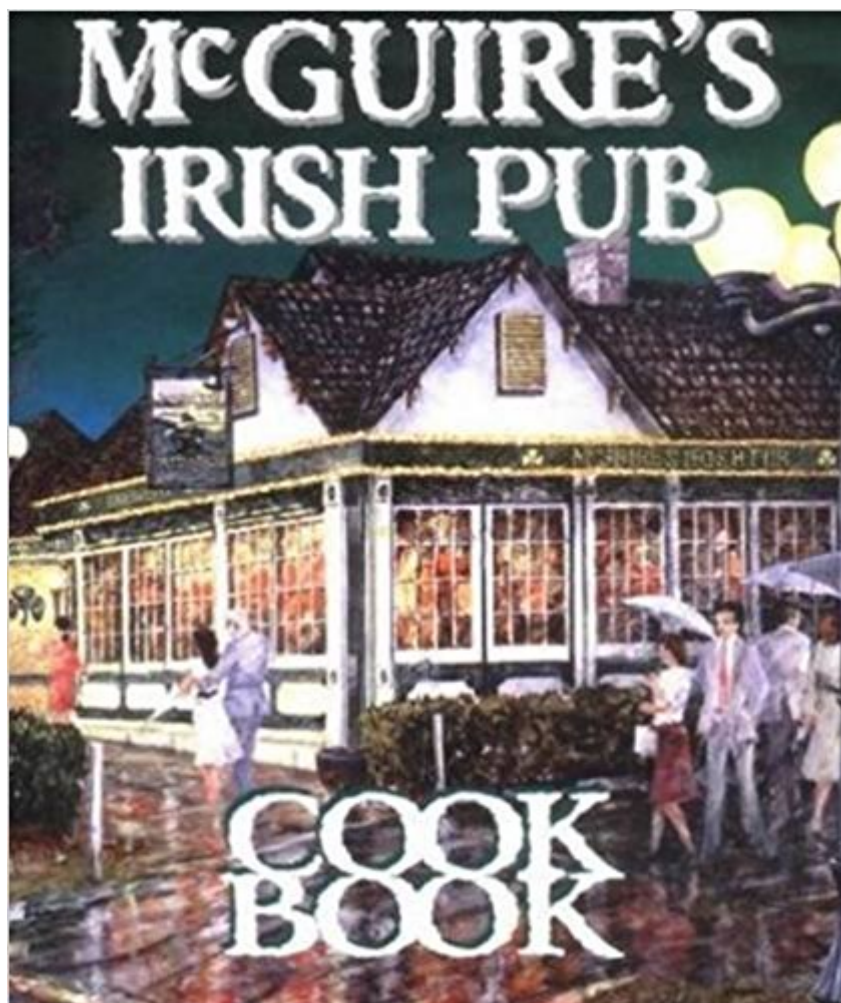




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Mcguire's Irish Pub Cookbook



Synopsis

For more than thirty-five years, McGuire's Irish Pub has been serving authentic fare to its customers in Pensacola, Florida. Now, fans of McGuire's fun-loving food and drinks can try all their best dishes at home. This mouth-watering volume covers McGuire's signature recipes for everything from bread and brunch to fish and fowl to meat and desserts. Also included in the foreword are 32 color photographs of McGuire's itself to give readers a sense of the quirky pub that is home to such terrific meals. One evening's menu might begin with Potato Goat-Cheese Napoleons with Olive Pesto, followed by Mean Gene's Mulligatawny with freshly baked Barmbrack, a traditional Irish loaf. For the main course, you might choose Stuffed Quail with Pilsner Sauce. But why stop there? No dinner is complete without dessert, and who could resist Apple Brown Betty Cheesecake, paired with a warm mug of Hot Limerick Toddy? For breakfast the next morning, treat yourself to Gingerbread Waffles with Irish Coffee Syrup and Ginger Sugar! McGuire's creative appetizers, entrées, and desserts are impossible to resist. Regardless of what is on the menu, enjoy McGuire's food with a "bain taitneamh as do bheile"-a hearty appetite. Chapters feature such delicacies as breads, party picks, sandwiches, savory pies and tarts, pasta and crepes, and heavenly desserts.

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Customer Reviews

McGuire's Irish Pub is a friendly place, where the patrons indulge in fun and games--like kissing a moosehead when they miss a note in a sing-along! The place overflows with Irish hospitality and charm, just like any Irish pub--although it happens to be a 20,000-square-foot restaurant in Florida.

