





Ibiza Herbed Swordfish
Roasted Red Picon Shrimp
Serrano Ham and Pochas
Mint and White Bean Pesto
Lamb Meatballs in Almond Sauce
Fried Manchego Cheese
Warm Olives and Citrus
Trio of Tapas Bites
Romesco Sauce

TAPAS KITCHEN PARTY

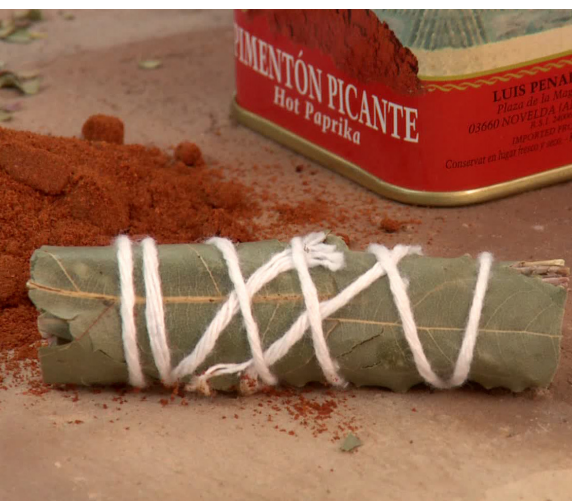




TRANSFORM YOUR KITCHEN INTO A TAPAS BAR

Bringing a tapas party atmosphere into your kitchen is a wonderful, welcoming way to entertain. You'll be amazed to find out how easy it is to make a ten-course meal—yes, ten courses! It'll wow your friends, and you'll be able to use these quick and easy recipes over and over.

Tapas comes from Spain: just the word brings up memories of Spanish villages. Originally, tapas were the slices of bread used to cover glasses of Sherry, which would discourage fruit flies from hovering about. Now tapas are more commonly known as small hors d'oeuvres. The Spanish style is to serve a big selection of them and let everyone enjoy a number of tastes and textures. One of the great things about tapas is how easy they are to make quickly. At least half of this menu can be made in advance to make the party run more smoothly and take some pressure of you, the host.



FLAVORS OF SPAIN

Puerbella

Amazingly enough, the U.S. is the only country I've traveled to that does not have a base mix of green herbs, such as France's Herbes de Provence. In Spain, the staple in every household is puerbella, a fragrant mix of sweet dried herbs grown regionally. Most families have their own blend they like to use, however for the American palate, any puerbella will do. If you can't find this regional delight, create your own mixture of oregano, basil, parsley, and thyme, equally balanced to create a smooth flavoring blend that works beautifully on meats, fish, and vegetables.

Saffron

It is the most rare and expensive spice in the world. Only the saffron crocus are worth thousands of dollars per pound. A little bit of saffron goes a long way, translating into golden color and fragrant flavors of Spain.

Spanish Superior Saffron is the most widely available saffron and works well in all the recipes in this menu.

Paprika

Spanish smoked sweet paprika is also known as Pimenton de la Vera Dulce. It's a popular ingredient in many tapas recipes. It's flavor is essential for authentic Spanish cooking. The peppers are dried slowly over an oak burning fire for several weeks. The result is a sweet, cool, smoky flavor, popular for dishes such as fish, spinach, potatoes, stews, chickpeas, and other casserole dishes. Pimenton is an excellent way to add smoky flavor without heat.

THE SETTING

Transforming your kitchen into a scene straight out of an Andalusian tapas bar is as simple as a few easy design tricks. Spanish-inspired appetizer plates, a few colorful napkins, and some candlelight are sure to make this a hit with your friends.

To start, you have to be familiar with what a tapas service looks like. For serving, a tapas bar is typically staged in levels, and on each level are different items you can choose from. You'll want to think about highs and lows, differently shaped plates and platters, chopping blocks and serving vessels for your kitchen tapas bar.

This is easier than it seems. In this episode, I used different vases turned upside down as risers, and I placed my serving vessels on top of each. When using a round vase or riser, make sure you're using a round serving tray. When using a square or rectangle, use a chopping block or oval platter so that the pieces are stable and do not tip over when you put the warm dishes on the platters or when your guests reach with their toothpicks to select a tapa. Imagine sitting at a bar and reaching up to choose your next bite.





If you don't have cazuelas (ovenproof cooking vessels), assemble an eclectic collection of the bakeware in your home. The tapas bar is about a "collected" look, which makes it easy for you to reinvent in your home. For the stemware, if you can find it, use a handblown green glass or simple recycled glass jars as tumblers. The more formal the glassware, the more formal the setting.

