

## PIMENTÓN (PAPRIKA)

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### THE SPANISH TABLE

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### CLAMS IN SMOKED PAPRIKA SAUCE

The peppers for La Vera Denominación paprika are dried in the flues of the wood furnaces in the tobacco drying sheds of the La Vera valley before they are milled into powder. The peppers absorb the aroma of burning oak which then infuses the dish it is seasoned with. This distinctive flavor enriches seafoods from octopus to fish fillets. Here we use it to flavor the Fino sherry and garlic sauce used to cook steamer clams. The resulting broth demands to be soaked up by chunks of crusty bread.

- ¼ cup Spanish Olive Oil
- 1 Onion, diced
- 1 tsp Red Garlic, minced
- 2 tsps La Vera Smoked Sweet *Pimentón* (paprika)
- ¼ cup Parsley, minced
- 3 lbs Steamer clams
- 1 cup Fino Sherry
- 1 Lemon, quartered

We cook this dish in a Portuguese clam cooker (a *Cataplana*), but you can use any pot with a lid large enough to hold the clams after they open. Cook the onion in ample olive oil over medium heat until they begin to disintegrate, approximately 10 minutes, but longer if you have patience. Stir in the garlic and cook for another couple of minutes. Stir in the paprika and cook for a minute. By now, you should have a nice *sofrito*. Add the parsley, reserving a tablespoon for garnish. Add the fino sherry and bring to a boil. Add the steamer clams, cover and cook until all the clams open. We put the *Cataplana* right on the table, removing the hinged lid there so our guests get the full impact of the delicious smells which burst out. Sprinkle with reserved parsley and a squeeze of fresh lemon. If the cook did not drink it, you should still have some Fino Sherry to drink as you eat the clams and sop up the broth with bread. If not, open another bottle or a bottle of Vinho Verde.

### DUSTY OLIVES

Toss your favorite Spanish olives with Piquillo Pepper Strips, dust with smoked paprika and dress with a splash of olive oil.

### PORK AND POTATOES STEWED WITH SMOKED PAPRIKA

This is a great one-dish meal cooked in a cazuela. We first ate this when we visited Manolo Fariña at his winery in Toro (although our recipe is an adaptation). This is not a scientific dish - you can make a little or a lot, add lots of seasoning or a little. It was traditionally cooked by field hands over grapevine prunings in the vineyards and you can imagine that opinions and ingredients varied. Serve with a crusty bread for dipping in the sauce and a bottle of full bodied wine from **Toro**.

- ½ bottle Spanish Red wine
- ½ lb Pork per serving - any cut will do from steaks to loin
- 6 cloves Garlic, crushed
- 2 cloves Garlic, minced
- 2 Laurel (bay) leaves
- 2 tbsp Smoked *Pimentón* (paprika) - since you may not be cooking this over a wood fire, the La Vera smoked paprika lends authentic aromas.
- ½ cup Spanish Olive Oil
- 1 Potato per serving - cut into chunks
- 1 Jar Garbanzo beans (cooked)
- 1 Onion, chopped
- 1 tbsp Cumin - preferably seeds you have just crushed in your mortar

Marinate pork in enough red wine to cover, seasoned with several cloves of garlic, a couple of bay leaves and a healthy amount of paprika for at least a day - Manolo recommended a week. Drain the pork, reserving the marinade and cut it into cubes. Heat olive oil in a cazuela, add pork cubes and brown. Add chopped onion and the minced garlic and saute until cooked. Stir in the cumin and another tablespoon or two of paprika and cook for a minute then add the reserved marinade and the potatoes and/or cooked garbanzo beans. Cook until potatoes are soft. I usually do this in a hot (450°) convection oven leaving it in for 20-30 minutes.

### PORTUGUESE CHICKEN

One of the most welcoming sights & smells in Portugal is a sign *FRANGO*. They may use a rotisserie or a grill, but you can be guaranteed of great flavor and low prices. Here is our version:

- 1 Chicken, cut into halves or quarters
- 1 tblsp Course Spanish Sea Salt
- 4 cloves Garlic, crushed
- 2 tbls Hot *Pimentón* (paprika)
- ¼ cup Spanish Olive Oil

Put the salt in a mortar and add garlic. Mash together, then grind in paprika. Add olive oil to make a nice paste and use a brush to coat chicken on all sides. Refrigerate for 24 hours then grill or bake at 450°. Serve with one of the robust Portuguese red wines.