Does such a place make real Irish food, and can it be recreated at home? Based on recipes for Soda Bread and smoky-tasting, bacon-studded Potato Soup, it is indeed possible. McGuire's also offers standard, non-Irish pub grub, like a Smoked Chicken Salad and Basil Shrimp on Fresh Noodles. There are also wilder fancies, including Chicken Timbales with Orange Tarragon Cream, which only ambitious home chefs are likely to tackle. McGuire's really excels at recipes that give a creative twist to traditional Irish fare. Witness the Bean Soup--thick with three kinds of melted cheese--and a dense black bean chili made with stout. (Alcohol appears often in this book's recipes, but what teetotaler hangs out at an Irish pub?) Written partly as a serious cookbook and partly as a souvenir for its patrons, McGuire's Irish Pub Cookbook is a bright and cheery book, packed with photos and illustrations to help bring the taste of Ireland into your very own kitchen. --Dana Jacobi

Opened in Pensacola, Florida, in 1977, McGuire's Irish Pub was initially a small, neighborhood pub. Since moving to Pensacola's charming, original Old Firehouse in 1982, its reputation-and capacity-have grown. McGuire's quirky atmosphere is complete with moose heads, Irish music, and a wall-to-ceiling papering of more than 150,000 dollar bills, a tradition that started when co-owner Molly Martin earned her first dollar tip and hung it on the wall. The personal touch and excellent food make this a popular destination for tourists and locals. The drinks also attract their fair share of customers, and with a brew house making ales, porters, and stouts on the premises, it is easy to understand why. Florida Trend magazine has repeatedly honored McGuire's with the Golden Spoon Award, which designates the pub as one of Florida's top ten restaurants. Named Steakhouse of the Year by the National Beef Council and deemed "Famous for Great Steaks" by Southern Living Magazine, McGuire's has earned an international reputation for first-class fare. Within these pages is an introduction to the signature dishes enjoyed by millions. Easy instructions and everyday ingredients allow everyone to recreate their favorite McGuire's meal for friends and family. Enjoy Scalloped Oysters followed by an entrée of Chardonnay Poached Salmon with Watercress Butter. Of course, no dinner is complete without dessert! Chocolate Hazelnut Cake with Glazed Pears and Frangelica hits the sweet spot, but it is truly divine with a mug of McGuire's Irish Coffee. Just be sure to bring your bain taitneamh as do bháile-a hearty appetite! Jessie Tirsch has spent a lifetime in search of good food. After a career as a New York advertising executive, Tirsch moved to New Orleans, inspired by a trip to Jazz Fest and the culinary life of the Crescent City. She has worked with internationally famous chefs Emeril Lagasse and Paul Prudhomme on several cookbooks. An expert in cuisines from the Far East to the Emerald Isle, Tirsch seeks to combine her creativity and love of food in every new project. McGuire and Molly

Martin, owners of McGuire's Irish Pub, truly have the luck of the Irish. McGuire Martin was raised in a family of restaurateurs, and it was inevitable that he would open his own restaurant. The Martins' hard work and long hours in the early days of the pub have made McGuire's a stunning success. They are still actively involved in the daily running of the pub, and Molly's lovely singing voice can be heard on many a night as she sings such classics as "When Irish Eyes Are Smiling." The Martins called on more than twenty years of experience to select the perfect recipes for this cookbook. Jacket painting by Larry Strickland

If I could give this less than one star, I would. We have eaten at McGuire's and these are not the recipes they use in the restaurant in Destin, FL. We had numerous dishes on our visits there last summer. We bought the cookbook to try to replicate the Crooked Onion soup. Despite following the recipe to a tee, it was nasty. Way too much Lager called for. We have tried three other recipes in this book and though we followed every recipe as prescribed, it was nothing like the restaurant food. Don't waste your money.

The recipes are good but would have liked more recipes for dishes served at McGuire's. It does have the recipe for Senate bean soup and several of the drinks but I really enjoyed the trivia/info on the restaurant more than the recipes.

