

A Irish soda bread recipe from the chairman of Ireland's Bord Bia.

## PETER WARD'S PINT GLASS SODA BREAD



This recipe is from Peter Ward, Chairman of Ireland's Bord Bia Taste Council, artisan food producer and owner of [Country Choice](#) in Nenagh, County Tipperary, which is a "mecca for food lovers."

Ward promotes Ireland's artisan food sector and the role of culinary traditions in value creation for destinations. With only a pint beer glass as a measuring tool, it's simple enough for anybody to make. As a note to my American readers, you can find Guinness pint glasses at Target.

- 1 pint glass coarse whole meal flour
- 1 pint glass white baking flour
- $\frac{3}{4}$  pt. buttermilk
- 1 tsp. sea salt (enough to coat the bottom of a pint glass)
- 1 tsp. baking soda, measure as above
- 1 tsp. butter, I would add more myself

Mix the dry ingredients, add the wet, mix until all ingredients are moist, gently and quickly shape into a round loaf and bake for about 30 minutes at 350°F. Be sure to tap the bottom of the bread. If its done, it should have a hollow sound.

P.S. Since Peter is in touch with purveyors and chefs across Ireland, I asked him to recommend his favorite restaurant(s) in Dublin. Here's his list:

- 1) Chapter One--[www.chapteronerestaurant.com](http://www.chapteronerestaurant.com)
- 2) The Merrion Hotel--[www.merrionhotel.com](http://www.merrionhotel.com)
- 3) Winding Stair--[www.winding-stair.com](http://www.winding-stair.com)