



Cooking in a Cazuela

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Cazuelas are kiln fired at 2000° and are brittle when new. They should be soaked in water for six hours prior to use for the first time. If you live in a very dry climate you may want to re-soak occasionally. Once their moisture content is restored, they can be used over direct flame (gas or electric range) on low to medium (high heat not recommended), in the oven, or in the microwave. They may be washed in the dishwasher if they are placed so the rims do not bang against another dish as this may cause chipping. The cazuelas are durable if given minimum care & not subjected to abrupt temperature changes.

❖ PORTUGUESE CHICKEN ❖

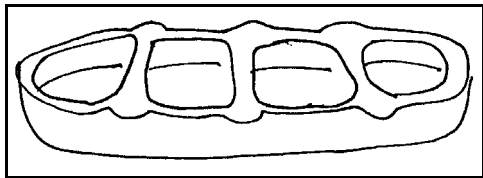
Sharon and I had arrived in Porto at night before the start of a wine tour with an American importer of Iberian wines, Tom George of Frontier Wines. We set out in search of *Frango* one of those deceptively simple dishes which later emerged as one of our fondest memories of prior trips to Portugal. Frango is only Portuguese chicken but what chicken. Each bird is butterflied and then marinated in *piri piri* pepper sauce then roasted over coals that crisp the chile sauce saturated skin while leaving the meat moist and succulent. It is appropriate that I associate this dish so closely with Portugal because the folk art symbol of Portugal is a chicken and chickens, or more properly, roosters, *galos*, are everywhere.

But that night we spied the right chicken, a neon bird hanging in front of a brightly lit doorway down a dark back street. Inside the *Churrecaria*, we found a huge grill covered with sizzling chickens. These signs and the accompanying aromas are one of the most welcoming sights Portugal. They may be using a rotisserie or a grill, but once inside, you can be guaranteed of flames and great flavor with low prices. Inside is a relative term, some of these joints don't even have walls, only a roof. Here is our version: Serves 4.

1	Chicken, cut into halves or quarters
1 tablespoon	Course sea salt
4 cloves	Garlic, chopped
1 tablespoon	Hot smoked pimentón
¼ cup	Piri piri
¼ cup	Olive oil

Put the salt in a mortar and add garlic. Mash together, then grind in pimentón. Smoosh in the piri piri followed by the olive oil. You should now have a nice paste. Using a brush, coat chicken on all sides.

Refrigerate for 24 hours then grill or bake at 450° for 45 minutes to one hour.



ASSADOR DE CHORIÇO: We know we have stepped into the right kind of bar in Lisbon when the bartender brings an *asador* to our table. He fills the shallow terracotta bowl with *aguardente* (high alcohol spirits such as brandy or grappa), and lights it. He places a *lingüiça* (or chorizo) on the cross bars, steps back and folds his arms. Baywatch on the TV over his shoulder has predisposed him to think that Americans subsist on grains sprouted under organic conditions. As the flames wash over the sausage, aromas start to fill the room. Our carnivorous side is fully aroused. Keeping trailing scarves and hair away from the flame, we turn the meat with a pair of tongs as the skin is crisp. When it is heated to its very center, we slice, savor, enjoy! Imported from Portugal. Cook on your new asador using high alcohol spirits such as rum. Careful of flames!
For more information and recipes for cooking in a paella pan, cazuela or cataplana, pick up a copy of The