

Menu

Shrimp in Smoky Sauce

Pork in Adobo Sauce

Shrimp Paella

Spanish Style Chicken with Rice

Berry and Custard Filled Tarts

Beef and Bean Empanadas

½ pound unsalted butter, softened
½ pound cream cheese, room temperature
½ cup cornmeal
3 cups all-purpose flour
Pinch each salt and cayenne pepper
1 egg beaten with 1 tablespoon water

½ package Mexican chorizo
1 medium onion, diced
½ green pepper, diced
½ can beans

1 egg yolk, mixed with a little water

1. To make the dough, in the work bowl of the processor, combine the butter, cream cheese, cornmeal, flour, salt and cayenne. Whirl to form a ball. Put the ball on a floured work surface and cut half. Wrap in plastic and let rest 30 minutes.
2. Bring a sauté pan to medium heat and add the chorizo. Break up with a spoon and when the fat begins to render out add the onions and peppers. Cook until vegetables are softened, chorizo is cooked and liquid has evaporated off. Stir in the beans. Let cool.
3. Divide the dough into two pieces. Roll out the dough until about 1/8" thick. Cut 24 four inch rounds from the dough (gather the scraps and re-roll). Place a dollop of filling in the center of each round. Fold over and crimp with a fork. Brush with egg wash and place on a sheet pan lined with silpat.
4. Preheat oven to 400 degrees. Bake empanadas until golden. Serve with coulis.

Red Pepper Coulis

2 tablespoon olive oil
1 small onion, chopped
½ red pepper, chopped
1 tomato, diced
2 cloves, crushed
1 teaspoon smoked paprika
½ cup heavy cream
Salt and pepper

1. Bring a sauté pan to medium heat and add the oil. Cook the onion and peppers until completely tender and beginning to brown. Add the tomato and cook until liquid has evaporated. Add the garlic; cook 1 minute more. Stir in smoked paprika.
2. Transfer mixture to a blender. Add cream and puree until smooth. Season with salt and pepper.

Pork in Adobo Sauce

2 tablespoon olive oil
2 pounds pork butt, trimmed and cubed
1 large onion, sliced
1 cup red wine
½ jar Goya soffritto
½ cup chicken stock
Cilantro
Salt and pepper

1. Bring a heavy Dutch oven to medium-high heat and add the oil. Season the pork with salt and pepper. Cook, turning, until nicely browned. Remove from pan.
2. Cook the onions until nicely browned. Deglaze with the red wine. Cook until wine is reduced by half. Add the soffritto and the pork. Add stock and bring to a simmer. Cook gently until pork is tender. Season with cilantro, salt and pepper.

Seafood Paella

4 cups fish stock
½ teaspoon crushed saffron threads
1 tablespoon olive oil
5 bacon slices, diced
2 medium onions, diced
4 garlic cloves, minced
2 cups paella rice
1 7-ounce jar roasted sliced pimientos, rinsed and drained
2 pounds uncooked shrimp, peeled and deveined
1 cup frozen green peas
Lemon wedges (optional)

1. Add the stock to a saucepan and bring to simmer. Add saffron and reduce heat to keep warm.
2. Preheat oven to 400 degrees. Heat olive oil in a paella pan over medium-high heat. Add bacon and cook until fat is rendered, about 6 minutes.
3. Add onions and garlic to pan and sauté **until it begins to brown**. Stir in rice and pimientos. Add stock and bring mixture to simmer.
4. Arrange shrimp in rice mixture. Sprinkle with peas. Cover with foil.
5. Bake paella until rice is tender, about 20 minutes. Let paella stand 10 minutes. Serve with lemon wedges.

Spanish Style Chicken with Rice

8 boneless, skinless chicken thighs
1 pound fresh chorizo or hot Italian sausage, casing removed and cut into pieces
2 teaspoons salt, divided
½ teaspoon smoked paprika
2 tablespoons olive oil
1 medium onion, chopped
1 red bell pepper, seeded and chopped
2 large cloves garlic, minced
¼ teaspoon hot pepper sauce
1-½ cups uncooked long grain rice
1 can (15 ounce) San Marzano tomatoes, diced
2-½ cups chicken broth
Cilantro (optional)
Salt and pepper

1. Sprinkle chicken with salt and the paprika; brown lightly in hot olive oil on both sides. Remove chicken; set aside. Brown the sausage, adding more oil if needed.
2. Add the onion and red pepper; sauté until onion is translucent. Add garlic and sauté another minute or two. Add rice and pepper sauce. Sauté and stir until the rice is opaque and coated with the fat.
3. Add tomatoes and broth and bring to a boil. Top rice with chicken pieces; cover tightly and simmer for about 20 minutes, or until rice and chicken are done. Fluff with fork, season with cilantro, salt and pepper.

Custard and Berry Filled Tarts

1 package frozen berries, thawed
½ cup sugar
2 sheets puff pastry
2 cups milk
1 cinnamon stick
3 egg yolks
⅔ cup granulated sugar
¼ cup corn starch
¼ cup unbleached flour
2 egg whites

1. Lightly grease a 9-inch springform pan. Preheat oven to 350 degrees.
2. Pour all but ¼ cup of the milk into a sauce pan; add the cinnamon stick. Bring just to the boiling point, then remove from heat and set aside.
3. In a mixing bowl, beat the egg yolks and sugar. Whisk in corn starch and flour. Add the reserved milk and continue to mix until smooth.
4. Remove cinnamon stick from milk. Temper the egg mixture with some of the milk mixture. Mix in remaining milk. Transfer to a saucepan and heat on medium, stirring continuously. Bring to a boil, simmer for 30 seconds; remove from heat immediately and pour into springform.
5. Pour berry topping over custard filling and spread evenly. Cut the other pastry sheet into strips lay across top in lattice pattern. Beat the egg whites in a small bowl. Brush beaten egg whites over top crust.
6. Bake for 30 to 35 minutes. Let cool; serve room temperature.