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Dairygold Homes of Good Food

introduced by
BIBI BASKIN



Recipes from famous Irish Country Houses



Dairygold Homes of Good Food

For you, from Ireland's top chefs,
all you need to recreate in your own home the
sumptuous menus enjoyed in the restaurants of
famous Irish Country Houses.

"Extremely good - sinful but delicious." Lord Henry
Mountcharles at Longueville

"This is my idea of paradise." Finbarr Wright at Marlfield

"A work of art." Phil Coulter at Rathsallagh

*"Mouthwatering, scrumptious. I must say I do like
traditional food."* Gillian Bowler at Ballymaloe

"We had a wonderful meal." Jennifer Johnston at
Hilton Park

*"The best of produce beautifully prepared and
served."* Paddy Cole at Newport House

Just some of the reactions of Bibi's fellow diners
during the TV series.



First published 1992 by O'Brien Press Ltd., 20 Victoria Road,
Rathgar, Dublin 6 and
Dairygold Food Products, Marian House,
New Square, Mitchelstown, Co. Cork.

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10 9 8 7 6 5 4 3 2 1

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ISBN 0-86278-303-8

Concept and editorial development by U.S.C.C. Ireland.

Design by Renaissance

Photographs by John Searle

Typeset at The O'Brien Press

Printing: Colour Books Ltd, Dublin



Dairygold HOMES OF GOOD FOOD

INTRODUCED BY
BIBI BASKIN

CONCEPT AND EDITORIAL DEVELOPMENT
U.S.C.C. Ireland Ltd

FOOD CONSULTANT
ALIX GARDNER
EDITORIAL ADVISOR
JOHN COLCLOUGH



THE O'BRIEN PRESS
DUBLIN

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