

TABLE TOP ADVENTURES

With Lucy Van Horn

TAPAS FROM SPAIN

(The word Tapa means a lid or cover.)

There are three types of Tapas - Cosas de Picar (nibbles) -

A selection of tiny sandwiches can be a finger food

Pinchos – Food on a stick or toothpick

Cazuelas – Little dishes needing a small fork

CHAMPINONES AL VINO BLANCO - Mushrooms in white wine

8 oz of Mushrooms, sliced

4 Tbls White Wine

4 Tbls Olive Oil

2 Tbls Water

1 Tbls fresh lemon juice

2 garlic clove, chopped fine

1 Tbls tomato puree

Bay leaf

Salt and pepper

Gently simmer everything except mushrooms for five minutes. Add mushrooms and simmer for 6 – 8 minutes. Remove mushrooms and plate. Reduce syrup and drizzle over plated mushrooms. Allow to cool. Serve room temperature

TORTILLA DE PATATAS – Potato Omelet (this works best in cast iron skillet)

10 oz Russet Potatoes, peeled and thinly sliced
1 large Spanish Onion, finely sliced
6 extra large eggs, lightly beaten
4 oz jar of pimiento pepper, well drained
1tbls chopped parsley
4 cloves of garlic, lightly crushed
1/3 cup Olive oil
Salt, Pepper, Paprika

In a large bowl, whisk eggs, pimiento peppers, a pinch of salt, pepper and paprika. Set aside. Before heating oil remove 2 Tbls and set aside. Heat oil and garlic over medium heat until fragrant then discard garlic. Add potatoes, stir and fry for four minutes before adding onion and cooking another four minutes. Season with salt and pepper. Remove potatoes and onions from oil and drain well before folding into eggs.

Turn on the broiler, as you will be using it. Wipe out skillet. Add 2 Tbls oil and heat well. Reduce heat to medium-low and gently pour egg, onion and potato mixture into skillet. Dust with paprika and salt. Cook egg mixture until the edges are set. Place pan in preheated broiler for about 3 minutes so the eggs are cooked in the center. You can place a large plate over the skillet and invert. I like to leave cooling in pan for about 10 minutes and then cut small slices and serve. This allows to you warm it up easily if necessary.

LLAGOSTINO A L'ALLIOLI – Prawns with Garlic Mayo (Catalan recipe)

¼ cup mayonnaise
2 garlic cloves, mashed to paste
½ lb large or jumbo shrimp, shelled
Salt
Breadcrumbs

Combine mayonnaise and garlic and set aside
Arrange shrimp on oven proof broiler dish. Sprinkle with salt
Place under preheated broiler about 4 – 5 inches from the heat for 2 – 3 minutes (depending on size of shrimp). Turn the shrimp over and spoon a strip of mayo down the center of shrimp. Sprinkle breadcrumbs over the mayonnaise. Broil about 2 minutes or until topping is golden and shrimp is done. Allow to cool a bit before serving.

SANGRIA

1 Cup Water

$\frac{3}{4}$ Cup Sugar

$\frac{1}{2}$ Cup Orange Juice

3 Cups Burgundy Wine (I usually use Carlo Rossi)

1 Orange, washed, sliced and cut in quarters

1 lemon, washed, sliced and cut in half

You can add another fruit such as Apple, Strawberries, Peach cut into small pieces

Mix together water and sugar and bring to a boil. Cook for about 8 minutes or until sugar is completely melted and looks like syrup.

Allow to cool completely. Chill in refrigerator. This can be done in the AM or day before.

All the items for the Sangria should be chilled.

In a large pitcher, add Syrup followed by orange juice and then wine.

When ready to serve Add cut up fruit and stir well.

I doubt there will be leftover but just for your info. Remove Orange and lemon from leftover sangria or it will get bitter from the skin on the fruit.

If making in a punch bowl, make an ice mold rather than ice cubes.

A plastic container that holds about two cups of water will freeze nicely and can be made ahead. You will also have to double the recipe.