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Recommended Citation

Allen, Darina, "Simply Delicious 2" (1990). *Cookery Books*. 89. https://arrow.tudublin.ie/irckbooks/89

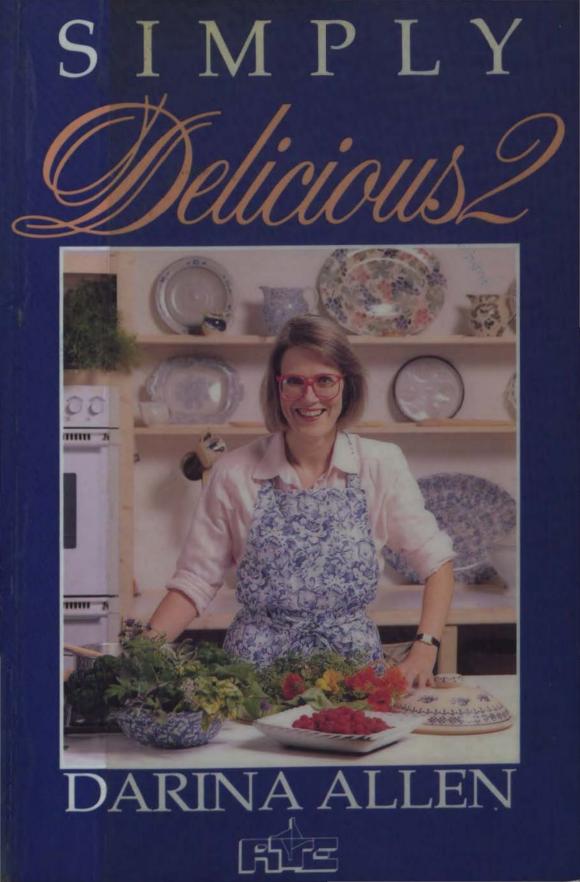
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Published in Ireland by Gill and Macmillan Ltd Goldenbridge Dublin 8 with associated companies in Auckland, Delhi, Gaborone, Hamburg, Harare, Hong Kong, Johannesburg, Kuala Lumpur, Lagos, London, Manzini, Melbourne, Mexico City, Nairobi, New York, Singapore, Tokyo © Darina Allen, 1990 0 7171 1770 7 Photographs by Des Gaffney and John Rowe, RTE Food styling by Rory O'Connell Design by Peter Larrigan Print origination in Ireland by Irish Photo Ltd, Dublin and Irish Typesetting and Publishing Co Ltd, Galway Printed in Spain by Graficas Estella, Navarra

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The items marked with an asterisk denote recipes which are demonstrated on RTE's *Simply Delicious* television series.