

# **Patatas Bravas (Fried Potatoes with Mayonnaise sauce)**

These crisp potato cubes are a big favorite for tapas or as part of a meal.

*Serves 4 | Prep. time 15 minutes | Cooking time 45 minutes*

## ***Ingredients***

- 4 large potatoes, peeled and cut in 1" cubes
- 2 cups olive oil
- 1 ½ tablespoons salt
- 1 medium onion, diced
- 2 cloves garlic, minced
- 2 red chilies
- 1 teaspoon smoked paprika
- 3 cups tomatoes, drained
- ½ cup mayonnaise

## ***Directions***

1. Place the potatoes and the oil in a large, cold skillet and place them over medium heat. Cook until the potatoes are softened, about 12–15 minutes.
2. Turn the heat up to medium-high, and cook until the potatoes are golden. Remove them to a plate lined with paper towels to drain.
3. Remove all but 5 tablespoons of the oil from the skillet, and add the onion. Cook for 2–3 minutes, and then add the garlic, chilies, and paprika. Cook for another 3–4 minutes and then stir in the tomatoes.
4. Simmer for a few minutes, and then transfer the mixture to a blender and process until smooth. Stir in the mayonnaise.
5. Serve the potatoes hot with the sauce drizzled on top or on the side.

# Pontevedra Chicken

This is a simple and delicious chicken recipe from Andalusia.

*Serves 6 | Prep. time 25 minutes | Cooking time 1 hour*

## **Ingredients**

- 1 (3 to 3 ½-pound) whole chicken, cut into pieces, skin on
- ½ cup olive oil
- ¼ cup butter, melted
- 1 head roasted garlic, peeled and minced
- ¼ cup Spanish sweet paprika
- 1 teaspoon salt
- ½ teaspoon crushed red pepper flakes

## **Directions**

1. Preheat the oven to 350°F.
2. Arrange the chicken pieces in a baking dish, and pour the oil and butter over them. Place them skin-side down.
3. Sprinkle with the minced garlic, paprika, salt, and red pepper flakes.
4. Using clean hands (wear kitchen gloves if you have them) massage the oil and spices into the surface of the chicken.
5. Bake for 30 minutes, and then turn the chicken over. Bake another 30 minutes, until the skin is crispy.
6. Serve with pan sauce on the side.

## Migas with Chorizo

Traditionally, this rustic main course dish was made from leftover bread. Being an ancient dish, it enjoys tremendous popularity in both Portugal and Spain. Migas means "crumbs" in Spanish, and the recipe has evolved in many versions across the world. One of the most popular variations is Mexican migas.

*Serves 4–6 | Prep. time 8–10 minutes | Cooking time 10 minutes*

### **Ingredients**

- 4 slices stale country bread, cut into ½-inch cubes
- 4-6 Spanish chorizo sausage, sliced thin
- 3–4 cloves garlic, finely chopped
- 2 tablespoons chopped fresh parsley
- 1–2 tablespoons extra-virgin olive
- 2 teaspoons Spanish sweet paprika

### **Directions**

1. Heat the olive oil over medium heat in a medium saucepan or skillet.
2. Add the garlic and stir cook for 1 minute until fragrant.
3. Add the chorizo slices and stir-cook for 2–3 minutes until evenly browned.
4. Mix in the sweet paprika. Add the bread cubes and mix well. Cook until crisp and golden brown.
5. Serve topped with chopped parsley.

# Traditional Spanish Paella

For many centuries, paella has been the dish that holds the highest place of honor in Spanish families. If you are not a fan of mussels, you can replace them with littleneck clams. Paella is one nourishing, filling, and vibrant dish.

