

Romesco Sauce with Roasted Shrimp



Ingredients:

- 1 Cup Slivered Almonds
- 2 1" Slices Rustic Country or Whole Wheat Bread, Stale or Day Old Bread is Ideal
- 2 TB Sherry Vinegar
- 2 Roasted Red Peppers
- 2 TB Tomato Pastess
- 1 TB Fresh Lemon Juice or another TB of Sherry Vinegar
- 1 TB Sweet Smoked Paprika
- 1/2 Tsp each Salt and Black Pepper
- 3/4 Cup Extra Virgin Olive Oil
- *Roasted Shrimp
- 6 – 8 Pieces Rustic Country Bread, toasted and sprayed or brushed with a little olive oil

Step One On a baking sheet, toast the almonds in a 400F oven for 7 - 10 minutes. Set aside to cool.

Step Two Tear or chop the bread, and place in a bowl with the vinegar for a few minutes while you add the other ingredients to the food processor

Step Three In a food processor, grind the almonds, the peppers, tomato paste, lemon juice or additional sherry vinegar, paprika, salt and pepper and oil. Add the bread and any vinegar in the bowl. Taste for salt and pepper. Serve with *roasted shrimp and toasts for dipping.

*Roasted Shrimp

- ½ - 1 LB Large Shrimp, Peeled and Deveined
- 2 Tsp Extra Virgin Olive Oil
- 1 Tsp Smoked Paprika
- Sea Salt

Preheat the oven to 400F. On a parchment lined sheet tray, toss the shrimp in the oil and smoked paprika and sprinkle with sea salt. Slide into the 400F oven, the shrimp will be done in about 5 – 6 minutes – or when it is opaque and firm to the touch.

Manchego and Walnut Salad



Ingredients:

¼ Cup Sherry Vinegar
¼ Cup Extra Virgin Olive Oil
2 TB Walnut Oil or other nut oil, or an additional 2 TB of Olive Oil
1 TB Honey
1 TB Dijon
Sea Salt and Freshly Cracked Black Pepper to Taste

1 Cup Chopped Walnuts
1 Cup Manchego Cheese, Chopped in ½" Pieces
1 Large Avocado, Chopped
2 Cups Chopped Tomatoes
1 Head Baby Bibb Lettuce

Step One

Toast the Walnuts in 400F oven for 7 - 10 minutes. Whisk the vinegar, oils and honey and Dijon together, or shake these ingredients in a jar.

Step Two

Gently toss the cheese, walnuts, avocados and tomatoes together. Place on a lettuce leaf lined platter and drizzle with the dressing.

*The main nuts produced in Spain are almonds, hazelnuts, chestnuts and walnuts.

Red Wine Caramel Ice Cream Sundaes with Oranges



Ingredients:

- 2 Cups Red Wine, I like using a Spanish Grenache
- 1 Cup Raw Sugar
- 1 Tsp Ground Cinnamon
- 1/8 Tsp of Ground Cloves

Step One

Whisk together wine, sugar, cinnamon and cloves in a medium sauté pan, (wide flat skillet). Place pan over medium-high heat and bring to a boil, whisking until sugar has dissolved. Reduce heat to medium, simmer and cook until thick and syrupy about thirty minutes.

Step Two

Place orange slices in the bottom of a parfait glass or wine glass. Top with ice cream and drizzle with the red wine caramel.