

## Time Out for Tapas



Ready to move the party to the kitchen? Join this live, interactive cooking class where you will learn how to craft a variety of Spanish tapas. Chef Angela-Michelle, from Cozymeal, will guide us in preparing gambias al ajillo and patatas bravas with smoked paprika aioli, all paired with a white sangria.

### Prep Work:

1. Pre-boil a pot of water.
2. Have all ingredients cleaned and on the countertop, ready to use.
3. Have all equipment on the countertop or cooktop, ready to use.

<b>FOOD INGREDIENTS LIST:</b>	<b>FOOD EQUIPMENT LIST:</b>
Potatoes	Chef's knife
Mayonnaise	Cutting board
Garlic	Colander
Shrimp or button mushrooms	Baking sheet pan
Parsley	Large skillets
Lemon juice	Large bowl
Lime juice	Slotted spoon
Crushed red pepper flakes	Small bowls
Smoked paprika	Medium pot with lid
Oregano	Zester
Chili powder	Large spoon or spatula
Sweet paprika	Medium bowl
Cayenne	Serving bowl
Cinnamon stick	Serving plate
Granulated sugar	
Black pepper	
Sea salt	
Olive oil (regular, <b>not extra virgin</b> )	
Nectarine	
Plum	
Orange	
Red apple	
Green grapes	
Strawberries	
Dry Sherry	

**Note:** See each recipe for specific measurements

## PATATAS BRAVAS with SMOKED PAPRIKA AIOLI

### Ingredients:

4 cups diced potatoes, approximately 4 red-skinned potatoes  
1 qt filtered water  
¼ cup frying oil (ie. safflower, grapeseed, peanut, etc.)  
¼ cup mayonnaise  
3 garlic cloves  
2 tbsp smoked paprika, divided  
1 tbsp dried oregano  
1 ¾ tsp salt, divided  
1 tsp minced garlic  
1 tsp chili powder, divided  
½ tsp lime juice  
½ tsp sweet paprika  
½ tsp black pepper  
⅛ tsp cayenne

### Instructions:

1. Add the water, potatoes, 2 garlic cloves, oregano and 1 tbsp smoked paprika, and 1 tsp salt to a covered pot. Boil on medium high heat for approximately 3 minutes. Drain the potatoes, then place them in the refrigerator to chill for up to an hour.
2. In a small bowl, prepare the spice mix by combining ¾ tsp salt, ½ tsp black pepper, 1 tsp smoked paprika, ½ tsp sweet paprika, ½ tsp chili powder, and ⅛ tsp cayenne.
3. For the aioli, mix together mayo, minced garlic, lime juice, lime zest, 1 ½ tsp smoked paprika, ½ tsp chili powder. Optional: add a dash of salt. Set aside.
4. Heat oil in a heavy bottom pan over medium high heat. Add potatoes. Fry the potatoes for approximately 15 minutes, stirring occasionally.
5. Toss the fried potatoes in the spice mix and serve with a dollop of smoked paprika aioli.

## GAMBIAS AL AJILLO

### Ingredients:

1 lb fresh shrimp (approximately 20 count), peeled and deveined ... or ... 20 button mushrooms, cleaned  
8 cloves garlic, thinly sliced  
¼ cup extra virgin olive oil  
2 tbsp Spanish brandy or dry sherry  
1 tbsp chopped flat-leaf parsley  
1 tsp lemon juice  
1 tsp each sweet paprika and smoked paprika  
1 tsp crushed red pepper flakes  
½ tsp salt

### Instructions:

1. Season the shrimp with salt and both paprikas, set aside.
2. Heat oil in a pan over medium high heat. Add garlic and pepper flakes. Cook for approx. 10 seconds (careful not to burn). Garlic should be light golden brown. Add the shrimp and toss to cook for approximately 2 minutes.
3. Remove the pan from the burner, add the brandy or sherry, and return the pan back to the burner.
4. Continue to cook the shrimp for approximately 30 seconds. Then turn the heat off, and add the parsley and lemon juice. Stir to mix everything together.
5. Plate and serve immediately.

### SANGRIA (WHITE)

### Ingredients:

1 nectarine 3 tbsp granulated sugar  
1 plum 1 cinnamon stick  
1 red apple 3 shots (Spanish) brandy  
1 orange 1 shot Triple Sec  
10 strawberries 1 bottle (Spanish) white wine  
10 green grapes 1 bottle lemon lime sparkling soda  
Ice

### Instructions:

1. Cut (slice and/or dice) the nectarine, plum and apple. Place in a bowl with the cinnamon stick.
2. Cut the orange in half. Squeeze all the juice from one half. Slice the other half of the orange and set aside. Whisk together the fresh orange juice, sugar, brandy and Triple sec. Pour the mixture over the fruit and cinnamon stick. Set aside for at least 10 minutes.
3. Cut the grapes and strawberries in half.
4. Add all the ingredients to a large pitcher. Stir, serve, enjoy!