



Dinner Theme: Tapas

Gambas al Ajillo (Spanish Garlic Shrimp)

Ingredients for 4 servings

- * About 1 pound of raw shrimp {shelled or unshelled}**
- * Extra virgin olive oil**
- * 4 tablespoons of minced garlic (You can use more or less depending on your love for garlic)**
- * A splash of dry sherry or dry white wine**
- * A touch of butter**
- * 1-2 small cayenne or serrano peppers per serving**
- * Sea salt**
- * Crusty bread**

Instructions

- 1. If the shrimp are shelled, remove the shells.**
- 2. Completely cover the bottom of a large frying pan with olive oil and slowly heat along with the garlic and pepper pods.**
- 3. When the garlic begins to sizzle, add the shrimp and saute.**
- 4. When everything starts to sizzle again, add a splash of sherry and a sprinkle of salt.**
- 5. Simmer for about a minute until the shrimp are cooked.**
- 6. Remove from heat and add 4 pats of butter.**
- 7. Serve with crusty bread to mop up the sauce.**

GIANT SPICY POTATO CROQUETTES

55 min | serves 4

2.1 lbs 400bs 4.4oz

500 g potatoes / 150 g minced beef / 100 ml tomato sauce / 10 drops Tabasco® / 1 onion / 1 garlic clove / 1 cup flour / 1 cup breadcrumbs / 2 eggs / olive oil / pepper / salt

1 Cook the potatoes in their skins in a pan of boiling, salted water for 35 minutes. Drain and leave to cool. Peel and mash with a fork until no lumps remain. Season, add a drizzle of olive oil and mix.

2 Peel and chop the onion and garlic. Fry the onion on a low heat in a frying pan with three spoonfuls of oil for 10 minutes. Add the garlic and fry for 2 more minutes. Add the meat, stir and season with the salt and pepper. Continue cooking for 8 minutes until the meat is cooked through. Add the tomato sauce, season with salt and pepper and the Tabasco®. Cook for another 5 minutes.

3 Take a little of the mashed potato mix and, with damp hands, form it into balls the size of a medium satsuma. Flatten the potato ball and place a spoonful of the meat filling on top. Close the potato over it and reshape into a ball.

4 Roll the croquettes in flour, beaten egg and breadcrumbs and fry in batches in a frying pan with plenty of hot oil. Drain on kitchen paper to get rid of any excess oil and serve immediately.

The traditional filling for these spicy croquettes is minced meat. However, it can be replaced with other ingredients such as tuna, prawns, mushrooms, cheese or spinach according to the chef's taste and imagination.

They can be served with romesco, mayonnaise or spicy tomato sauce.



Easy Paella

Nanette Eberwein

Serves 8

Ingredients:

24 oz Valencia Type Rice

5 & 1/3 cups water

12 oz Quinoa Blend (Brown Rice & White Quinoa w/ Black Beans, Bell Peppers & Spices)

3 Cups Water

Medium Shrimp (peeled, tail attached, cooked) approximately 25

Lump Crabmeat coated with Old Bay Seasoning (cooked) about 25 pcs

(Optional- Mussels, Clams, other Shellfish)

Smoked Paprika (spice) to taste

McCormicks Garlic&Herb and Sea Salt & Black Pepper Seasoning to taste

5 Tbsp Olive Oil (Try Wegmans Spanish Extra Virgin)

Directions:

Bring all water to a boil

Add all Valencia Style Rice & Quinoa Blend 1 min

Cover, Reduce Heat to low and cook for 20 min. (till liquid is absorbed)

During last 5 min of cooking add Spices, and Seafood, toss to combine

Spoon into large serving dish (a Paella Pan works great)

Serve Hot & Enjoy!

Onion Soup Bites

1/4 C unsalted butter
3 C chopped yellow onion
1 Tsp sugar
1 Tsp kosher salt
1/4 C heavy cream
1 Egg
1 Pinch nutmeg
30 mini phyllo pastry shells
2 OZ Gruyère cheese, grated
(Approx 1/2 Cup)

Heat butter in large heavy pot over medium heat. Add onions, sugar & salt. Cook over medium heat, stirring often, until onions are soft and translucent, about 10 minutes. Reduce heat to medium low, stirring occasionally, until onions are golden brown and "jammy", about 30 minutes. Transfer onions to small bowl and cool. (Can be made ahead and refrigerated for up to 3 days.)

In small measuring cup, whisk cream, egg & nutmeg together.

Thaw pastry shells. Preheat oven to 350. Line a large baking sheet with parchment paper. Place thawed pastry shells on baking sheet. Spoon about 1/2 Tsp onion mixture into each shell. Pour in cream mixture, filling shell about 3/4 of the way. Top with grated cheese.

Bake until puffed and lightly browned, about 12 - 15 minutes. Garnish with chives. Serve warm or at room temperature.

