

Spanish Tapas recipes

Romesco
(Almond, Garlic, & Red Pepper Sauce)
Recipe coming

Champinones Rellenos al Jerez
(Stuffed Mushrooms with Sherry)
Recipe coming

Espinacas con Garbanzos (Spinach with Chickpeas)

(Serves about 6 as a side dish)

2 pkgs. (10 oz.) fresh spinach
3 Tablespoons olive oil
4 cloves garlic, crushed
4 plum tomatoes, skinned and chopped
4 Tablespoons finely chopped cilantro
2 cup cooked chickpeas
2 teaspoon red wine vinegar
1/2 teaspoon salt
1 teaspoon paprika
3/4 teaspoon ground cumin
1 teaspoon oregano
1/8 teaspoon rosemary
1/8 teaspoon cayenne
small pinch of red pepper flakes
1/4 teaspoon fresh grated nutmeg
small pinch of cinnamon
medium pinch of saffron, pulverized and steeped in 2 tblsp hot water
small pinch of sugar

Place spinach in a saucepan, cover with water, and bring to a boil. Cook for 5 minutes over medium heat, then thoroughly drain, chop and set aside.

Heat oil in a large frying pan. Saute garlic for 3 minutes. Add tomatoes, stirring for another 3 minutes. In a baking dish add spinach, garlic/tomato mixture. Stir in remaining ingredients, then bake until warm throughout. Serve with fried bread slices. From The New Spanish Table, Anya von Brenzen

Zana Horias Alinadas (Carrots Seasoned with Herbs)

(Serves about 6 as a side dish)

1 pound carrots, sliced into about 1/8-inch-thick rounds
2 cloves garlic, crushed
2 Tablespoons olive oil
2 Tablespoons finely chopped cilantro
2 Tablespoons vinegar
1/2 teaspoon salt
1/2 teaspoon oregano

1/4 teaspoon ground coriander seeds
1/4 teaspoon pepper
1/8 teaspoon cayenne

Place carrot rounds in a saucepan, cover with water, and bring to a boil. Cover and cook over medium heat for 2.5 minutes or until carrots are cooked but still firm. Drain and allow to cool in a serving bowl. Combine remaining ingredients, then stir with the carrots and serve. from the Spanish Table by Marimar Torres

Hojadre de Roquefort **Roquefort, Apple & Walnut Spread**

4 1/2 tsp unsalted butter
1 large apple, peeled and diced
1/2 # Roquefort or Cabrales, crumbled
1/3 cup heavy cream
2 tbsp med. dry sherry
olive oil the baking sheet
flour to dust the work surface
1 sheet puff pastry, thawed
1/2 cup toasted walnuts, finely chopped

Melt the butter in a med. skillet over med. heat. Add the apple and cook until soft. Put the cooked apple, cheese, cream and sherry in food processor and pulse until medium smooth. Refrigerate for 1 hour, covered to firm. (Can be overnight.) Preheat oven to 425. Lightly brush 17 x 11 baking sheet with olive oil.

Lightly flour a work surface and roll the puff pastry out to a 16 x 11 rectangle. Prick all over with a fork and bake on center rack for 15 - 17 minutes. If it has puffed too much, gently press down with your hand once it has cooled enough.

Right before serving, spread the pastry evenly with the spread and sprinkle with walnuts. Using a long knife, cut into one-bite sized pieces. Two bites makes for much to clean up afterwards. From the New Spanish Table, Anya van Bremzen

Almendras Fritas (Fried Almonds with Sea Salt)

1/4 tsp cayenne pepper
2 Tbs sea salt
2 Tbs butter
4 Tbs olive oil
7 oz (1-3/4 c) whole blanched almonds

Combine cayenne and salt in a bowl. Melt the butter with the olive oil in a frying pan. Add the almonds and fry them, stirring for about 5 minutes, or until golden. Tip the almonds into the salt mixture and toss until almonds are coated. Leave to cool, then serve.