To really set the mood of Spain, you'll want bright colors like red, orange, yellow, and green mixed with earthy colors like the browns in olivewood, cane, placemats, and terracotta. In this episode, I used large and bright throw pillows from my local import store that give a comfortable lounge feeling. The number one thing about a tapas setting is fun. Trust your eye. As long as it's fun, it's going to be great. Start building!

IBIZA HERBED SWORDFISH

I remember when I was on the beach in Ibiza, one of my favorite Balearic Islands. There was a “fish shack” nearby, and when that afternoon craving hit, I would order three of these wonderful herbed skewers. They would serve them with huge fresh lemon wedges. I’d return to my rented lounge for the day and dig in to the just-out-of-the-sea flavor. The lemon juice would drip down my chin. It was heaven, and I have been making them every since. Your guests will enjoy these piping!

SERVES 8

Ingredients:

- 1 Tbsp Peurbella Spanish herbs or Herbes de Provence
- 1 tsp finely ground Spanish sea salt or Sel Gris
- ¼ cup Solera 77 Spanish Sherry or other quality Sherry
- 2 lbs swordfish steaks, cut into 1-inch pieces
- 1 tsp sweet or smoked paprika
- 4 Tbsp quality extra virgin olive oil
- Lemon juice to taste



The Spanish cazuela are the perfect size for entertaining. I like to not only serve the hot tapas in these wonderful organic dishes as has been done for centuries, but give each guest three sizes of their own to use as their plate, pinch bowl, and dipping sauce vessels. Cazuelas are also a great boneyard for used toothpicks, shrimp tails, and olive pits, so guests know where to discard uneaten items while keeping the integrity of your table design.

- Place the Sherry and the swordfish in a glass bowl and let marinate in the refrigerator for ½ hour.

- Cut swordfish steaks into large chunks, but no bigger than bite-size (approx. 1 x 1 inch each), and place in large glass bowl (or sealable plastic bag if you are making ahead of time). Cover in Sherry and let marinate for ½ hour.

- To the bowl or bag, add all ingredients and toss to evenly coat all pieces of fish. Transfer to glass cooking vessel or refrigerate up to two days prior to cooking.

- Bake at 450°F for 10 minutes or broil on high for 5 minutes, turning the fish carefully to break chunks halfway through cooking time.

- Serve piping hot with a fresh drizzle of olive oil and Sherry with toothpicks for your guests to enjoy.

For Skewers on the Grill

Skewers come in all sizes, shapes, and materials. There are round skewers that fit perfectly on a round plate.

- Soak 16 (12-inch) bamboo skewers for 30 minutes in water.

- Remove the swordfish from the marinade and thread onto the skewers.

- Heat the grill, and when it is hot, grill the fish skewers directly over the flames for about 4-5 minutes per side or until done. Turn only once.

Serving Suggestion: the Ibiza Herbed Swordfish, Roasted Red Picon Shrimp, and the Serrano Ham and Pochas can all be put in the oven at the same temperature. This convenience makes for excellent party planning.



ROASTED RED PICON SHRIMP

This three-minute recipe is one of my favorites I adapted from the countless tapas bars I visited in Spain. All the coastal villages are filled with fishing boats bringing in the day's catch. For me, the shrimp was my favorite. Once the boats docked, they would pour kilos of shrimp in all sizes out onto the docks to buy. Like most tapas, these can be served hot or cold. I prefer the peel and eat approach to serving these, as it requires you to not only work for the flavor, but savor it at the same time.

Serves 8

Ingredients:

- 1 Tbsp culinary lavender salt
- ¼ lb (225 g) roasted red peppers or marinated Spanish pimientos, drained and sliced lengthwise
- 1 Tbsp Puerbella Spanish herbs or Herbes de Provence
- 1 tsp finely ground Spanish sea salt or Sel Gris
- ¼ cup Solera 77 Spanish Sherry or other quality Sherry
- 2 lbs large fresh deveined shrimp or prawns, uncooked with tail and shells on
- 1 tsp sweet or smoked paprika
- 4 Tbsp quality extra virgin olive oil
- Lemon juice to taste



- Rinse shrimp and devein while leaving shell and tail on. Place in large glass bowl (or sealable plastic bag if you are making ahead of time).
- To the bowl or bag, add all ingredients and toss to evenly coat pieces of shrimp. Transfer to glass cooking vessel or refrigerate up to two days prior to cooking.
- Bake at 450°F for 10 minutes or broil on high for 5 minutes, turning the shrimp carefully halfway through cooking time.
- Serve piping hot with a fresh drizzle of olive oil and Sherry with toothpicks for your guests to enjoy.

