

PORTUGUESE HOME COOKING

ERRATA SHEET

Page 88, step 1: do not add the optional onion to the pot; the onion is coarsely chopped and added to the mixture raw in step 4.

Page 134 Beira Alta is on the mainland (not in the Azores as written).

Page 156, step 4: reserve 3 cups broth (not 2¼ cups) in order to cook the rice in step 5.

Page 174, ingredients list: liquid amounts should be 3½ cups red wine and 3½ cups water, or as needed.

Page 189, step 4: Add the cooked chicken to the rice along with the peppers.

Page 261, step 4: the cooking time should be 20 minutes (not 10 minutes). Then, without opening the door, turn off the oven and leave the meringue in the oven for another 20 minutes.

Page 265, step 4 (first line): ¼ cup fresh milk should be mixed into the cornstarch.