

“Many people confuse Spanish cooking with Mexican. Nothing could be further from the truth and a good example of this is the Spanish Tortilla. When one (in the United States) hears the word tortilla, it conjurs up a delicious flat corn flour bread used by Mexicans as a vehicle for various meat and vegetable preparations. However, in Spain, a tortilla is a flavored omelette often served as an appetizer or a tapas. The classic Tortilla Espanola is an omelette containing sautéed potatoes, sometimes with onions or other flavorings. They can be made with many other ingredients such as ham, sausage, pimiento, tuna, chickpeas, beans, shrimp, etc. Today we demonstrate the classic potato tortilla.

The term escabeche means pickled and our main course braised young quail in a vinegar and chicken stock with aromatic vegetables giving the bird a unique flavor. The vinegar gives them the character of a dish with a slightly pickled quality and the sauce a piquant flavor. We will serve with boiled rice to capture the flavor of our braising liquids.

Spanish oranges are renowned the world over. They are used in many recipes in Spanish cooking. Today we prepare a salad combining oranges with onions, bell peppers, pimiento, and a unique white wine dressing.”

TORTILLA DE PATATAS POTATO OMELETTE

1 lb Potatoes, peeled and cut
into dice
1 small Onion, chopped (optional)
½ cup Olive oil
Salt
6 Eggs, lightly beaten

- Saute potatoes and onions in oil until soft but not brown.
- Drain and reserve.
- Discard all but 1 tablespoon of oil in pan.
- Salt beaten eggs.
- Pour eggs into skillet.
- Add potatoes.
- Stir gently.
- Lightly brown the omelette.
- Turn omelette over.
- Brown second side.
- Slide onto a serving plate.
- Cut into wedges.

CORDORIZ EN ESCABECHE QUAIL IN VINEGAR SAUCE

1 large Onions, coarsely chopped
2 cloves Garlic, chopped
1/2 cup Celery, chopped
1/2 tsp Thyme
6 Peppercorns
1/2 cup Olive oil
16 Quails
1/2 cup Red wine vinegar
2 cups Chicken stock
Salt
3 Bay leaves

- Sauté onions, garlic, celery, thyme, and pepper corns in olive oil for 5 minutes.
- Add quails and cook for 5 minutes on one side.
- Turn and brown on other side for 5 minutes.
- Add vinegar, stock, salt, and bay leaves.
- Reduce heat to simmer.
- Cover and cook for 40 minutes.

ENSALADA DE NARRANJA Y CEBOLLA ORANGE AND ONION SALAD

4 Oranges, peeled and sliced in rounds
Lettuce
2 medium Onions, sliced in rings
1 small Bell pepper, sliced
1/3 cup Pimiento, sliced
3/4 cup White wine
1/4 cup Tarragon vinegar
1/3 cup Onion, chopped
1 clove Garlic, chopped
Salt and pepper
1/2 cup Olive oil

- Arrange orange slices over lettuce in a serving dish.
- Distribute onions, peppers, and pimientos over oranges.
- Chill.
- Combine wine, vinegar, onion, garlic, salt, and pepper.
- Incorporate the olive oil.
- At serving pour dressing over oranges.