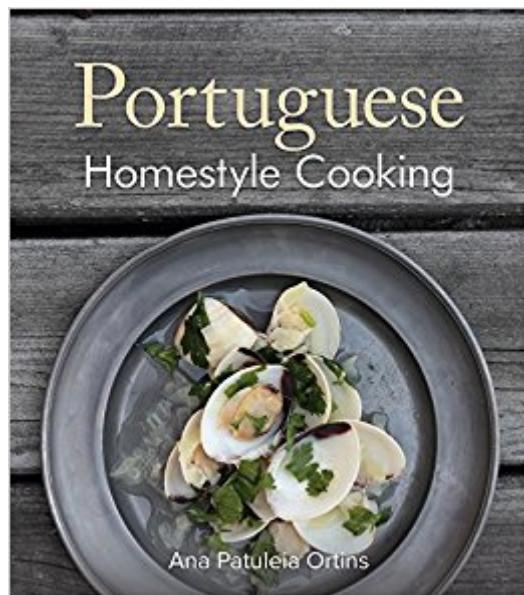


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# Portuguese Homestyle Cooking



## Synopsis

Everyone loves Mediterranean food. But few can say what makes the soul-comforting, understated peasant food of Portugal distinct from that of its neighbors. The abundant use of legumes and leafy greens in its hearty soups and stews? The unusual combinations of meat and shellfish? The wine and garlic marinated braises? The easy seafood preparations? Or, perhaps, the luscious, egg-sweet desserts, from light meringue puddings to rich, sweet breads? Peppered with a lifetime of anecdotes from a passionate cook's years in a Portuguese culture, Portuguese Homestyle Cooking draws us into an immigrant kitchen where traditional culinary methods were handed down from father to daughter, shared and refined with the help of the family and friends who watched, chopped, and tasted. The recipes in Portuguese Homestyle Cooking are of dishes prepared as they were in Portugal—but with the measurements standardized and perfected and the commonly used ingredients and methods fully explained. Novices and experienced chefs alike will enjoy preparing these savory dishes.

## Book Information

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## Customer Reviews

Portuguese cooking is based on commonplace ingredients: tomatoes and beans, garlic and cilantro, sweet peppers, bay leaves and wine. What, then, distinguishes it from a host of other Mediterranean food cultures? This lavishly photographed tribute to the dishes of Portugal answers that question. Ortins, a first-generation Portuguese-American, learned cooking from her father, and charming anecdotes about her Pai are interspersed throughout the book. She is an astute observer of details, carefully describing how her ingredients should feel, smell and look, rather than simply listing their quantities. Many of the recipes show off the spectacular flavors of a frugal cuisine: Fisherman's

Stew of Graciosa and Turnip Green Soup with Rice, for example, are cheap, delicious and easily prepared. More elaborate dishes, like the signature Pork with Clams Alentejo-Style or her two-day tripe recipe, are lucidly broken down into straightforward, almost foolproof steps. Thorough in scope as well as technique, Ortins covers every imaginable facet of Portuguese cooking: sausage- and cheese-making, breads and sweets (such as the famous crusty rolls called papo-secos and the delicate pasteis found in Portuguese bakeries) as well as more familiar meat and seafood dishes. Not every home cook will invest in a meat grinder or a dough sheeter, make sausages or pepper paste from scratch or undertake recipes that take two or three days to prepare. Still, anyone who has ever enjoyed Portuguese cooking and longed to make it at home will find this an indispensable guide. Color photos. (Aug.) Forecast: Portuguese food is still relatively new in the U.S., which means this book has little competition. Copyright 2001 Cahners Business Information, Inc. --This text refers to an out of print or unavailable edition of this title.

Other than Jean Anderson's classic *Food of Portugal*, Elisabeth Lambert Ortiz's *Food of Spain & Portugal* (o.p.), and Joyce Goldstein's recent *Savoring Spain & Portugal*, there are few good books on Portuguese food, making Ortins's new cookbook especially welcome. A first-generation Portuguese American, she presents more than 150 recipes for Portuguese regional cooking from both the mainland and the Azores: hearty soups; lots of seafood, including the classic Clams Cataplana; grilled and roasted meats, such as a mouth-watering Garlic Steak; Batatas Fritas (Portuguese Fries) and other vegetables; sausages, of course; and a selection of breads and desserts. There is also a chapter on Portuguese wines, which are becoming more popular in this country. Although the cuisines of Portugal and Spain are often treated together, Portuguese cooking has its own identity, and most libraries will want this work. Copyright 2001 Reed Business Information, Inc. --This text refers to an out of print or unavailable edition of this title.

My father was in the military stationed at Lajes Field Azores, and we really loved the food on that island. Im sure not all the recipes are exactly the same but its nice to have something close enough to bring some nostalgia back from such beautiful and wonderful memories. I really feel in love with the bread there so I bought this in hopes to master a certain type I loved. It didnt turn out as great as I hoped but I know that was due to me and not the recipe. The one bread recipe tried really made me have more appreciation for those who had made the bread on that island, because the recipe is a tedious one but I hope to one day master it because the result of making a replica of that awesome bread would be so worth it. I also am looking forward to trying other dishes as well. So

happy I purchased this so that I can keep as close of great memory of my youth alive in my life.

Great recipes and stories with each one! A lot of my grandma's recipes are in this book. And here I always thought she was full of it when she says "it's the Portuguese way".

My husbands family, on his mother's side, is of Azorean/Portuguese descent. The recipes in this cookbook are so authentic, that we have now bought at least four copies to keep for ourselves and to share with relatives as far spread as Portland, Oregon (we are from the Boston area). My mother-in-law has raved about the majority of recipes and has had only minor criticisms of others (e.g. her mother's rice pudding was thicker). The pictures are wonderful and the actual recipes are clear and easy to follow. I highly recommend this book to actual Portuguese folks and also to the rest of us "wanna-bes".

Excellent book of Portuguese cooking.

I discovered this cookbook in my local library - loved it so much, I purchased a copy for myself. My mother was Portuguese, and these recipes help keep her memory alive for me.

A nice array of recipes, ranging from simple to complex, ordinary to special. It also has a nice selection that runs the gamut from breads and sides to main courses and desserts. Recommended, if you're looking for traditional Portuguese recipes or interested to try a new side of Mediterranean cuisine.

All of my favorite portuguese dishes are represented in this book. Most portuguese women back in the day did not have recipes written down for common and uncommon dishes. They were simply passed down from mother to daughter through the generations. That is easily disrupted by modern life, especially in the U.S. We now have recipes that mirror the food I was brought up with. My personal favorites are: Alcatara Masa Sovada - the BEST bread in the world Caldo Verde - great soup! Bacalao - a wonderfully different journey in fish that non-portuguese people would love and have tasted nothing like it.

This book is very well written. It goes into the history of these foods became part of the Portuguese food culture. Breaks down how to pick and prepare food. Then goes into well explained recipes.

Most of them are from Portugal and adds some from the Azores. Recipes are easy to intermediate. I'm enjoying this book tremendously! I've made a couple recipes so far an they were just as I remembered as a child. Thanks Ana!

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