

Sautéed Shrimp with Salsa Verde, Honey and Garlic Aioli

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

- **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.

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.

Mixed Green Salad with Almonds, Manchego Cheese and Sherry Dressing

1 tablespoon sherry vinegar
 1 tablespoon orange juice
 1 teaspoon honey
 ½ small shallot, minced
 1 small garlic clove, minced
 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

4 cups mixed lettuces
 ¼ cup toasted marcona almonds, chopped
 ¼ cup pickled red onions (recipe below)
 ¼ cup manchego cheese, finely julienned
 2 to 3 slices Iberico chorizo, finely julienned

- 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).

Quick-Pickled Red Onions

1 cup white wine vinegar
¼ cup sugar
1 teaspoon salt
1 bay leaf
Pinch of saffron
1 large red onion, sliced thin

- Bring the vinegar, sugar and salt to a simmer, stirring until dissolved.
- Remove from heat, add saffron and bay leaf. Let cool.
- Add onions and allow to cool to room temperature.

Classic Seafood, Chicken and Sausage Paella

4 cups chicken stock
Pinch of saffron threads
1 tablespoon olive oil
½ pound chicken boneless, skinless chicken thighs
½ pound fresh chorizo sausage
1 small onion, diced
1 small red bell pepper, diced
2 garlic cloves, minced
1 cup paella rice
1 cup frozen peas
Salt and pepper

- Add the stock to a saucepan and bring to simmer. Add saffron; reduce heat and keep warm.
- Preheat oven to 400 degrees. Heat olive oil in a paella pan over medium-high heat.
- Add chicken and chorizo; cook until browned. Remove from pan.
- Add onions, peppers and garlic to pan; sauté until it begins to brown.
- Stir in rice; cook, stirring, 1 minute. Add stock and bring to a simmer. Add meat back to pan.
- Cook paella until rice is tender, about 20 minutes. Remove from oven; scatter peas over paella.
- Cover with foil and let paella stand 10 minutes.

Deep Dish Caramel Apple Tarts

1 cup flour
6 tablespoons cold butter, cut into cubes
Pinch of salt
2 to 3 tablespoons cold water

½ cup almond flour
½ cup all-purpose flour
½ cup sugar
6 tablespoons unsalted butter, melted
2 large eggs
2 teaspoons vanilla extract

2 to 3 apples, peeled, cored and diced
1 egg yolk, mixed with a little water
2 tablespoons coarse sugar
2 tablespoons butter, cut into pieces

Caramel Sauce
Cinnamon Whipped Cream

- Add flour, butter and salt to bowl of a food processor; pulse until mixture resembles a coarse meal (do not overprocess). Add water; continue pulsing until mixture forms a ball of dough. Flatten into a disc, wrap in plastic and chill for 30 minutes.
- Add flours, sugar, butter, eggs and vanilla to bowl of a food processor. Puree until smooth.
- Transfer dough to a lightly floured board. Roll into an 11-inch circle; transfer to a 9-inch tart pan. Trim excess dough.
- Spread almond filling on bottom of tart pan; arrange apples on top. Brush with egg wash and sprinkle tarts with sugar; dot with the butter.
- Preheat oven to 375 degrees. Bake tarts in oven until golden brown. Let cool; serve topped with caramel and whipped cream.