

## **Spanish Tapas Recipes from Old City Kitchen**

### **Albondigas**

#### **Meatballs**

1 lb ground beef  
1 lb ground pork  
½ cup breadcrumbs  
¼ cup milk  
1 large egg  
3 cloves garlic, minced  
½ small onion, finely chopped  
2 tablespoons fresh parsley, chopped  
1 teaspoon smoked paprika  
Salt and black pepper to taste

#### **For the sauce:**

16 oz Tomato Sauce  
1 small shallot, finely chopped  
2 cloves garlic, minced  
½ cup dry white wine (optional)  
1 teaspoon smoked paprika  
1/2 teaspoon ground cumin  
Salt and black pepper to taste  
Fresh parsley, chopped (for garnish)

Prepare the Meatball Mixture: Start by preparing the meatball mixture. In a large mixing bowl, combine the ground beef (or beef and pork mix) with the breadcrumbs, milk, egg, minced garlic, finely chopped onion, and fresh parsley. Add in the smoked paprika, salt, and black pepper. Mix together gently, ensuring that all the ingredients are well incorporated without overworking the meat.

Once the mixture is combined, take about a tablespoon of the mixture and roll it into a ball. Repeat until you've used up all the mixture. If making in large batches, refrigerate meatballs as you work.

Sear the Meatballs: In a large nonstick pan, heat oil over medium-high heat until hot (oil will shimmer and pull from center of pan), but not smoking. Sear the meatballs for 2-3 minutes on each side until they're golden brown. Remove to a tray when seared.

In the same pan, sauté the onion and garlic over medium-high until crisp and visibly fried. Add the smoked paprika, ground cumin, tomato sauce and dry white wine (if using). Season with salt and pepper to taste. Bring to a boil then reduce to medium low heat. Return meatballs to the sauce and simmer for five minutes more or until meatballs are cooked though. Serve with parsley.

## **Patatas Bravas**

### **For the Salsa Brava:**

1 large shallot, finely chopped  
3 medium garlic cloves, minced  
1 tablespoon smoked paprika  
1 tablespoon tomato paste  
2 tablespoons all-purpose flour  
2 cup Chicken Stock or broth  
2 teaspoons sherry vinegar

### **For the Potatoes:**

2 pounds russet or yukon gold potatoes, cut into 3/4- to 1-inch cubes  
2 tablespoons distilled white vinegar  
3 tablespoons salt

For Sauce: In a medium sauce pan with a little oil, cook onions and garlic over medium heat until translucent, approximately five minutes. Reduce heat to medium-low. Add paprika, stir and cook until fragrant, 30 sec - 1 minute. Add tomato paste and cook until darkened. Add flour and stir to combine completely, a paste should begin to form in the bottom of the pan. Add 1/3 of the stock and stir until combined, resulting in the paste loosening but remaining thick. Add remaining stock, stirring continuously, until combined. Season with salt, pepper, and vinegar to taste. Simmer for three additional minutes.

For the Potatoes: In a large pot, bring water, vinegar, and salt to a simmer (small, gentle bubbles). Add potatoes, making sure they are submerged in liquid by 2 inches (work in batches if necessary). Simmer for 1 minute, then raise heat and bring to a boil. Cook until potatoes are tender and offer little resistance when poked with a paring knife or fork, between 5 and 7 minutes. Drain well and transfer to a sheet tray. Season with salt, pepper, olive oil, and paprika. Bake potatoes at 450 degrees until dark and crisp, approximately 15 minutes. Or until preferred doneness.

### **Gambas al Ajillo**

1 pound large shrimp, peeled  
12 cloves garlic, minced finely (or well blended in a food processor)  
1/2 cup extra-virgin olive oil  
Pinch red pepper flakes, or 1 (1-inch) piece dried guajillo chile  
1 1/2 teaspoons sherry vinegar  
1 Lemon, juiced  
2 tablespoons chopped fresh parsley leaves

#### **Directions**

Finely mince 4 garlic cloves and place in large bowl. Add shrimp with a touch of olive oil and pinch of salt. Toss to combine thoroughly and set aside at room temperature.

In a large skillet or wok over medium heat, add remaining garlic and red pepper flake and cook until slightly browned. Add shrimp and cook, tossing frequently until shrimp are cooked through, about 2 minutes. Add sherry vinegar, a squeeze of lemon, and parsley; toss to combine. Season to taste with salt and serve.

### **Chorizo al vino tinto**

#### **Ingredients**

4 oz fresh chorizo or semi-curado, sliced thinly (1/4 in. or so)  
1/2 cup Red Wine (Drier is preferred)  
2 tsp Red Wine Vinegar  
1 bay leaf  
1 clove garlic peeled but left whole  
Parsley minced to garnish

In a sauce pan or skillet over medium- high heat, cook chorizo in a little olive oil until beginning to crisp. Do not over-crowd the pan: work in batches if necessary. Flip chorizo throughout this process to sear both sides. Add wine, vinegar, bay leaf, and garlic. Bring to a boil then reduce heat to medium-low and simmer 15-20 minutes or until wine has thickened and reduced by half. Garnish with parsley and serve.

## **Pan con tomate**

4 Large Tomatoes  
1 tbsp Extra Virgin Olive Oil  
1 tsp Sherry Vinegar  
salt to taste

1 loaf hearty bread or baguette, halved lengthwise, then cut into 2-3 in rectangles width-wise  
2-3 cloves garlic, halved  
Thin slices of Serrano ham, speck, or prosciutto (optional)

In 350F oven, toast bread until crispy but not darkened; approximately 10 minutes, flipping halfway through. When bread is cooled to handleable, but still warm, rub the surface with garlic and season with a pinch of salt.

While the bread is toasting, cut the tomatoes in half, and grate them into a large bowl using a box grater, discarding the stem and skins as you go.

Add olive oil, sherry vinegar, and a pinch of salt to the grated tomato. Taste, and adjust the amounts if desired.

Carefully spoon the tomato mixture onto the bread, and top with a drizzle of extra virgin olive oil, ham is using, and a sprinkle of sea salt.

## **Ensalada Verde**

### **Salad**

1 head Romaine, sliced thinly  
¼ lb Mixed Green or Arugula  
1 cucumber, sliced thinly  
2 shallots, sliced thinly  
1 cup cherry tomatoes, halved

### **Vinaigrette**

¼ c Extra Virgin Olive Oil  
2 tbsp Sherry Vinegar  
1 Lemon, zest and juice

In a small bowl, combine vinegar, lemon zest and juice, a pinch of salt and black pepper. Slowly whisk in olive oil until combined. Season with additional ingredients to preferred taste. Dress salad just before serving.