Kevin Dundon’s Modern Irish Food
New Public Television Series Celebrates Ireland’s Food and History with Modern Twists on Traditional Recipes

Premieres nationally beginning October 2013 (check local listings)

Kevin Dundon’s Modern Irish Food puts a modern spin on the celebrated dishes of Irish culture. “Chef of the people” and series host Kevin Dundon, an award-winning Irish chef and restaurateur with quintessential Irish charm, quick wit and love for locally sourced indigenous produce, takes television viewers on a historic tour of Irish cuisine, demonstrating both the traditional elements of Irish country house cooking and the gourmet modernization of recipes over nine, 30-minute episodes beginning October 2013 (check local listings). In the New York metropolitan area, the series premieres Saturdays at 12 noon on WLIW21 and at 5 p.m. on NJTV beginning October 26 and Sundays at 2:30 p.m. beginning October 27 on THIRTEEN. An encore presentation airs Mondays at 7 p.m. beginning October 28 on WLIW21.

Kevin Dundon shares his inspiration for his first American public television series: “Ireland produces some of the best food in the world, and you know what? It’s really only the last few years that we’ve started to realize it. From our beautiful beef to the fantastic bounty that lies off our coast, we are surrounded by good food. I want to bring all these ingredients together and celebrate our amazing natural resources for a whole new generation.”

Dundon further notes, “I’ve always been inspired by great traditional recipes, handed down by my mother and grandmother...It’s now my turn to put a modern twist on it.”

Whether in a big city or a small town, looking for fine dining or great family comfort foods, Dundon is hoping to bring the art of fresh Irish cooking to the American palate: “The food that I cook is actually very accessible. My philosophy for food is simple — use the best ingredients, treat them with respect and you get the best flavor and results...it’s about taking great Irish ingredients and great Irish recipes and giving them that international flair.”

Today, Kevin Dundon is a veritable one-stop shop for Irish cooking. He’s the chef and proprietor of Ireland’s four-star Dunbrody Country House Hotel & Restaurant, Cookery School...
and Spa; one of Ireland’s top celebrity chefs; signature chef of Downtown Disney World’s Raglan Road Irish Gastropub; and a primetime cooking show regular. Renowned for his role in bringing Irish gourmet cuisine to the world, Dundon is an authority member of Fáilte Ireland, Ireland’s national tourism board. Dunbrody has become synonymous with contemporary Irish country house cooking, reflecting Dundon’s passion for freshness mixed with both simplicity and flair.

The series’ companion website, www.kevindundon.com, will host full recipes featured in the episodes, food features and all things Kevin Dundon.

Kevin Dundon’s Modern Irish Food is a production of RTE. The series is a presentation of WLIW21 in association with WNET and is distributed nationally by American Public Television. The series is made possible by Sysco, Tourism Ireland, Bantry Bay America and Thomas Cook.”

Episodes will air as follows (check local listings):

#101 – Modern Eats to Traditional Treats: Kevin starts with a lobster dish served with a mustard cream sauce and seared fillet of beef and blue cheese salad. Next, potato with a pie crust — a completely different way of serving Ireland’s national vegetable. Then a quick and simple Waldorf salad. Finally, Kevin shares his mom’s recipe for traditional apple pie.

#102 – Back in Time: Kevin goes back in time with this week’s menu as he cooks up a smoked chicken terrine. Fresh leeks from the garden are used with some delicious Gubbeen cheese for an indulgent potato gratin. Kevin prepares freshly caught trout wrapped in cured bacon with an almond butter sauce. Next it’s a tasty wild garlic pesto. Finally, Kevin celebrates the summer’s lovely bounty with a frozen yogurt gelato served with a berry compote.

#103 – Transformations: Kevin serves up a crock of Kilmore Quay mussels with bacon in white wine. Next it’s chicken thighs with Asian stuffing and a sticky teriyaki glaze followed by Hasselback potatoes; cherry tomato and roasted garlic soup; and a Kinky Eton mess served with basil oil.

#104 – Fish, Hunt and Harvest: Kevin prepares smoked mackerel with a blackcurrant Jus, Skeaghanore duck breast with black cherries, pickled wild mushrooms, sautéed garlic potatoes and to finish, a spiced apple with Killowen yogurt.

#105 – Birds, Bass and Berries: Kevin prepares a woodpigeon salad; whole roasted sea bass in a sea salt crust; crushed baby potatoes; and a sea vegetable salad. Finally, a fresh and tasty elderflower and gooseberry fool.
**#106 – Comfort Foods:** Kevin’s take on Arthurstown fish chowder; slow roasted lemon-cured pork belly; pancetta and cheese mash; braised sweet & sour cabbage; and, to finish, an indulgent Irish cream bread and butter pudding.

**#107 – Simple Delights:** Kevin prepares a caramelized Dunmore East scallop tart served with a simple rocket salad; warm roasted garlic cottage pie; quick orzo pasta risotto; and sourdough bread. Finally, a heather-infused buttermilk pannacotta with honey.

**#108 – Savory to Sweet:** Kevin serves up a warming courgette and almond soup followed by a rack of Wexford lamb with an Asian twist served with a potato rosti. Plus, caramelized apple chutney; dandelion salad with bacon and poached eggs; and orange marmalade pudding.

**#109 – Christmas Made Easy:** Kevin shows his audience how to prepare the perfect Christmas dinner: smoked salmon gateau, twice-stuffed turkey, marmalade glazed ham, pork rack with apple compote, cranberry and chestnut sprouts and to finish, very cherry tiramisu.

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**About WNET**
In 2013, WNET is celebrating the 50th Anniversary of THIRTEEN, New York’s flagship public media provider. As the parent company of THIRTEEN and WLIW21 and operator of NJTV, WNET brings quality arts, education and public affairs programming to over 5 million viewers each week. WNET produces and presents such acclaimed PBS series as Nature, Great Performances, American Masters, Need to Know, Charlie Rose and a range of documentaries, children’s programs, and local news and cultural offerings available on air and online. Pioneers in educational programming, WNET has created such groundbreaking series as Get the Math, Oh Noah! and Cyberchase and provides tools for educators that bring compelling content to life in the classroom and at home. WNET highlights the tri-state’s unique culture and diverse communities through NYC-ARTS, Reel 13, NJ Today and MetroFocus, the multi-platform news magazine focusing on the New York region. WNET is also a leader in connecting with viewers on emerging platforms, including the THIRTEEN Explore iPad App where users can stream PBS content for free.

**About American Public Television**
American Public Television (APT) has been a leading distributor of high-quality, top-rated programming to the nation’s public television stations since 1961. APT also has distributed about half of the top 100 highest-rated public television titles for nearly 10 years. Among its 300 new program titles per year, APT programs include prominent documentaries, news and current affairs programs, dramas, how-to programs, children’s series and classic movies. America’s Test Kitchen From Cook’s Illustrated, Rick Steves’ Europe, Doc Martin, Nightly Business Report, Moyers & Company, NHK Newsline, Lidia’s Italy in America, Globe Trekker, Simply Ming, BBC World News and P. Allen Smith’s Garden Home join numerous documentaries and performance programs like Live from the Artists Den which are popular with public television viewers. APT licenses programs internationally through its APT Worldwide service. Now in its 8th year, Create® TV — featuring the best of public television’s lifestyle programming — is distributed by APT. APT also distributes WORLD™, public television’s premier news, science and documentary channel. To find out more about APT’s programs and services, visit APTonline.org.