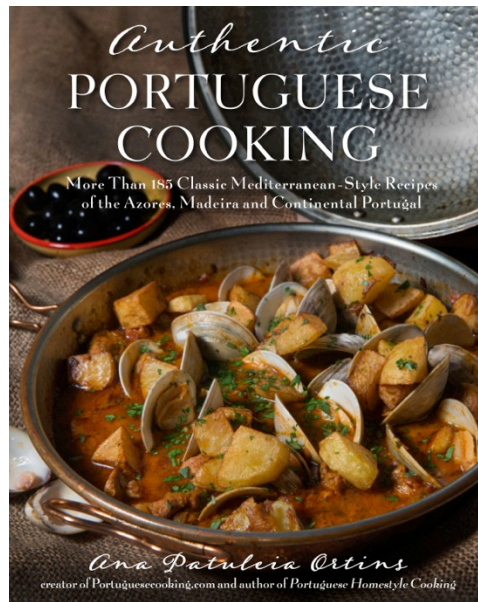


For Immediate Release

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AUTHENTIC PORTUGUESE COOKING
More Than 185 Classic Mediterranean-Style Recipes of the
Azores, Madeira and Continental Portugal
By Ana Patuleia Ortins

For immediate release (SALEM, MA) – Michelin-starred chefs have recently elevated Portuguese cooking to one of the most exciting dining trends in the country, but Ana Patuleia Ortins has always been the matriarch of Portuguese home cooking. Her second book, **AUTHENTIC PORTUGUESE COOKING** (Page Street Publishing Co., October 20, 2015; \$32/Hardcover), is Ana’s exhaustive guide to Portuguese cookery with more than 185 recipes for the traditional Portuguese favorites that preserve authenticity and inspire a whole new generation of cooks.

“This book is meant to enable adventurous cooks, young and old, novices and professionals alike, who wish to explore the traditional, soul-comforting, everyday culinary fare of the Portugal beyond what tourists find in hotels and sidewalk cafes,” writes Ana.

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As a first-generation descendant of Portuguese immigrants, Ana learned to cook traditional Portuguese fare at the side of her father at an early age, “showing her how to gut sardines or cut kale for *Caldo Verde* soup.” This preservation of the soul-comforting Portuguese food Ana knew, loved and craved launched Ana’s career as a trusted recipe writer, teacher and culinary ambassador.

“I connected with many in the Portuguese community, near and far, who shared old family recipes with me...**Authentic Portuguese Cooking** includes recipes sent to me, requested and researched with Portuguese cooks,” writes Ana. The result is a truly Portuguese community-based effort and an exhaustive cookbook filled with authentic recipes, heart-warming anecdotes and the expertise of seasoned Portuguese home cooks.

Each chapter of **Authentic Portuguese Cooking** features Ana’s expert recipe notes, detailed photo diagrams of various techniques, and sidebars highlighting the history and importance of Portuguese ingredients like dried salt codfish.

In **Meat and Poultry**, Ana shares recipes for *Pork with Clams Alentejo Style*, *Chicken with St. Jorge Cheese* and *Pico Island Pot Roast with Allspice*; the **Seafood** chapter includes Portuguese favorites like *Shrimp Cataplana*, *Grilled Salt Cod with Onions* and *Braised Monkfish with Tomatoes and Onions*.

Other chapters like **Soups** and **Legumes, Vegetables and More** include recipes for *Kidney Bean and Pumpkin Soup*, *Carrots with Cumin and Cilantro*, and *Grandmother’s Bread and Sausage Stuffing*. The **Breads** and **Desserts** chapters of the book include detailed recipes for the wonders of making Portuguese baked goods and sweets like *Madeira Corn Bread*, *Creamy Custard Tartlets* and *Cheese Pastries Vila Franca Style*.

As Portuguese cooking becomes a household staple with its new yet familiar flavors, Ana’s **Authentic Portuguese Cooking** will become a treasure.

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Like chef Manuel Azevedo of LaSalette writes in the book's foreword, "As with Ana's first book, her latest work is firmly rooted in preserving the traditional dishes. This is hugely important. Many chefs, myself included, attempt to evolve Portuguese cuisine, but one can do that only with the deep understanding of the classics."

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About Ana Patuleia Ortins

Ana Patuleia Ortins is the author of *Portuguese Homestyle Cooking*. She is a first generation descendant of Portuguese immigrants from the small town of Galveias in Alto Alentejo province of Portugal, and teaches classes on Portuguese cooking. She lives in Peabody, Massachusetts.

About Page Street Publishing Co.

Page Street Publishing Co. produces large format, full-color books, packed with original photography and is distributed by Macmillan throughout the U.S. Page Street is a proud member of 1% for the Planet and donates 1% of its annual revenue to environmental groups.

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