For Skewers on the Grill

Skewers come in all sizes, shapes, and materials. There are round skewers that fit perfectly on a round plate.

- Soak 16 (12-inch) bamboo skewers for 30 minutes in water.
- Remove the shrimp from the marinade and thread onto the skewers.
- Heat the grill, and when it is hot, grill the shrimp skewers directly over the flames for about 2 minutes on each side or until done, turning only once.



SERRANO HAM AND POCHAS

For centuries the white bean, also known as the Cannellini, or Northern and Navy bean have been part of the everyday plate across the Mediterranean. I fell in love with it while living in France and soon found that every culture on the continent was using this glorious bean.

Serves 4

Ingredients:

7.5 oz (400 g) Gvtarra white beans undrained or other Picuezo or Cannellini beans.

½ pound (225 g) shredded serrano ham or other quality cured ham, such as prosciutto, sliced lengthwise

¼ each tsp sweet and smoked paprika

1 Tbsp quality extra virgin olive oil

1 Tbsp minced garlic

4 Tbsp shredded Parmesan or Manchego cheese

- On chopping block, stack shaved serrano ham and with sharp knife cut lengthwise in ⅛ inch slices. Turn pile and cut again across. This is a fatty ham, so use a sharp knife. Separate with fingers so that pieces are not sticking together to make a confetti of ham.
- Place in large glass bowl (or sealable plastic bag if you are making ahead of time).
- To the bowl or bag, add all ingredients and combine evenly with a wooden spoon as to not smash or break beans. Transfer to glass cooking vessel or refrigerate up to two days prior to cooking.
- Sprinkle shredded cheese over bean mixture.
- Bake uncovered at 450°F for 10 minutes or broil on high for 5 minutes to create a crispy top.

Serving Suggestion: I serve this warm for my guests to dip and spread on crusty bread or crisp fresh vegetables. I keep it in my fridge and serve it all week long.



Pochas are white kidney beans common in the Basque region as well as Navarre and Rioja in Spain. Fry them with olive oil, onions, peppers, and garlic. It makes a great tapa or side dish.

WARM OLIVES AND CITRUS

Olives, olives, olives! In the States, normally they are served cold. I love them warm with juicy citrus. This is my, "I forgot you were coming" starter. The trick with entertaining is to plate them from the hot pan into a fun vessel, like a roof tile or wooden bowl. No serving utensils but your hands. Trust me, this works. As the host, always eat the first olive and place your pit into a fun dish. It is your job to show your guests how to eat and enjoy this dish. After all, that is why you are there!

Serves 4

Ingredients:

½ lb (225 g) quality mixed green and black olives, pitted or not

1 Tbsp olive oil

Zest of one orange or two tangerines

4 Tbsp medium grade olive oil for frying

■ In a small heavy-bottom skillet such as cast iron, heat half the olive oil until just at smoking point. Add your mixture of olives, including their brine and juices. Heat until the liquid is almost evaporated. Add the citrus zest and toss with a drizzle of olive oil. Serve immediately, but warn your guest they are hot!

Serving Suggestion: Pour the warm olives over a round of room temperature goat cheese. Serve with a crispy baguette or other artisanal toasted bread.



The tradition of warming olives goes back to biblical times. Just like a roasted nut, heating the olives brings out the full-bodied flavor of the fruit. Paired with the brine and the brightness of citrus makes this one-minute, stand-alone starter serve itself.

FRIED MANCHEGO CHEESE

Manchego and I have had a secret love affair for years. I won't tell if you don't. My rendezvous with the queso Manchego makes me think of the La Mancha region in Spain where the Manchega breed of sheep produces this cheese-lover's delight. To be considered the real McCoy, Manchego must be aged for 60 days to two years. Buttery with a firm texture, the cheese has a distinctive taste with a slight piquancy and leaves an aftertaste that is characteristic of sheep's milk. Manchego is Parmesan on steroids. I love it. For an extra punch, I recommend dipping these in the Spanish Romesco Sauce or another aioli.

Serves 4

Ingredients:

½ lb (225 g) Manchego cheese in a chilled solid wedge

1 cup dry cornmeal or polenta

2 large eggs

½ cup medium grade olive oil for frying

■ Lay the chilled cheese wedge flat side down. With a sharp knife, remove the wax rind. Once removed, dip your knife in a glass of hot tap water, slice ¼ inch slices of Manchego into triangles.

■ In one bowl, whisk eggs together fully and set aside. In second bowl, add cornmeal.

■ Dredge one triangle of cheese on all sides in the egg. Lightly shake off excess egg and drop into cornmeal. Coat twice in cornmeal and set on a chilled dish so that each piece is not touching.

