

# Spanish Tapas O(∩\_∩)O~~

Presented by Lily Ouyang

## Marinated Olives (Aceitunas Adobadas)

(Serves 4)

- ½ lb assorted good imported olive (Kalamata, Nicoise, Spanish, Cracked Green, etc.)
- 4 garlic cloves, sliced
- A zest of orange, cut into 1/2 inch julienne
- A zest of lemon, cut into 1/2 inch julienne
- 1 tablespoons fennel seeds
- 1/2 tablespoon fresh rosemary
- 2 tablespoons olive oil
- 3/2 tablespoons fresh lemon juice
- 1/2 teaspoon red pepper flakes

Combine all ingredients in a large bowl, and marinate at room temperature at least 24 hours.

SO EASY!!! O(∩\_∩)O~

## Potatos Bravas (Patatas Bravas)

(Serves 4-6)

- Olive oil
- 1/2 small red onion, finely diced
- 2 cloves garlic, finely chopped
- 1 tablespoon smoked paprika
- 3/4 cup prepared mayonnaise
- 1 large plum tomato, halved, seeded and roasted until soft
- Few dashes hot pepper sauce (recommended: Tabasco)
- Splash aged sherry vinegar
- Salt and freshly ground black pepper
- 4 large Russet potatoes, parboiled, peeled and cut into 1-inch cubes
- Flat-leaf parsley leaves

1. Preheat the oven to 375 degrees F. Place a baking sheet in the oven.
2. Heat a tablespoon of oil in a small sauté pan over medium heat. Add the onion and garlic and cook until soft, about 5 minutes. Add the paprika and cook for 30 seconds. Let cool slightly.
3. Heat 2-inches pure olive oil or canola oil in a large high-sided, heavy-bottomed skillet until it begins to shimmer. Add the potatoes, season with salt and pepper and cook until golden brown on all sides. Remove the potatoes onto a paper towel-lined plate to drain the excess oil. Carefully remove the hot baking sheet from the oven, put the potatoes on the pan in an even layer and bake until crisp, about 10 minutes.
4. Combine the onion mixture, mayonnaise, tomato, hot pepper sauce, and vinegar in a food processor and process until smooth, season with salt and pepper. Scrape the mixture into a bowl, cover and refrigerate for at least 30 minutes to allow the flavors to meld.

5. Remove the pan and season the potatoes with a bit more salt. Transfer to a platter and drizzle with some of the aioli and garnish with parsley leaves. Serve hot.

### **Fried Padron Peppers (Pimientos de Padron)**

(Serves 4)

- ½ pound Padron peppers
- 1 tablespoons extra-virgin olive oil
- Sea salt!!!!!!!

Toss peppers with olive oil. Heat a heavy skillet (preferably cast-iron) over medium-high heat. Cook peppers in a single layer, turning, until blistered, about 5 minutes. Transfer to a plate, and sprinkle with sea salt.

### **Ham (Jamón)**

- Preferably Iberian ham

Place sliced ham on a plate and serve.

### **Clams in Green Sauce (Almeja en Salsa Verde)**

(Serves 4)

- 24 clams
  - 2 garlic cloves, chopped
  - 1/4 onion, chopped
  - 1 Tb flour
  - 1/2 cup white wine
  - 1 cup water
  - Pinch of red pepper flakes
  - Bunch of fresh parsley, chopped
  - Olive oil, for drizzling
  - Salt and pepper, to taste
1. Clean your clams. Allow them to soak in a bowl of cold water for 20 minutes. Then take each clam and use a soft brush or wet towel to clean the outside shell.  
*\*A good tip is to not pour out the clams and water, instead remove them one by one.*
  2. In a large skillet, drizzle olive oil and add chopped onion. Allow onion to cook for about 5 minutes until it begins to caramelize. Then add garlic and red pepper flakes and continue to cook for another 3 minutes until the garlic begins to caramelize. .
  3. Add flour and use a spoon to cook the flour into the olive oil. It should form a paste. Next add white wine and a cup of water and salt and pepper and increase heat. Continue to stir so all the flour is cooked off and sauce begins to thicken.
  4. Add chopped parsley and clams and lower flame so sauce is simmering. Allow clams to cook until they begin to open and remove clams as they open. When all clams are removed, you can either continue cooking the sauce to reduce more. It should lightly coat the back of a spoon.

5. When done, place clams in a bowl and pour sauce over. Garnish with extra parsley.

### **Manchego Cheese with Quince (Queso Manchego con Membrillo)**

- Manchego Cheese
- Membrillo (Quince Paste)
- Lemon Zest
- Pine Nuts
- Culinary Lavender Buds

1. Remove the rind from the Manchego cheese and slice into the desired quantity of ¼" triangles.
2. Place a thin slice of Membrillo on top of the cheese.
3. Sprinkle a dash of lemon zest on top.
4. Add a couple of pine nuts and a touch of lavender.

### **Alcohol-free Sangria**

- 1 apple, peeled and thinly sliced
- 1 lemon, juiced
- 1 orange, juiced
- 1 orange, sectioned
- 3/4 cup cranberry-grape juice frozen concentrate, thawed
- Tiny pinch of ground cinnamon
- 3 cups seltzer water (or half seltzer and half white wine)

In a medium pitcher, make the sangria mixer by adding the apple slices and lemon juice to the pitcher and stir. Add in the orange juice, orange sections, the cranberry-grape frozen concentrate and the cinnamon. Let the mixture sit for an hour (up to 12 hours) to allow flavors to meld. Just before serving, add the seltzer to the pitcher. Serve in glasses filled with ice.

*\*Optional: replace half the seltzer water with a dry white wine.*

*Enjoy your tapas with a zest of Spanish spirit!!!!!!!*