Galletas de Queso Manchego con Almendras **(Manchego Cheese Crackers with Almonds)**

4 tbsp softened unsalted butter
1 cup (1/4 lib.) grated Manchego cheese
1 1/4 c. all purpose flour
1/2 tsp. salt, plus more for the egg wash

1 ea. large egg
About 40 blanched almonds, preferably marcona

In a bowl cream the butter, add the cheese until well combined. Add the flour and salt and mix on low speed until the dough just comes together.

Turn the dough out onto a piece of plastic wrap and form into a log, about 1-1/2 " in diameter. Wrap it up closely and refrigerate it until firm, at least 1 hour or up to four days.

Preheat oven to 350F and line two baking sheets with parchment paper or non stick liners.

Slice the dough into 1/4 inch coins. Place on the baking sheet leaving an inch between them. Place the egg and a large pinch of salt in a bowl and beat to mix. Brush the crackers with the wash, press an almond on top of each cracker. Bake on the center rack until golden about 15 minutes. Transfer to a wire rack to cool. Packed in an airtight container, the crackers will keep for several days. Makes about 40 crackers.

Chorizo a la Sidra **(Chorizo Sausage braised in Cider)**

This is a tasty dish for a tapa party, but I also like it served with greens alongside warm lentils for lunch. Chorizo is heavily flavored with garlic and oregano, but pork link sausage can be used for this recipe.

1 pound fresh Chorizo link sausage
1 tablespoon olive oil
About a cup of dry hard cider or 1/3 cup dry Sherry
bay leaf

Use kitchen shears to separate the links if necessary. Prick all over with the tines of a fork. Heat the oil in a skillet over medium heat and lightly brown the chorizo on all sides, about 3 minutes. Add the liquid and bay leaf and bring to a boil. Reduce heat and let simmer, covered until cooked thru - about 20 minutes. Cut into 1/2 inch coins and served speared with toothpicks. Serves 10 to 12 as a tapa; serves 4 to 6 as part of a meal.

Aceitunas Alinadas con Mandarina **(Tangerine Marinated Olives)**

16 ounces un-pitted mixed green olives
6 cloves garlic, lightly crushed and peeled
2 tablespoons grated tangerine zest
1/2 cup fresh squeezed tangerine juice
4 thin slices lemon, cut in half, seeded
3 - 4 teaspoons sherry vinegar
1/4 cup extra virgin olive oil
2 small pinches ground cumin
2 bay leaves
1/2 inch piece dried chile such as arbol, crumbled

Lightly crush the olives with the back of a knife and place them in a jar in which they fit tightly.

Add all the ingredients and cover the olives with marinade. Close jar and shake to blend all ingredients well. Leave overnight at room temperature, then refrigerator at least 4 days. The olives will keep for months. Bring to room temperature before serving.

Bacalao al Ajoarriero
(Codfish in a Tomato Red Pepper Sauce)

Serves 4 - 6

1-pound boneless dried salt codfish
2 tablespoons Olive oil
12 garlic cloves, minced
1 med onion, chopped
2 red bell peppers, roasted, peeled, deseeded
1 pound chopped tomatoes
1/8-teaspoon red pepper flakes
¼ teaspoon ground pepper
Salt to taste if necessary

Soak codfish in water to cover for 48 hours in the refrigerator, changing the water 6 - 8 times. Drain and press cod with your hands to remove excess water. Discard any skin or bones.

In a skillet, heat the oil and sauté the garlic, then onion until soft. Add the tomatoes, and sauté for 5 minutes over medium heat. Add the red peppers, pepper flakes and fresh ground pepper. Cook over medium heat until the mixture becomes very thick, about 15 minutes. Puree in the food processor

Return the sauce to a casserole/baking dish, add the shredded codfish and bake until the flavors mingle about 15 minutes. Taste for seasoning; the salt will probably not be necessary.