'McGuire's Irish Pub Cookbook' by cookbook author for hire, Jessie Tirsch is a book-length add for the bar and restaurant in Pensacola, Florida by the same name. While this may immediately discredit the book in some people's minds, I found this to be an excellent presentation of Irish-American bar food, with the Irish influence being dominant. Two words of warning to people whom may be encouraged to visit McGuire's Irish Pub. The first is that like Boston's 'The Bull and Finch', the model for the bar portrayed in the TV series, 'Cheers', 'McGuire's' promises to be very busy, turning over a chair about once every half hour, in their public rooms. When I visited 'The Bull and Finch', I barely had time to have a pint of beer and score a beer class including the 'Cheers' logo plus a tee-shirt. The second is that many recipes in this book are not actually served at the pub today. But, neither of these considerations detracts in any way from the quality of the book. My basis for evaluating this book is my recently reviewed 'The Scottish-Irish Pub and Hearth Cookbook' by Kay Shaw Nelson. The first thing that comes home to me is the similarity of available shellfish in Scotland and Ireland compared to the shellfish available in the Gulf of Mexico. Both 'terroirs' have ample supplies of fresh shrimp (prawns), oysters, mussels, and clams. Thus, subtropical Pensacola

can do a great imitation of dishes from the oceanic fauna of the North Sea and the North Atlantic. The second thing where I find a great parallel between American pubs and Scotch - Irish pubs is the fact that the hamburger in its many permutations is a staple bar food for both regions. I was so surprised to find so many good hamburger recipes in Ms. Nelson's book that I was tempted to believe the hamburger was an Irish invention. This book begins with a very long illustrated Foreword by the bar's owners, McGuire and Molly Martin which chronicles the history of the bar, supplemented with many excellent pictures of some of the bar's more interesting interior decorations, featuring the mythical Uncle Nathan and some of the 12 huge moose heads. The book begins, I am very pleased to say, with a chapter on breads and brunch. This is appropriate not only because it begins with brunch, but it also has all the recipes for the breads and rolls used for hamburgers and the like in later chapters. Most recipes are recognizably Irish, although at least three are clearly from that very un-Irish country, Italy, with the very similar flag. The remaining chapters are: Finger Foods: Appetizers and Party Picks Between the Bread: Creative Sandwiches The Kettle: Soups and Stews Creature Comforts: Fish, Fowl, and Meat Under Cover: Savory Pies and Tarts Noodles And: Pasta and Crepes And With It All: Side Dishes The Eating of the Green: Salads Celebrations: Passionate Potables Sweet Sign-Offs: Heavenly Desserts St. Pat Tricks: Tips, Techniques, Stocks, Etc. I just had to check if the salads chapter included a recipe with watercress, the original shamrock. Oddly, I found that close to half of the salads recipes were based on pasta and seafood, but with lots of representatives of the spinach, cabbage, and carrot clans. The last chapter on general techniques is useful, but pretty familiar to experienced amateur cooks. The desserts chapter is generally true to Irish puddings, tarts and use of fruits. I was just a bit surprised at the many desserts including chocolate, as this is not a big ingredient in native Irish recipes. Every chapter seems to be a bit over half of true Irish recipes, with the remainder being imports from French and Italian cuisines, especially Italian. Several of the new inventions are interesting, but my favorite is the 'Baby Reuben Egg Rolls with Honey-Beer Mustard'. Like basil and tomatoes, the pairing of corned beef and cabbage (or sauerkraut) is so great that the pairing seems to work in just about any preparation, especially with its constant companions, beer and mustard. If you don't want the ad and the blarney in the headnotes, and want something a bit more authentic, get 'The Scottish-Irish Pub and Hearth Cookbook', but if all you want are good Irish-American bar food recipes, you will not be disappointed with this offering.

The recipes may be good, but a little pricey to make. I am also upset that there are not really any recipes from the actual restaurant. Very sad. ÅfÂ Ã Å,Ã ÆœÃ Å

I bought this looking for recipes to two of my husband's favorite items at the restaurant. These two signature items are both missing from the book. So even though the recipes sound great, this book won't get much use.

My daughter, a veterinarian, honored me with an invitation to accompany her on a trip to Ireland where she was attending a four-day seminar for continuing education credits! Yes, I am a very proud Mom! Thanks to her recommendation and Wish List, I bought this book for us and it really is a great helper for Irish meals. Highly recommended!

I purchased this to give my neighbor as a gift. After I browsed through it, I bought my neighbor something else. I like the fact that almost all the ingredients are items I normally have on hand. The cookbook is easy to read and has all the steps spelled out so it's easy to follow. The recipes are very tasty. Each recipe also has a comment at the beginning about the history or ideas for substitution to save money or serving ideas. I would recommend this cookbook! Now I have to buy another one for my neighbor

The book appeared to never have been touched except for a message a son had written for his father inside the book

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