



Tapas at Home
with Chef Bridget Charters

Romesco Sauce
Spanish Tortilla
Tuna Stuffed Piquillo Peppers
Salt Roasted Potatoes
Gambas al Ajillo
Empanadas with Chilis and Cheese
Marinated Spanish Manchego
Olive Oil Fried Toasts

Ingredient List:

- 2 large red bell peppers
- 20 garlic cloves, divided
- 1/2 cup whole almonds or hazelnuts, toasted
- 2-3 each high quality, canned, whole peeled tomatoes
- 2 tablespoons chopped flat-leaf parsley
- 2 tablespoons Sherry vinegar
- 1 teaspoon plus one pinch smoked Spanish paprika, divided
- 1/2 teaspoon plus one pinch, cayenne pepper, divided
- 6 medium yukon gold or kennebec potatoes, peeled, quartered, and thinly sliced
- 3 medium yellow onion, divided
- 6 eggs
- 1 small can albacore tuna in oil, drained and broken up with a fork
- 1 stalk celery, diced small
- 2 green onions, sliced thin
- 2 tablespoons Italian parsley, minced
- Juice of one lemon
- 2 tablespoons extra virgin olive oil
- Salt and pepper to taste
- 1 can of piquillo pepper, drained
- 2 pounds small marble potatoes
- 1 pound shrimp, peeled and deveined, tail tips left on - 21/25, patted dry
- 1/2 cup arbol chilis, whole
- 2 limes, juice and zest of one lime
- 2 cups extra virgin olive oil, divided, plus more for frying
- 3/4 cup Spanish olive oil
- 8 sprigs cilantro
- 1/4 cup butter, cold
- 1/4 cup cream cheese, cold
- 1 cup AP flour
- 1 teaspoon baking powder
- 1/4 cup water, cold
- 1 tablespoon cider vinegar
- 1-2 pasilla chilis, charred and peeled (canned, diced Mexican chilis can be substituted)
- 2 tablespoons minced cilantro

- 1 teaspoon cumin seed
- ½ cup cotija cheese crumbled
- 1 sprig of rosemary, leaves picked
- 1 sprig of thyme, leaves picked
- 1 pound good quality Manchego cheese
- 1 plain baguette

Equipment:

- Chefs knife
- Large cutting board
- Assorted sized mixing bowls
- 8" stainless steel sauté pan
- 10 or 12" stainless or nonstick sauté pan
- 4-6 quart soup pot
- Flat wooden spatula or rubber spatula
- Rubber spatulas
- Blender or food processor
- Food processor
- Dinner fork
- Rolling pin
- Parchment paper
- Baking/cookie sheets
- 4" round cutter
- 1 small pastry brush
- Slotted spoon
- Serving dishes
- Measuring cups and spoons