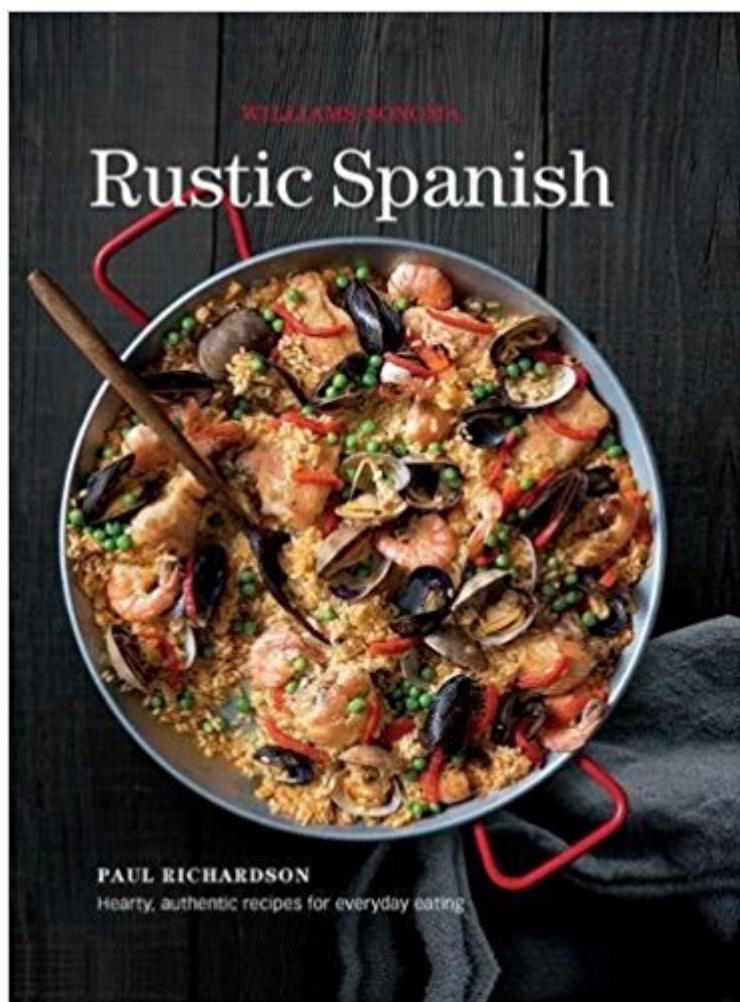


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# Rustic Spanish (Williams-Sonoma): Simple, Authentic Recipes For Everyday Cooking



## Synopsis

Featuring more than 100 easy-to-follow and delicious recipes, this book delivers authentic Spanish cuisine to home cooks everywhere! Love the delicious, made-for-sharing native cuisine of Spain? Rustic Spanish presents a robust collection of authentic Spanish dishes, including both traditional favorites and contemporary fare, along with suggested wine pairings and ingredient guides. Six comprehensive chapters are filled with a diverse range of beloved Spanish fare, and accompanied by beautiful and descriptive full-color photographs and illustrations.

Chapter 1: Starters Mixed Tapas, Patatas Bravas, Grilled Spring Onions with Romesco Sauce, Piquillo Peppers Stuffed with Salt Cod Brandada, Cádiz-Style Shrimp Fritters, Moorish-Spiced Pork Kebabs, Country-Style Pâté of Pork Liver, Bocadillos with Cheese, Anchovies & Peppers, Catalan-Style Flatbreads

Chapter 2: Soups & Salads Butternut Squash Soup with Chorizo & Pimentón Croutons, Cold Tomato & Garlic Soup (salmorejo), Basque Leek & Potato Stew, Castilian Garlic Soup, Spanish Broth with Fideo Noodles, Mallorcan Summer Salad, Ensalada Mixta Potato Salad with Lemon Mojo

Chapter 3: Eggs, Pastas, Rice & More Migas, Huevos Casados (married eggs), Flamenco-Style Eggs, Tortilla Española, Arroz a la Banda (rice with fish & potatoes), Vegetable Paella, Chicken & Shellfish Paella, Spanish Noodles with Fish, Clams & Shrimp, Ravioli Stuffed with Torta del Casar Cheese

Chapter 4: Seafood, Poultry & Meat Trout Stuffed with Ham, White Fish & Clams in Salsa Verde, Catalan-Style Stuffed Squid, Turkey & Pine-Nut Meatballs in Saffron Broth, Chicken in Tomato Sauce, Pork Tenderloin with Prunes & Port Wine, Fresh Pork Sausages with White Beans & Allioli, Braised Oxtails, Braised Beef with Mushrooms

