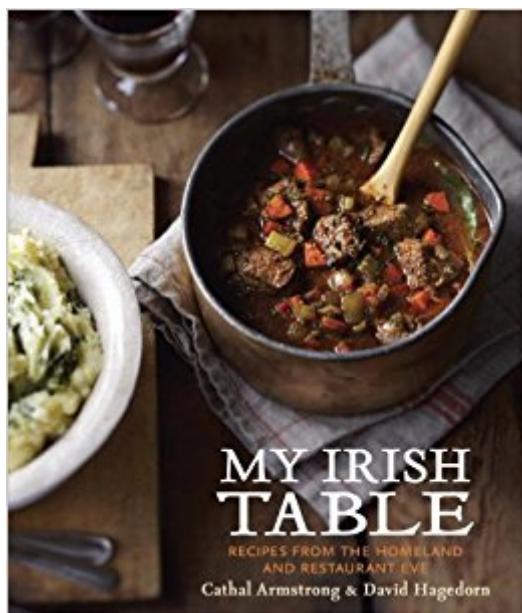


The book was found

My Irish Table: Recipes From The Homeland And Restaurant Eve



Synopsis

The debut cookbook from Cathal Armstrong featuring 130 recipes showcasing modern Irish fare, along with stories about Armstrong's journey from Dublin to Washington, DC, and becoming an internationally recognized four-star chef, the owner of seven successful food and drink establishments, and a leader in the sustainable-food movement. With its moderate climate and amazing natural resources, Ireland is a modern-day Eden, boasting lush, bountiful produce, world-renowned dairy, plentiful seafood, and grass-fed meats. In *My Irish Table*, sustainable food movement leader and four-star chef Cathal Armstrong celebrates the food of his homeland and chronicles his culinary journey from Dublin to Washington DC, where he runs seven beloved and critically lauded restaurants. Featuring 130 delicious recipes from Kerrygold Butter-Poached Lobster with Parsnips to Irish Stew, Shepherd's Pie, and Mamá's Apple Pie. *My Irish Table* draws on Armstrong's Irish upbringing as well as his professional experience and French culinary training. In his hands, Irish food is comforting yet elegant, rustic yet skillful, and *My Irish Table* invites you into his kitchen to explore the vibrant traditions and rich culinary landscape of the Emerald Isle.

Book Information

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Customer Reviews

Featured Recipes from *My Irish Table* Download the recipe for Irish Stew with Piccalilli Download the recipe for Piccalilli Download the recipe for "Marrowfat" Peas

Ã¢ “CathalÃ¢’s culinary journey from Dublin to Restaurant Eve in Virginia makes riveting reading. This talented young man didnÃ¢’t Ã¢’Eelick it off a stoneÃ¢’s, as we say in Ireland. His passion for food began in his DaÃ¢’s vegetable garden, was fostered at his motherÃ¢’s table, and further ignited by his childhood travels in France. The end result is a super talented young Irish chef with real values and buckets of talent of whom we can be truly proud.Ã¢’s Darina Allen, author of *Irish Traditional Cooking and Forgotten Skills of Cooking* Ã¢’s “This is a scrumptious gathering of everything Irish. It has the haughty (foie gras with black pudding and pears) and the humble (cheese on toast), the familiar (a curing brine for ham) and the unusual (a homey dish called Dublin Coddle). Along the way youÃ¢’ll meet Da and his garden and Mam and her array of stews (beef, Irish, and President ObamaÃ¢’s chicken). These are recipes you dare not live without.Ã¢’s Alice Waters, former Washington Post restaurant critic Ã¢’s “Cathal has that rare combination of deep civic mindedness, compassion, and culinary talent. This book is full of wonderful recipes to explore, from a Saint PatrickÃ¢’s Day roast leg of lamb with herb pesto to simple, classic brown bread. In the fine spirit of Darina Allen, Cathal is preserving Irish foodways, celebrating their rich traditions, and breathing new life into them.Ã¢’s Alice Waters, proprietor of *Chez Panisse* and author of *The Art of Simple Food* Ã¢’s “InÃ¢’s this warm and personal tribute to Irish cuisine, Cathal ArmstrongÃ¢’s invites us to come home with him to his familyÃ¢’s kitchen, and celebrates his roots through the lens of an Irish chef cookingÃ¢’s in America. Reading this bookÃ¢’s could make anyone wish they were Irish. CookingÃ¢’s from itÃ¢’s will make youÃ¢’s feel as if you are.Ã¢’s Patrick OÃ¢’s Connell, author of *Patrick OÃ¢’s Refined American Cuisine*

Cathal Armstrong has brilliantly crafted a book that seamlessly weaves between autobiography and cookbook with absolute perfection. The recipes found within are richly colored with family history and personal flare. His dedication to customer satisfaction, environmental responsibility, and his culinary profession are on strong display in this cookbook, and I would recommend it to anyone who is searching for recipes that can inspire and satisfy both the mind and the palate.

The book has what appears to be great recipes. The book did not have as many photographs as I had hoped for. Also, please note, the book does not include a recipe for the dish pictured on the cover, nor is the dish identified.

I enjoy the recipes & the instructional way they are presented. Also enjoy the personal narratives. The author could have tempered his self effusive, puffed-up view of himself abit; we already know you're a success Cathal!! Remains however, one of the best Irish cook books available

I love the recipes and the warm -hearted family stories. Even if you never enter a kitchen , this is a lovely book to own and enjoy. I'm heading to Virginia to have a real taste of this restaurant.Libby O'Connell , Ph.D.

Restaurant Eve has long been a excellent reviewed and one of my all time favorite restaurants. Now comes a beautiful cookery book finds its place in the kitchen and on a coffee table. Bought two more as gifts.

This cook book came in perfect condition, full of great recipes, easy enough to follow. Looking forward to cooking some great irish meals, not fakey americanized recipes from other books.

I have already made several recipes from this book and my family loves all of them.

Down to earth, carefully wrought approach to cookbook writing. And, most importantly, a unique take on Irish cooking!

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