- Jean Lessel

Spanish Chorizo Balls

By **Greg Lofts** Updated on November 21, 2019

Prep Time: 25 mins

Total Time: 45 mins

Ingredients

- $\frac{3}{4}$ pound fresh chorizo, removed from casings
- $\frac{3}{4}$ pound ground pork
- Kosher salt and freshly ground pepper
- 1 small onion, peeled and quartered
- 1 clove garlic, smashed and peeled
- 2 roasted red peppers or piquillo peppers
- 1 can (15 ounces) tomato sauce
- $\frac{2}{3}$ cup fresh orange juice
- 3 tablespoons extra-virgin olive oil
- Chopped parsley, for serving
- Toothpicks, for serving

Directions

Step 1

Gently stir together chorizo and pork in a bowl to thoroughly combine. Scoop level tablespoons of pork mixture; gently form into balls with dampened hands (do not overwork, or meatballs may be tough); season meatballs with salt and pepper and set aside.

Step 2

Pulse onion and garlic in a food processor until minced. Add red peppers; pulse until minced. Add tomato sauce and orange juice; purée until smooth.

Step 3

Heat oil in a large straight-sided skillet over medium-high. When it shimmers, add meatballs in a single layer. Cook, turning a few times, until golden brown in places but not cooked through, about 5 minutes. Remove from skillet (do not wipe clean). Add tomato mixture to skillet; lightly season with salt and pepper.

Step 4

Bring to a boil, then reduce heat to medium-low and simmer until reduced slightly, about 5 minutes. Return meatballs and any accumulated juices to skillet. Continue simmering until meatballs are cooked through and tomato mixture has reduced to a thick gravy, about 10 minutes. Sprinkle with parsley and serve with toothpicks on the side. (Meatballs can be made ahead; let cool completely then refrigerate in an airtight container up to 3 days. Reheat in a small covered pot or saucepan over medium-low heat, stirring a few times, until gravy is simmering and meatballs are just warmed through, about 10 minutes.)

Originally appeared: Martha Stewart Living, December 2019

Makes (2) Loaves
Taco Bread

350°
30-40 minutes

1 1/2 lb chopmeat browned in frypan

Add 1 pkg. taco seasoning, then mix together

Add 1 can of Rotel plus 1/3 a water
and cook for 10 minutes

Using 2 pkg. of pizza dough, stretch out on parchment paper on sheet pan. Then spread on meat mixture and grated cheese before rolling with seam side down. Make small slit on top before brushing with beaten egg wash.

Cool before cutting into slices

Coatant Meatballs 6 servings

Meatballs oven 350° to roast
1 lb ground Beef meatballs for 20 minutes

2 Lg Eggs

1/2 c. Bread crumbs

1/4 c. medium Onions, finely Chopped

1/4 c. chopped parsley

Sauce

2 Canned Cranberry Sauce

2 Tb apple Cider vinegar

1 C. Barbecue sauce

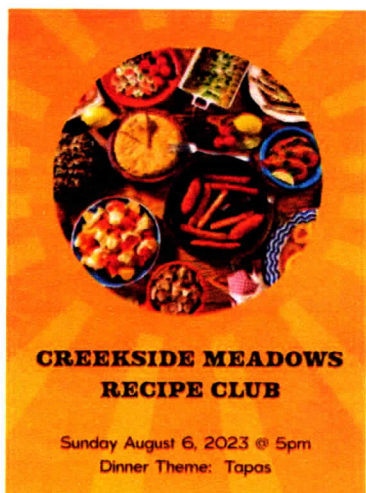
1 Tb. Worcestershire sauce

Pinch of red pepper flakes

Kosher Salt

mix & cook
add baked
meatballs

Serve.



**CREEKSIDE MEADOWS
RECIPE CLUB**

Sunday August 6, 2023 @ 5pm
Dinner Theme: Tapas

Desserts

Mexican Wedding Cookies

325°

1 c. butter (2 sticks)

1/2 c. powdered sugar

1 tsp vanilla extract

1/4 tsp. Almond extract

2 1/4 c. flour

1 c. pecans, chopped

1/4 tsp. salt

Line sheet with parchment

Beat butter + sugar 1 minute

Mix in extracts, then mix in

flour, salt and pecans

Roll dough into 1" balls, then

bake 12-14 mins. - bottoms light

brown. Cool 5 mins. then roll

in conf. sugar - Re-roll in sugar

Peanut Butter Banana Roll-Ups

Spread peanut butter on tortilla

Add sliced bananas , mini chocolate morsels and chopped walnuts over the peanut butter

Roll jellyroll fashion into a tight roll – wrap in saran wrap and place in freezer for 15 minutes

Take out, unwrap and slice

Store in fridge until ready to serve!

Diane Zweifel