Chapter 5: Sides Swiss Chard with Raisins & Pine Nuts, Artichokes with Almond Sauce, Oven-Roasted Wild Mushrooms with Garlic & Parsley, Menestra (a sautéed vegetable medley), Cabbage & Potato Trinxat (served with fried pancetta), Mallorcan Vegetable Bake, Patatas a la Importancia, La Rioja "Style Potatoes, Empanada with Swiss Chard & Chorizo

Chapter 6: Sweets & Drinks Watermelon Ice, Basque Almond Cookies, Leche Frita (fried milk "truly custard), Spanish Fruit Salad, Turrón Nougat Ice Cream, Manchego Cheese Flans, Crema Catalana, Gin & Tonic Sorbet, Spanish Hot Chocolate, Horchata, Sangría, Caramel Flan

Additional sections include Basic Recipes and Spanish Pantry staples. With Rustic Spanish you can now experience the bold flavors of Spain without leaving your kitchen

## Book Information

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## Customer Reviews

Paul Richardson is a British food and travel writer and journalist, very closely associated with Spain and its culture. He worked as a journalist in a range of communications media in London, such as the magazines Taste and Wine Magazine, and The Evening Standard newspaper. In 1991 he decided to live in Spain. He spent the whole of the 1990s in the inland part of the island of Ibiza (Balearic Islands), enjoying the countryside. In 2000 he acquired a small estate-farm in the province of Cáceres (in the region of Extremadura, in the center-west of Spain, bordering with Portugal) where he lives today. He is the author of various books, including A Late Dinner, Discovering the Food of Spain, Williams-Sonoma Foods of the World: Barcelona, and Indulgence. He regularly publishes articles about food and travel in Spain in publications like The Guardian and Spain Gourmetour.

**PATATAS BRAVAS** Olive oil for frying 2 lb (1 kg) new potatoes, cut into 2-inch (5-cm) chunks if needed 1 heaping tablespoon flour 1 teaspoon pimentón picante (hot Spanish smoked pepper) 1 teaspoon pimentón dulce (sweet Spanish smoked pepper) 1 cup (8 fl oz/250 ml) beef stock, preferably homemade (page 179) 2 tablespoons red wine vinegar 1 cup (125 ml) tomato sauce Fine sea salt Serves 8

Preheat the oven to 250°F (130°C). Pour olive oil into a large, deep frying pan to a depth of 1 1/2 inches (4 cm) and heat over medium heat until hot. Add the potatoes and more oil if necessary to cover, reduce the heat to low, and cook until the potatoes are tender, 20–30 minutes. Raise the heat to high and allow them to brown. Using a slotted spoon, transfer the potatoes to an ovenproof terra-cotta casserole dish or baking dish and keep warm in the oven.

Pour off all but 1 tablespoon of the oil from the pan. Add the flour and both types of pimentón and stir over low heat for a few minutes. Slowly add the stock, stirring constantly. Then add the vinegar and simmer for about 10 minutes. Stir in the tomato sauce and a generous pinch of salt.

Taste and adjust the seasoning. Pour the sauce over the potatoes and serve warm. **PAIRING SUGGESTION: AN ICE-COLD SPANISH BEER** **BEEF STOCK** 6 lb (3 kg) meaty beef and veal shanks 2 yellow onions, coarsely chopped 1 leek, including about 6 inches (15 cm) of the green tops, coarsely chopped 2 carrots, coarsely chopped 1 rib celery, coarsely chopped 6 cloves garlic 4 sprigs fresh flat-leaf parsley 3 sprigs fresh thyme 2 small bay leaves 10 peppercorns Kosher or sea salt **MAKES** 4–5 QT (4–5 L) In a stockpot, combine the beef and veal shanks and add cold water to cover. Place the pot over medium-high heat and slowly bring almost to a boil, skimming off any foamy impurities from the surface. Reduce the heat to low and simmer uncovered for 2 hours, skimming the surface as needed and adding more water if necessary to keep the shanks immersed. Add the onions, leek, carrots, celery, garlic, parsley, thyme, bay leaves, and peppercorns and continue to simmer over low heat, uncovered and skimming any foam as it appears, until the meat begins to fall from the bones and the stock is very flavorful, about 2 hours longer. Season to taste with salt during the last hour of cooking. Remove from the heat and let stand until the liquid is almost room temperature, about 1 hour. Using a slotted spoon, lift out the meat and reserve for another use. Place a colander over a clean large vessel. Strain the stock through the colander, then line the colander with damp cheesecloth and strain again. Pour the stock into 1 or 2 containers (with lids) and let the stock cool to room temperature, then cover and refrigerate until well chilled. Skim off and discard the congealed layer of fat on the surface before using. If not using immediately, refrigerate the stock for up to 5 days or freeze for up to 3 months.

Nice collection of interesting and simple recipes but haven't made any yet.

Thus far I only made one recipe, but it was delicious and authentic, not to mention easy to make. I'm looking forward to trying others soon.

Yummy recipes!

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