

# Discover Spain's culinary treasures

See related story about Spain on Taste front. The paella recipe is from *Weight Watchers New International Cookbook*, 1985. The gazpacho recipe was supplied by Chef Mino Chelka of the Golden Mushroom Restaurant in Southfield.

- PAELLA**
- 1/4 cup olive or vegetable oil, divided
  - 13 ounces chicken cutlets, cut into cubes
  - 1 cup diced onions
  - 3 small garlic cloves, minced
  - 1 cup red bell pepper strips (3-inch by 1/4-inch strips)
  - 2 medium tomatoes, blanched, peeled, seeded and chopped
  - 12 ounces large shrimp
  - 6 ounces uncooked regular long-grain rice
  - 1 teaspoon each salt and crumbled whole saffron
  - 3 cups boiling water
  - 1 1/2-pound lobster, cut into

- pieces (green sacs removed)
  - 4 ounces diagonally sliced smoked beef sausage
  - 8 each small clams and small mussels, scrubbed
  - 1 cup fresh or frozen peas
  - Garnish: lemon wedges
- In 8-inch nonstick skillet heat 2 tablespoons oil; in batches, add chicken and cook until browned on all sides. Remove from skillet and set aside.
- In same skillet heat remaining 2 tablespoons oil over medium-high heat; add onions and garlic and saute until onion is golden, 2 to 3 minutes. Reduce heat to medium-low, add peppers and tomatoes, and cook stirring occasionally, until liquid evaporates and mixture becomes a thick paste, about 30 minutes (be careful not to burn).
- Preheat oven to 400 F. Shell and devein shrimp, leaving tail "feathers" on set aside. In paella pan or 14-inch nonstick skillet that has a metal or removable handle combine

- rice, tomato mixture, salt and saffron; pour in water, stir to combine, and bring to a boil. Remove from heat and arrange chicken shrimp, lobster pieces, sausage, clams, mussels, and peas over rice. Set pan on bottom oven rack and bake until liquid is absorbed and rice is tender, about 20 minutes (do not overcook). Remove pan from oven and let stand for 5 minutes. Serve garnished with lemon wedges. (Serves 8).

- GAZPACHO**
- 1 cup and 2 Tablespoons, tomato puree
  - 1/4 cup cracker or matzo crumbs
  - 1/4 tablespoon salt
  - 1/2 tablespoon ground cumin
  - 2 cloves garlic, mashed
  - 3/4 Tablespoon tabasco
  - 3/4 Tablespoon Leo & Penin Worcestershire
  - 1/2 cup olive oil

- 1/2 cup Heinz or other good wine vinegar
  - 1 quart beef bouillon
  - 1 branch celery, diced 1/2-inch
  - 1 tomato, peeled, seeded, diced 1/2-inch
  - 1 green pepper, seeded, diced 1/2-inch
  - 1/2 cucumber, peeled, diced 1/2-inch
  - 1/2 bunch scallions, sliced 1/2-inch
  - toasted croutons
  - chopped green olives
  - chopped hard boiled egg
- Using wire whip, in a stainless steel, ceramic or glass bowl, mix first 7 ingredients to a smooth consistency. Add all liquids and mix again. Cut celery, tomato, green pepper, cucumber, and scallions, add to soup. Taste and correct seasonings if needed. Refrigerate at least four hours before serving. It will keep 2 days, refrigerated. To serve, ladle into cups, top with croutons, eggs and olives. Yields 2 quarts, approximately 8 servings.

# Expand your olive horizons with new dishes

See Larry Jones' column about olives on Taste front.

- BAKED CHEESE AND OLIVE TERRINE**
- 8 slices bread, broken into pieces
  - 3 tablespoons melted butter
  - 1 cup grated cheese (any type)
  - 1/2 cup sliced olives
  - 3 eggs, beaten
  - 1 teaspoon prepared mustard
  - 1/4 cup liquid from the olives
  - 2 cups hot milk
- Toss bread cubes with 2 tablespoons of melted butter. Line the bottom of a greased bread pan with 1/2 cup of bread cubes. Add a layer of 1/2 cup cheese, then 1/4 cup olives. Repeat. Top with remaining bread. Sprinkle with remaining melted

- butter. In a separate bowl, mix eggs, mustard, liquid from the olives and milk, mixing well. Pour over bread mixture and bake at 350 degrees for 45 minutes. Allow to set for 10 minutes before slicing.

- PEACH AND OLIVE SALAD**
- 1/2 cup sliced ripe olives
  - 3 ounces cream cheese
  - 1 tablespoon mayonnaise
  - 4 peach halves (fresh or canned)
  - 1 cup shredded lettuce
  - 1/4 cup sliced almonds
  - 1/4 teaspoon paprika
- Blend together the olives, cream cheese and mayonnaise. Arrange fruit halves, cut side up, on same fresh shredded lettuce and cover

- tops generously with olive mixture. Sprinkle with almonds and paprika.

- CELERY AND OLIVE STUFFING**
- 3 cups soft bread crumbs
  - 1 cup chopped celery
  - 1/2 cup chopped olives
  - 1/4 cup chopped onion
  - 1 teaspoon salt
  - 1/4 teaspoon pepper

- dash paprika
- 3 tablespoons butter or margarine, melted
- 1/2 cup chicken broth or stock
- Mix together bread crumbs, celery, olives, onion, salt, pepper and paprika. Moisten with melted butter, melted in hot chicken broth. Mix thoroughly. Place in a lightly greased casserole or stuff into a bird and bake.

## CLARIFICATION

Recipes relating to the July 13 "Cheap but classically cuisine," feature were from from "Cuisine Econom-

ique" by Jacques Pepin, William Morrow & Co., June 1992, \$22.

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