book Irish Pub Cooking.

I've been looking for some of the old favorite my grandmother used to make. I need to share this book with my brother who is an excellent cook. The Brown Bread recipe is excellent. Going for the Colcannon next! Some really good heartwarming recipes. The photos are great too.

Although the recipes are just the BEST = I have one major complaint !! I "also" purchased the book IRISH PUB COOKING..... NOWHERE ABSOLUTELY " no where" did they say they were the SAME book just different names ..... I feel this is just plain WRONG for someone to take advantage of customers..

Very beautiful pictures to accompany the recipes. Appreciate it's hardcover, but it is a very thin book in itself. The recipes are somewhat basic and to get true quality Irish flavor it is assumed you use all high quality ingredients like most Irish do. When it says 'chicken stock' make sure to use a homemade deeply flavorful one. Keep in mind, while most recipes are straightforward and simple, to obtain the best flavor use the best ingredients one can find. This is absolutely imperative with a book like this. This book is a great stepping stone if anyone wishes to learn basic cooking, or basic Irish cooking. It is not gourmet. And does not explain things like how the Irish Stew recipe in the book is a white Irish Stew like made in the North. I make Irish Stew all the time, and I make it more like the main Ireland. A dark Irish Stew has braised meat and sometimes veggies as well. This is what makes this book difficult to discern as a good one. There are basic recipes but no explanation where they fit in the grand scheme of being Irish. It's quite generic in that matter. If you are not hooked on semantics like that and love beautiful pictures, and nicely laid out recipes without complication, then this book is for you. This book is however, NOT a complete pub grub book by any meaning of the term. There isn't a recipe for potato bread or Shepard's pie. No lamb pie in an Irish cookbook? Crazy. So you see, you'll miss the basics, but find some interesting other combos that aren't quite so quintessentially related to Irish cooking.

This is a beautiful book for a cookbook, almost coffee-table lovely. In addition to the recipes, there are lots of really wonderful pictures of Ireland in the book. I bought the cookbook as a present for my daughter, who had taken a seminar tour of Ireland during college. She was delighted with it.

This cookbook caught my attention in a book store, so I ordered it from . It's really lovely. It came in good time, was well packaged and in excellent condition. I've made several recipes so far with good

results. It's hard for me to tell how close to Irish cooking it is, but good enough for me!

It's okay. I don't hate it, but I wish I hadn't bought it. I decided to purchase it because I bought a small magazine-sized cookbook from Albertsons. You know the ones they sell at the impulse isles by the registers? I bought one called "Irish Pub Food" around St Patrick's Day, and OMG! I have cooked recipe after recipe, and I haven't eaten a single thing I didn't like. Well, I thought I would like this one, only to find duplicated recipes that aren't as good... If I hadn't come across "Irish Pub Food," I doubt my expectations would have been as high, but I'm a bit disappointed. There are a few seafood recipes I would like to try out of this one, so it's not a total loss.

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