■ Continue until all wedges are coated. You may chill the dredged cheese wedges up to a day in advance at this time.

■ In a small heavy-bottom skillet such as cast iron, heat half the olive oil until just at smoking point.

■ Using tongs, pick up each wedge of coated cheese and place in the hot oil. Wait for light browning on the first side, about 45 seconds to one minute. Flip and brown the other side.

■ The minute the cheese begins to melt, remove and drain on paper towels. Serve immediately while hot.



SPANISH ROMESCO SAUCE

The Spanish pimento pepper is a staple of the country. In Spain, it is a softer, more mellow flavor than found in Latin countries. Sweet and complex to the taste, this wonderful pepper is fantastic in traditional sauces like the Spanish Romesco Sauce here.

Yields about 2-2.5 cups

Ingredients:

8 oz jar roasted red peppers

4 medium-size ripe tomatoes (1¼ lb total), cored

½ chopped onion

1 head garlic, sliced in half crosswise

2 Tbsp plus ⅓ cup extra virgin olive oil

¼ cup (1½ oz) blanched

Marcona almonds

¼ cup (1¼ oz) peeled hazelnuts

1 tsp sweet and smoked paprika

1 pinch of cayenne

1 tsp kosher salt or sea salt, more to taste

2-3 Tbsp red wine vinegar

2 Tbsp Spanish Sherry

1 slice stale bread, torn if needed

■ Heat the oven to 375°F. Put the tomatoes and one half of the garlic head in a baking pan. Drizzle about 1 Tbsp of the olive oil into the cored tomato wells and on top of the garlic half. Roast until the tomatoes and garlic are well caramelized but not burnt, about 30 minutes.

■ In a second sauté pan place 1 Tbsp olive oil and nuts. Toss in oil until evenly coated and place in oven. Toss pan every 10 minutes until nuts are fully toasted. They will be ready to come out of the oven at the same time as the tomatoes.

■ On the stove top, heat about 1 Tbsp of the olive oil in a small sauté pan over medium heat. Lightly sauté the onions and other half of garlic head until translucent.

■ Add the almonds and hazelnuts in the pan, shaking the pan or stirring so they don't burn, until golden brown. Set aside and cool.

■ Once the tomatoes, nuts, and sauté mixture are cooled, transfer all ingredients to the food processor. Add the salt and start the processor, pouring in the remaining ⅓ cup olive oil in a slow, steady stream, as if making an emulsion.

■ Add the vinegar, pulse to incorporate, and taste. The

sauce should have some zing, so add more vinegar if needed. Add salt to taste.

■ Pulse the romesco until it comes together as a sauce but not so much as to lose its coarse, nutty texture. The sauce should be thick and creamy. If it seems too thick, add 1 or 2 Tbsp red wine. If it's too thin, add bread, pulsing a few more times.

■ Store in the refrigerator in an airtight container for up to 7 days.



FRESH MINT AND WHITE BEAN PESTO

This fast and easy dish combines two of my favorite Spanish flavors: tender white beans and the bright flavor of mint. Make this up to four days in advance. It only gets better with time.

Serves 4

Ingredients:

7.5 oz (400 g) Gvtarra white beans (undrained) or other Picuezo or canned Cannellini beans

1 large bunch of fresh mint, cleaned and dried with stems discarded. Reserve five fresh leaves for garnish.

1 Tbsp quality extra virgin olive oil

½ Tbsp minced garlic

- Wash and pat dry a fresh bunch of mint from the store or your garden and place in food processor. Add garlic and beans, including packing brine or liquid.
- Pulse to combine all ingredients to a hunky consistency. Process on high for 1 minute until mixture reaches a hummus consistency.
- Transfer to a bowl or serving vessel, add olive oil, cover, and refrigerate from 1 hour to overnight.
- Chiffonade (thinly slice without bruising) mint leaves and sprinkle on top for garnish with whole mint leaves.
- Serve ice cold as a spread for crusty bread or crunchy cold vegetables like zucchini and carrot sticks.

Serving Suggestion: place a large cold dollop of this on top of roasted lamb in place of a traditional mint topping. Both the temperature, flavor, and texture will mesmerize your guests.



To save time, I like to store this spread in the small dish I am going to serve it in. Since the color palate of this mint and bean is simple, I use contrasting colors like orange, blue, and red serving dishes. Once the mint leaves are on top as a garnish, the styling comes together.

