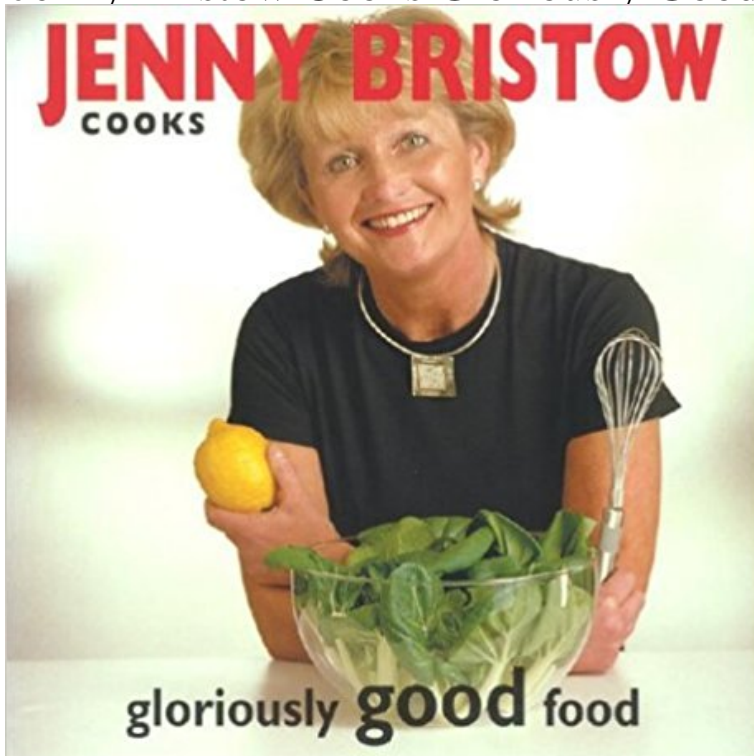


Jenny Bristow Cooks Gloriously Good Food



A collection of recipes from Jenny Bristow. Like Jenny herself, the dishes are straightforward, practical and relaxed - the emphasis is always on good flavour, good health and good presentation, with maximum results and minimum cost. There are over 60 recipes, from the hearty (roasted pork sausage with mustard and red onion gravy) to the sophisticated (Seville orange chicken with a simple pilaff of coriander rice). There are soups, snacks and sweets, including grilled sugar cinnamon muffins with hot apple wedges. The volume includes colour photographs of the dishes and of Jenny in and around her County Antrim home.

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