

Spanish Tapas

Pan con Tomate y Jamón Serrano

Ingredients:

- 4 Ripe Tomatoes, chopped
- 1 Garlic Clove, finely chopped
- 3 Tbsp. Olive Oil
- Salt
- Pepper
- 20 Slices of Baguette
- 5-6 Slices of Serrano Ham
- Parsley



Directions:

1. Mix together the chopped tomatoes, garlic glove, olive oil, salt and pepper. Keep in the fridge until needed.

2. To serve, toast 20 slices of baguette. Spoon a little tomato topping on to each piece of toast. Tear 5-6 slices of jamón serrano into pieces and put one piece on each slice of bread. Add parsley on top for decoration and additional flavor.

Dátiles con Tocino

Ingredients:

- 1 (10 ounce) package pitted dates
- 1/2 lb bacon sliced into quarters
- 4 oz. Goat Cheese

Directions:

1. Preheat the broiler.
2. Slice open dates, and stuff each with a dash of goat cheese.
3. Wrap each date with a quarter of a bacon slice, and secure bacon with toothpicks.
4. Arrange wrapped dates on a medium baking sheet, and broil 15 minutes in the preheated oven, turning once, until bacon is evenly browned.



Gambas al Ajillo

Ingredients:

- 1 lb shrimp
- 4 large cloves of garlic, finely minced
- 1 tsp sweet Spanish Paprika
- 1 tsp red pepper flakes
- 2-3 oz (60-89 ml) cognac (or substitute Dry Sherry)
- 4 oz (125 ml) virgin olive oil
- 3 tsp chopped fresh parsley
- 1 lemon for juice
- 1 fresh baguette, sliced



Directions:

1. In a sauté pan or heavy frying pan, warm the olive oil over medium heat. Add the garlic and red pepper flakes and sauté for about one minute or until they just begin to brown. Be careful not to burn the garlic!

2. Raise the heat to high and immediately add the shrimp, lemon juice, sherry or cognac and paprika. Stir well, then sauté, stirring briskly until the shrimp turn pink and curl – about 3 minutes.

3. Remove from heat and transfer shrimp with oil and sauce to a warm plate or serve right from the pan. Season to taste with salt and freshly ground black pepper. Sprinkle with parsley. Serve with fresh bread.

Espinacas con Chile y Limón Rallado

Ingredients:

- 25g butter
- 100g fresh breadcrumbs
- zest 1 lemon
- 2 garlic cloves, crushed
- 1 red chili, finely chopped
- 500g spinach

Directions:

1. Melt the butter in a large frying pan, then when it starts to foam, add the breadcrumbs, zest, garlic and chili. Cook until golden and crunchy. Remove from the pan, season and set aside.

2. Add the spinach to the pan and wilt, stirring. Season and serve with the crunchy crumbs sprinkled over the top.

