

The book was found

Azorean Cooking: From My Family Table To Yours



Synopsis

When Maria Lawton was six years old, her family emigrated from the Azorean Island of Sao Miguel part of a stunning archipelago off mainland Portugal to New Bedford, MA, a thriving Portuguese community. Like many new Americans, food and cooking were central to Maria's family; her father's vegetable garden covered their backyard, and if Maria couldn't find her mother cooking on the first floor of their three-family house, she was sure to find her grandmother baking something upstairs. Longing to recreate these important meals for her own family, Maria resolved to document the cooking that was a vital part of her childhood. This quest returned her to Sao Miguel, where she rediscovered her family's traditional recipes. *Azorean Cooking* will transport you to a kitchen as fragrant as your grandmother's. Traditional, homey dishes such as Arroz Doce (Sweet Rice Pudding), Massa Sovada (Sweet Bread) and Sopa de Couve (Kale Soup) and Azorean classics such as Cozido (Boiled Dinner), Caçõila (Marinated Pork), and Camarão Moçambique (Shrimp Mozambique) build a bridge between generations. No matter your heritage, this charming cookbook is a pleasure, providing the perfect introduction to the culture, food, and heritage of this remarkable region.

Book Information

Paperback: 160 pages

Publisher: Azorean Green Bean; 3rd ed. edition (March 1, 2014)

Language: English

ISBN-10: 0989417239

ISBN-13: 978-0989417235

Product Dimensions: 7 x 0.4 x 10 inches

Shipping Weight: 1 pounds (View shipping rates and policies)

Average Customer Review: 4.8 out of 5 stars 147 customer reviews

Best Sellers Rank: #72,626 in Books (See Top 100 in Books) #4 in Books > Cookbooks, Food & Wine > Regional & International > European > Portuguese

Customer Reviews

I was very excited to learn the GreenBean decided to publish her recipes. I love authentic family recipes and this cookbook did not disappoint. It's very clear that a lot of research and thought went in to putting this collection together and the personal stories and acknowledgements added a fun perspective to the recipes. To the person who suggests not buying this book because the recipes can be found on Facebook, DO NOT take their recommendation seriously. It's absurd to assume

everyone has a Facebook account, and considering the fact that the GreenBean also offers her recipes for free, really speaks volumes about the type of person she is. I am happy to support someone who is willing to give back to the cooking-community and spend a few dollars to adding this cookbook to my collection. Thank you GreenBean and I sincerely hope this is only volume 1 and there are many more to come.

When I consider purchasing a cookbook, I look for good recipes and accompanying photos. This one has all that and more. As well as wonderful recipes, the photos are gorgeous and there are lovely and personal back stories for every dish. Well worth the purchase price.

Maria brings the tasty Azorean recipes of all of us who grew up with this style of food. It brought back so many memories of the dishes my grandmother, my parents and my aunts made when I was a girl. I loved her stories of her family and the details behind her recipes. If you or any of your family loves Portuguese food, especially from the Azores, get this book. It is easy to follow and the food is delicious!!! Bem aproveito!

Great recipes and well laid out. As I am Portuguese the bar of expectation was set high but this book brought me back to my childhood, loved it so much I have bought 2 one for me and gifted one for friends.

This is a wonderful cookbook with not only recipes of many of the dishes my mom made but beautiful pictures of the island. My mom's generation never wrote anything down, they just knew how to cook and bake. I just gave my great niece this cookbook so that she can see and try many of the recipes her Avo made but also relive the wonderful trip we had to the Azores including San Miguel.

If you're Portuguese and you love your mother's cooking well here's the book for you. She cooks like my mom and her recipes are easy to do. My mother-in-law loved this book I actually gave it to her then had to order another for myself. Maria lives locally so I've seen her at book signings and she's the nicest person ever.

There is always a connection when people share recipes, and so it is with this cookbook. I am excited to explore Azorean cooking.

This is more than a cookbook. It is a delightful reading experience filled with excellent recipes and with warmth of the author's personal experiences and memories. As I read the stories, my mind took me back to my own childhood watching my mother cook many of the same recipes --- the smells, the sharing, the love. Thank you Ms. Lawton for bringing back some beautiful memories. I shall buy this book for my sisters, my own children, and do my best to recreate some of those wonderful days and share in the richness of our traditions and heritage.

[Download to continue reading...](#)

Azorean Cooking: From My Family Table to Yours Azorean Cooking; From My Table to Yours
Southern Cooking: Southern Cooking Cookbook - Southern Cooking Recipes - Southern Cooking Cookbooks - Southern Cooking for Thanksgiving - Southern Cooking Recipes - Southern Cooking Cookbook Recipes
The Homesick Texan's Family Table: Lone Star Cooking from My Kitchen to Yours
The Berghoff Family Cookbook: From Our Table to Yours, Celebrating a Century of Entertaining
Get What's Yours - Revised & Updated: The Secrets to Maxing Out Your Social Security (The Get What's Yours Series)
Get What's Yours for Medicare: Maximize Your Coverage, Minimize Your Costs (The Get What's Yours Series)
Get What's Yours: The Secrets to Maxing Out Your Social Security (The Get What's Yours Series)
Accidentally Yours: Christian Contemporary Romance (Forever Yours Book 1)
Truthfully Yours: Christian Contemporary Romance (Forever Yours Book 5)
Play Me, I'm Yours (Play Me, I'm Yours and Kid Confusion)
The Art of the Table: A Complete Guide to Table Setting, Table Manners, and Tableware
Pivot Tables: Pivot Table Basics, Pivot Table Essentials, Data Crunching, Master Pivot Tables, Learn Pivot Tables. Pivot Table Tricks, Tips, Secrets, Shortcuts, Made Easy, Pivot Tables for Beginners
Cooking with Loula: Greek Recipes from My Family to Yours
Georgia Cooking in an Oklahoma Kitchen: Recipes from My Family to Yours
Cooking for One Cookbook for Beginners: The Ultimate Recipe Cookbook for Cooking for One! (Recipes, Dinner, Breakfast, Lunch, Easy Recipes, Healthy, Quick Cooking, Cooking, healthy snacks, deserts)
Cooking for Two: 365 Days of Fast, Easy, Delicious Recipes for Busy People (Cooking for Two Cookbook, Slow Cooking for Two, Cooking for 2 Recipes)
Trim Healthy Mama's Trim Healthy Table: More Than 300 All-New Healthy and Delicious Recipes from Our Homes to Yours
Around My French Table: More than 300 Recipes from My Home to Yours
Authentic Vietnamese Cooking: Food from a Family Table

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)