

### Marinated Olives

¼ cup extra-virgin olive oil  
1 shallot, thinly sliced  
1 clove garlic, thinly sliced  
¼ teaspoon crushed red pepper flakes  
2 sprigs fresh thyme  
1 strip lemon zest  
1 strip orange zest  
1 teaspoon lemon juice  
1 tablespoon orange juice  
1 cup mixed olives  
Sea salt and freshly ground black pepper

- Heat the olive oil in a small saucepan over medium heat.
- Add the shallot, garlic, red pepper flakes thyme, garlic, lemon zest, orange zest.
- Cook, stirring occasionally, until the garlic is pale golden, about 2 minutes.
- Stir in the olives and cook, stirring, until just warm, about 2 minutes.
- Turn off the heat. Stir in the lemon juice and orange juice. Season with salt and pepper.
- Transfer to a glass jar. Store, refrigerated, until ready to serve.

### Winter Vegetable Fritters with Roasted Red Pepper Emulsion

1 cup milk  
2 large eggs  
1 cup all-purpose flour  
½ cup cornmeal  
2 teaspoon baking powder  
½ teaspoon each onion and garlic powder  
½ teaspoon salt

1 cup diced roasted butternut squash  
3 ounces grated Manchego cheese  
Fresh cilantro, minced

Vegetable oil, for frying

- Whisk together the milk and egg. Stir in the flour, baking powder and salt.
- Mix in the fish and Manchego cheese. Season with cilantro.
- Bring oil to 350 degrees. Gently drop spoonfuls of batter into the oil.
- Fry in batches until golden brown. Drain on paper towels; season immediately with fine sea salt.

### **Roasted Pepper and Cilantro Sauce**

½ cup fresh cilantro  
1 large roasted pepper  
3 garlic cloves, peeled  
Juice of ½ lemon  
1 tablespoon sherry vinegar  
1 tablespoon white balsamic vinegar  
1 tablespoon honey  
2 teaspoons sweet paprika  
2 teaspoons salt  
½ cup olive oil, or as needed  
Water, as needed

- Add first nine ingredients to a blender. With machine running, add oil (add a little water if too thick). Adjust seasoning.

### **Patatas Bravas (Fried Baby Potatoes with Spicy Aioli)**

1½ pounds baby potatoes, cooked and cooled  
Vegetable oil, for frying

1 tablespoon vegetable oil  
1 teaspoon smoked paprika  
½ teaspoon cayenne pepper  
1 teaspoon Tabasco sauce  
1 teaspoon sherry vinegar  
½ cup tomato sauce  
2 tablespoons sour cream  
1 tablespoon minced chives  
Salt and pepper

- Add oil to a heavy saucepan. Heat oil to 350 degrees.
- Cook potatoes until golden brown; drain.
- Add 1 tablespoon vegetable oil to a small saucepan. Cook paprika, cayenne, Tabasco, sherry vinegar until fragrant, about 1 minute.
- Add the tomato sauce; bring to a simmer. Remove from heat; stir in sour cream.
- Toss potatoes with sauce. Stir in chives; season with salt and pepper.

### **Chorizo and Cheese Stuffed Piquillo Peppers with Smoky Tomato Sauce**

1 tablespoon olive oil  
1/4 pound fresh bulk chorizo  
1 small onion, minced  
1 clove garlic, minced  
1 russet potato, cooked, cooled and coarsely mashed  
1/4 cup grated manchego cheese, plus 1/4 cup for topping  
Minced parsley  
Salt and pepper

1 jar piquillo peppers, rinsed and drained  
1 cup basic tomato sauce or enchilada sauce  
2 to 3 tablespoons panko bread crumbs, tossed with a little olive oil

- Brin a saute pan to medium heat and add the oil.
- Cook the chorizo, breaking up with a wooden spoon, until lightly browned.
- Add the onions and garlic; continue cooking until golden brown and sausage is completely cooked.
- Remove from heat; stir in the potatoes and cheese
- Season with parsley, salt and pepper.
- Stuff each pepper with some of the filling.
- Spread some of the sauce on the bottom of a casserole dish. Arrange peppers in dish; top with remaining sauce.
- Scatter cheese over peppers; top with bread crumbs.
- Bake in a 375 degree oven until cheese is melted and bread crumbs are light brown.
- Remove; let cool slightly. Serve warm.