LAMB MEATBALLS IN ALMOND SAUCE

On the back of the island of Ibiza, there is a road that leads to San Antonio. Just off there is a fantastic B&B that makes Marcona almond soup. I was so impressed with the meal that I talked my way into the kitchen and had the chef teach me the recipe. One time I over reduced the dish and ended up with this fantastic almond sauce. I came upon the lamb meatballs at a restaurant called Sa Tasca along the same winding road to the beach in Ibiza. When you sit on the patio, you can smell the fresh almonds ripe on the trees in the wind. Together these flavors are simply magical, as was each of these experiences.

Meatball Ingredients:

1 lb ground lamb
1 onion finely chopped
1 tsp minced garlic
1 Tbsp parsley
½ cup Panko or unflavored bread crumbs
Pinch salt
½ tsp freshly ground pepper
4 Tbsp Spanish olive oil
1 egg, beaten
¼ cup grated Manchego cheese

Almond Sauce Ingredients:

10 oz Marcona almonds, skinned and blanched
2 Tbsp olive oil
1 oz white or brown bread
⅔ cup dry white wine
Salt & pepper to taste
1 cup vegetable or chicken stock
1 tsp paprika
Juice of one lemon

■ Combine all the ingredients for the meatballs in a large bowl and form into small balls.

■ Place a heavy-bottomed high-sided sauce pan on the stove and heat a few tablespoons of olive oil over medium heat. Brown the meatballs in the oil and then gently remove them from the pan and place onto a platter or serving dish. (Set these aside and don't eat them yet. You'll want to finish cooking them in the almond sauce.)

■ Add the almonds, bread, wine, and garlic to the same pan and deglaze to pull up all those delicious bits of browned lamb. Add chicken stock and steep the almonds for 20-30 minutes.

■ Purée with your emulsion blender and add the meatballs back into the almond purée. Place in your heated oven with the other tapas dishes for 10-15 minutes.

■ When you're ready to serve, garnish with a squeeze of lemon juice and some parsley.



ROLLED EGGPLANT

Serves 4

Ingredients:

1 medium eggplant

Coarse sea salt

8 oz herbed goat cheese (chèvre)

1 pinch puerbella Spanish herbs

1 pinch rosemary

5 grinds fresh black peppercorns

5 Tbsp extra virgin Spanish olive oil

1 small bunch fresh basil

chiffonade, thinly sliced into ribbons

■ Prepare a charcoal grill or heat broiler. Cut eggplant lengthwise into slices each $\frac{1}{4}$ inch thick or thinner; there should be at least 6 inner slices. Discard the slices with lots of skin.

■ Sprinkle with salt on both sides; let drain on paper towel while grill heats.

■ Pat eggplant dry and brush lightly with oil.

■ Grill or broil 4 inches from heat source until eggplant is golden on both sides and tender (about 10 minutes). Let cool.

ANCHOVY ROLLS

Serves 4

Ingredients:

8 Tbsp salted butter

Anchovies in olive oil, preferably large or whole

$\frac{1}{2}$ cup whole milk

4 slices of white bread with crust removed

1 tsp Coleman's dry mustard or strong Dijon

$\frac{1}{4}$ cup grated Manchego cheese

■ Preheat the oven to 425°F. Butter the baking tray.

■ Put anchovies in milk to soak for 15 minutes. Dry anchovies on paper towels.

■ Spread butter and mustard on one side of each slice of bread. Sprinkle with grated cheese. Put 3-4 pieces of anchovy on each slice.

■ Roll bread slices and place on baking tray crease side down. Bake rolls for 6-7 minutes. Serve while warm or at room temperature.

CHORIZO IN RED WINE

Ingredients:

1 lb (450g) chorizo sausage, cut into slices $\frac{1}{4}$ inch (6 mm) thick

$\frac{1}{4}$ cup (60 ml/2 fl oz) dry red wine

2 Tbsp freshly chopped mixed herbs (thyme, parsley, oregano)

2 garlic cloves, crushed

French bread cubes to serve

■ Preheat the oven to 425°F. Place the sausage slices in a very shallow ovenproof dish. Pour the wine, herbs, and garlic over the sausage and bake for 10 minutes.

■ Prick chorizo with a fork in 3-4 places. Place in a large pan with wine, bring to a boil, then reduce the heat and simmer gently, covered, for 15-20 minutes.

■ Transfer to a shallow ovenproof dish, cover and let marinate in the wine 8 hours or overnight.

■ Next day remove chorizo, remove casing, and cut into slices. Place slices in a large heavy-bottomed skillet. Heat the brandy, pour over chorizo, set aflame. When flames have died down, shake pan gently, add the reserved wine, and heat until almost all the wine has evaporated.

■ Serve piping hot with chunks of bread to soak up the sauce.

