



### Mixed Green Salad with Almonds, Manchego Cheese and Sherry Dressing

1 tablespoon sherry vinegar	4 cups mixed lettuces
1 tablespoon orange juice	¼ cup toasted almonds, chopped
1 teaspoon honey	¼ cup pickled red onions (recipe below)
½ small shallot, minced	¼ cup manchego cheese, finely julienned
1 small garlic clove, minced	2 to 3 slices Iberico chorizo, finely julienned
½ teaspoon fresh thyme, picked and minced	
½ teaspoon sweet smoked paprika	
½ teaspoon Dijon mustard	
6 tablespoons olive oil	
Sea salt and freshly ground pepper	

- Add first eight ingredients to a mixing bowl; whisk to combine.
- Add a few drops of oil, whisking constantly, until emulsified.
- Continue whisking; add remaining oil in a slow, steady stream. Season with salt and pepper.
- Transfer dressing to a small container.
- Add remaining ingredients to the bowl.
- Toss with enough dressing to coat the leaves (reserve remaining).

### Sautéed Shrimp with Salsa Verde, Honey-Garlic Aioli and Fried Bread

#### *Salsa Verde*

3 tablespoons extra virgin olive oil  
¼ cup firmly packed flat leaf parsley, minced  
1 teaspoon capers, chopped  
¼ teaspoon anchovy paste  
¼ teaspoon garlic, minced  
1 teaspoon lemon zest  
1 teaspoon lemon juice  
Pinch of crushed red pepper  
Sea salt and freshly ground pepper

#### *Shrimp*

3 to 4 tablespoons olive oil, divided  
3 to 4 slices of crusty bread (cut about ¾ inch thick)  
¼ pound large shrimp, peeled and deveined  
Pinch crushed red pepper flake, optional  
1 garlic clove, sliced thin

Garlic Aioli (recipe follows)

- **To make the salsa verde:** stir all ingredients in a small until well mixed; set aside.
- **To make the shrimp:** heat 1 tablespoon of oil in a skillet over medium high heat.
- Add bread to skillet; fry on 1 side only until golden around edges; remove from pan.
- Add remaining oil to pan. Cook shrimp, turning once, until pink and slightly charred.
- Add the crushed red pepper and garlic; cook for about 30 seconds.
- Transfer shrimp to bread slices; top with aioli and salsa verde.

## **Pork Medallions with Scallions, Potatoes, Apples and Cider Pan Sauce**

1 to 2 tablespoons of olive oil  
1 pork tenderloin, cut into medallions  
½ teaspoon smoked paprika  
4 ounces smoked chorizo links, diced  
½ onion, diced  
½ apple, diced  
1 clove garlic  
¼ cup hard cider  
1 cup chicken stock  
1 tablespoon butter, chilled  
Sea salt and freshly ground pepper

½ cup cooked fingerling potatoes, thinly sliced and fried

- Preheat a sauté pan over medium heat; add 1 tablespoon of oil.
- Season pork tenderloin with salt, pepper and smoked paprika.
- Cook pork, turning once, until golden brown and cooked through to the center; remove from pan.
- Add remaining oil; cook chorizo and onion until golden brown.
- Add apples; continue cooking until apples are tender and browned.
- Deglaze pan with hard cider and boil for about 15 seconds.
- Add chicken stock; bring to a simmer and cook until reduced and slightly thickened.
- Turn off heat; stir in chilled butter. Serve pork over potatoes; drizzle with sauce.

## **Quick-Pickled Red Onions**

1 cup white wine vinegar  
¼ cup sugar  
1 teaspoon salt  
1 bay leaf  
1 teaspoon mustard seeds, optional  
1 large red onion, sliced thin

- Bring all ingredients except onions to a boil.
- Remove from heat, add onions and allow to cool to room temperature.
- Transfer to canning jar; refrigerate.

## **Garlic Aioli**

½ cup mayonnaise  
½ garlic clove, finely minced  
1 teaspoon orange juice  
1 teaspoon honey

- Mix together all ingredients in a small bowl. until smooth; season with salt and pepper.