*Serves 8 | Prep. time 8–10 minutes | Cooking time 50–60 minutes*

## ***Ingredients***

### Herb Blend

- 1 tablespoon olive oil
- 2 large cloves garlic, minced
- 1 cup chopped fresh parsley
- ¼ cup fresh lemon juice

### Paella

- 3 (16-ounce) cans fat-free, less-sodium chicken broth
- 1 cup water
- 1 teaspoon saffron threads
- 8 jumbo shrimp (about ½ pound), peeled and deveined with tails intact
- 4 skinless, boneless chicken thighs, halved
- 1 tablespoon olive oil
- 1 (4-ounce) slice Serrano ham or other ham, cut into 1-inch pieces
- 2 links Spanish chorizo sausage (about 6½ ounces), cut into ½-inch-thick slices
- 1 cup finely chopped red bell pepper
- 2 cups finely chopped onion
- 1 cup canned diced tomatoes, undrained
- 3 large cloves garlic, minced
- 1 teaspoon sweet paprika
- 1 cup frozen green peas
- ¼ cup lemon juice
- 3 cups Arborio or other short-grain rice, uncooked
- 8 mussels, scrubbed and debearded
- Lemon wedges (optional)

## ***Directions***

1. Blend all the herb ingredients in a blender. Set aside.
2. Add the broth, water, and saffron to a large saucepan or skillet and heat over medium heat.
3. Simmer without boiling. Reduce heat to low.

4. Heat 1 tablespoon of olive oil over medium heat in a medium saucepan or skillet.
5. Add the chicken and stir cook for 3–4 minutes until evenly brown. Set aside.
6. Add the sausage and prosciutto to a pan; stir-cook for 2 minutes and set aside.
7. Add the shrimp and stir cook for 2 minutes. Set aside.
8. Reduce heat to low, add the onions and bell pepper, and stir-cook for about 15 minutes.
9. Add the garlic, tomatoes, and paprika; stir-cook for 4–5 minutes.
10. Add the rice; stir-cook for 1 minute.
11. Mix in the broth mixture. Add the chicken, sausage mixture, herb mixture, and peas; stir gently.
12. Simmer for about 10 minutes over low heat, stirring occasionally.
13. Mix in the mussels and cook for about 5 minutes until their shells open up; remove any mussels that don't open up.
14. Add the shrimp and stir-cook for 5 minutes until the shrimp are cooked well.
15. Mix in the lemon juice. Remove from heat and serve with some lemon wedges.

# Quesillo Canario (Canary's Flan)

The Spanish island of Tenerife is known for serving this mouthwatering dessert. This creamy and rich Canarian dessert is made from condensed milk, lemon zest, and vanilla extract.

*Serves 8 | Prep. time 8–10 minutes | Cooking time 50 minutes*

## **Ingredients**

- 2 cups whole milk
- 2 cups condensed milk
- 6 large eggs
- 1 teaspoon vanilla extract
- Caramel for pan coating
- Lemon zest from 1 lemon

## **Directions**

1. Preheat the oven to 350°F (175°C). Grease a baking mold or flan pan with some butter, then smear it with caramel.
2. Beat the eggs in a mixing bowl. Add the vanilla and condensed milk; mix well.
3. Mix in the whole milk. Add the lemon zest and stir well.
4. Pour the mixture into the flan pan.
5. Prepare a water bath (bain-marie) and place the flan pan in it.
6. Bake for 40–50 minutes until a toothpick comes out clean.
7. Let cool and then flip over onto a serving plate.
8. Top with some caramel sauce. Serve.

# Spanish Rose Sangria

Sangria is a cultural crush for all of Spain. This classic rose sangria is a very special warm-weather treat. When you are looking at long lunches and lazy afternoons, this is your must-have drink.

*Serves 1 pitcher | Prep. time 10–25 minutes | Cooking time 0 minutes*

## **Ingredients**

- 1 cup fresh strawberries, sliced
- 1 cup freshly-squeezed orange juice
- 1 (25-ounce) bottle dry Spanish rose wine
- $\frac{3}{4}$  cup gin or vodka
- 1 cup sparkling water
- 1 cup raspberries
- Handful of fresh mint leaves
- Simple syrup or honey (optional)

## **Directions**

1. Combine the orange juice, wine, gin, and strawberries in a large pitcher. Mix well.
2. Cover and refrigerate for 2–4 hours to chill.
3. Adjust sweetness to taste by adding simple syrup or honey.
4. Pour the sparkling water into the pitcher and garnish with mint leaves and raspberries.
5. Serve chilled.

\*\*\*All these recipes and more can be found in Sarah Spencer's book *A Taste of Spain: Traditional Spanish Cooking Made Easy with Authentic Spanish Recipes*. Click [here](#) or on the cover to get your own copy!

