



[My Lisbon: A Cookbook from Portugal's City of Light](#) by Nuno Mendes, copyright © 2018. Photography by Andrew Montgomery. Published by Ten Speed Press, an imprint of Penguin Random House

**Chef Donna's Summary:**

Whether you are cooking from [My Lisbon](#) or reading about the city's culture and food, there's little that disappoints in this book. Between its covers, author Nuno Mendes manages to provide an ode to a city, a memoir of his life there, and the timelessness of classic recipes all in one book.

**What you need to know:**

**Get it:** [My Lisbon: A Cookbook from Portugal's City of Light](#) by Nuno Mendes, copyright © 2018. Photography by Andrew Montgomery. (Published by Ten Speed Press, an imprint of Penguin Random House, April 24 2018) Hardcover \$35.00; [Amazon \\$22.98](#); [Kindle \\$3.99](#)

**See it:** 372 pages of Recipes with interspersed essays that Mendes calls *Lisbon Food Stories* about the culture and native foods of Lisbon, and Portugal. Also included are *Cooks' Notes* that help you navigate the recipes, including tips on the techniques he uses. *Gazetteer*, at the end of the book, is like your personal guide for traveling about Lisbon. Photographs are both color and black and white; all finished recipe dishes are photographed in color.

**Make it:** about 100 recipes from chapters *Pastries, Snacks, Lunch, Small Plates, Dinner, Desserts*, and *Sandwiches*. Though cultural cuisine, the ingredients are readily available in well-stock grocers and markets. Random or odd ingredients are easily sourced on-line.

**Chef Donna's Review:**

I was already choosing the recipes I wanted to cook before I ever got to reading Nuno Mendes' story of [My Lisbon](#). If you've been there you know it to be small and special; old and new, at once. For me, the food memories are the ones I instantly recall. And, in [My Lisbon](#), Mendes somehow manages to take you back – recipe after recipe – to your time in Lisbon. If you've never been, he's captured the intensely fresh flavors, the vivid sights, the melancholic sounds, and the smells of the old and new city through his recipes and his writing. Before you'll ever step foot in your kitchen, you'll enjoy a journey to a city that's filled with food and flavor.

Lest you think a Portuguese cookbook means an endless search for hard-to-find ingredients, rest assured that even the most intriguing recipes in [My Lisbon](#) have a manageable ingredient list that will send you to your grocer, not on a wild goose chase. In fact, you'll find that if you have to invest in an ingredient like, say, *smoked paprika* or *tamarind paste*, you'll find a use for it over and over again in these recipes. *Most* ingredients are available in a well-stocked grocery



store, save the fish. Make sure you have a good fishmonger or reliable fish market to source things like octopus, mackerel, and even, cod. Don't be afraid to ask them to order it for you, these are recipes that *make* the effort worth it.

The time invested into cultural cooking should be worth it, too. Mendes makes sure that the cooking piece of this book is straight-forward. The easy recipes Mendes gives us in [My Lisbon](#) makes you want to cook dishes like *Old Style Onion Soup* flavored with Madeira and sherry vinegar, or *Portuguese Dressed Crab* seasoned with everything you love in a dip – tabasco, Worcestershire sauce, brandy, ketchup mustard and herbs – and then piled back into the cooked crab shell for a spectacular presentation. Chorizo, a smoked sausage flavored with paprika and garlic, is prolific in these recipes. You can substitute Spanish Chorizo Mendes says, but not Mexican because it's not cured. What I like most about the *Chouriço* recipes in [My Lisbon](#) is that you need not find fresh. Smoked and cured and packaged in your deli or meat section is precisely what you are looking for. Find that and in no time you'll be making *Clams with Chouriço Garlic and Cilantro*, *Beef Skewers with Chouriço and Bay Leaves*, or *Chouriço Walnut Rolls*.

Each recipe leads you to an easy and delicious plate of food. Most recipes in [My Lisbon](#) are designed to be served family style, which takes the pressure off when presenting food at the table. For the most part, the pan, plate, pot, platter or bowl is gorgeous on its own. Best of all, you'll find plenty of recipes that are manageable any day of the week.

Recipes to cook from [My Lisbon: A Cookbook from Portugal's City of Light](#) by Nuno Mendes, copyright © 2018. Published by Ten Speed Press, an imprint of Penguin Random House

[Hearty Cod and Cilantro Broth](#)

[Baked Salt Cod with Caramelized Onions and Potatoes](#)

[Grilled Piri Piri Chicken with Potato Chips](#)