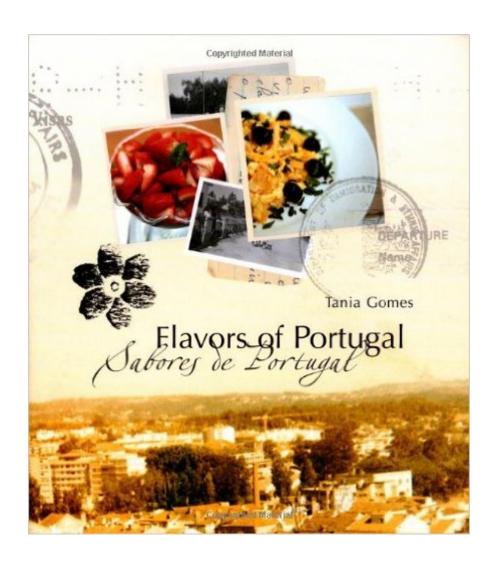
## The book was found

# **Flavors Of Portugal**





### **Synopsis**

pictorial boards with matching dust jacket

#### **Book Information**

Hardcover: 192 pages

Publisher: Thunder Bay Press; Bilingual edition (October 9, 2006)

Language: English

ISBN-10: 1592233961

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Product Dimensions: 10.5 x 9.4 x 0.9 inches

Shipping Weight: 2.6 pounds

Average Customer Review: 4.7 out of 5 stars Â See all reviews (14 customer reviews)

Best Sellers Rank: #1,752,684 in Books (See Top 100 in Books) #52 in Books > Cookbooks,

Food & Wine > Regional & International > European > Portuguese

#### Customer Reviews

The author gathered Portuguese recipes from family and friends for her Flavors of Portugal, so the book holds many surprises you won't discover in competing Portuguese cookbooks. Color photos pack a survey that also includes both cultural notes and insights on recipe origins and oddities. Dishes such as Traditional Oven-Roasted Sardines and Shrimp Rissoles make the most of seafood, so access to a good fresh seafood market is essential. Readers with such access will find this a very inviting guide to not just the cuisine of Portugal, but its culture.

I have been looking for a book like this for ages with both English and Portuguese in the recipes! It has all the recipes mum and dad make at home!!

I've always been somewhat afraid of the kitchen. Well, that, and sometimes just very bored by it. I originally bought this book because I found it for a great price, and especially when I realized that it was in Portuguese as well. Then one day, I felt like making some of the recipes (cooking--a very novel concept for me!) and really enjoyed doing so. During my year as an exchange student in Portugal, I came across most of these meals but didn't always know what they were called. This cookbook is very easy to use, and there's a great range of recipes. Of course, that's the "important" part for a cookbook, but I also love the great photographs of Portugal that the author herself took. It's a very enjoyable and practical cookbook with some excellent flavors. I'm so glad Ms. Gomes

decided to share the recipes with all of us:)

i enjoyed this book. it's so difficult to get a book that has both languages. it was fun and i was able to brush up not only on my portuguese, but have recipes that i was brought up on. thanks for the opportunity. the vendor made quick contact notifying me that they had recieved my order and promptly shipped it. much appreciated for the great service. Thank you!

If you are looking for portuguese recipes that are true to the heritage this is definitely it. The recipes are easy to make and delicious. The pictures in the book are great. I love how it is in both english and in portuguese. I would recommend this book to anyone!

I really enjoyed this book because it is written in two languages for those that speak both languages Portuguese and English and the receipes are very typical. The books are actually in great condition. thanks

great book good recipes this was my 4th book love mine and others for gift giving to friends I like the fact that the recipes are in Ingles and portuguese thank you

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