



# Rustic Kitchen

BISTRO & BAR

“The Cooking Show”

## “Rustic Kitchen visits Spain”

### Spicy Pork Meatballs with Romesco Sauce Recipe

#### INGREDIENTS:

Spicy Pork Meatballs with Romesco Sauce & Shaved Manchego

1 pound ground pork loin  
¼ cup minced parsley  
2 clove(s) garlic, minced  
1 tablespoon(s) minced onion  
3 tablespoon(s) bread crumbs  
2 eggs, lightly beaten, divided use  
1 tsp Red Pepper Flakes  
1 tsp Ground Fennel  
1 tsp Ground Coriander  
2tsp Ground Cumin  
Salt, to taste  
Freshly ground black pepper, to taste  
Flour, for dusting  
Oil, for frying

#### Method of Preparation:

- Combine pork, parsley, garlic, onion, bread crumbs, one of the eggs, salt and pepper.
- Form into 1-inch balls, then roll them in flour.
- Heat oil, at least 1/2 inch deep, to the smoking point.
- Dip meatballs in remaining beaten egg and place directly in hot oil.
- Lower heat and fry slowly until well browned on all sides and cooked through.

### Spanish Romesco Sauce Recipe

#### INGREDIENTS:

1/4 cup olive oil  
1 1-inch thick slice of crusty bread, torn into pieces  
1/2 cup blanched almonds, chopped or slivered (can substitute hazelnuts, peeled)  
5-6 garlic cloves, chopped  
1 teaspoon salt  
1 15-ounce can of crushed tomatoes, or canned whole tomatoes (including the juice) that have been de-seeded, or 1 pound fresh tomatoes that have been par-boiled, skins removed, and de-seeded  
1 8-ounce jar of roasted red bell peppers, drained  
1 Tbsp smoked paprika (preferred) or sweet paprika  
2-3 Tbsp sherry vinegar or red wine vinegar



## Spanish Romesco Sauce Recipe (cont)

### Method of Preparation:

- Preheat the oven to 350°F. Heat the olive oil in a medium sauté pan over medium-high heat. When the oil is hot, sauté the bread and almonds, stirring often, until they just begin to brown. Add the garlic and sauté another 1-2 minutes, stirring once or twice.
- Place the contents of the sauté pan into a food processor with the remaining ingredients—salt, tomatoes, roasted bell peppers, smoked paprika, vinegar. Purée until smooth. Spread the sauce out on a rimmed sheet pan and bake in the oven for 10-15 minutes, or until the edges begin to caramelize. Allow to cool and scrape into a container to store.
- To use romesco sauce, mix with pasta, shrimp, chicken or vegetables either before or after they are cooked, much like you would a pesto.
- Kept in a sealed container, Romesco sauce will last for a week or more in the fridge. It freezes well, too.

To Plate: spoon a few spoonfuls of Romesco sauce in the middle of a small plate. Arrange 3 or 4 meatballs on the top of the sauce and shave with some Manchego cheese.

## Paella

### INGREDIENTS:

- 1 pounds boneless, skinless chicken breasts, cut into 2-inch chunks
- 1 pounds beef tenderloin, cut into 2-inch chunks
- Salt
- 1/4 cup all-purpose flour
- 2 tablespoons vegetable oil
- 1 medium onion, finely chopped
- 4 cloves garlic, finely chopped
- 4 ounces cooked chorizo sausage, cut into 1/4-inch-thick rounds
- 1 1/2 cups long-grain rice
- 1/2 cup Pappadew Peppers, julienne
- 3 1/2 cups low-sodium chicken broth
- 1 15-oz. can diced tomatoes, drained
- 1 cup frozen peas
- 2-3 threads Saffron

### Method of Preparation:

- Sprinkle chicken & beef with salt and dredge in flour. Warm 1 Tbsp oil in a large, deep non-stick skillet over medium-high heat. Cook meat until browned on all sides, about 6 minutes total. Transfer to a plate.
- Heat remaining oil in skillet and add onion and garlic. Cook, stirring, until softened, about 3 minutes. Add chorizo and cook until lightly browned, about 2 minutes. Stir in rice, broth, tomatoes and 1/2 tsp. salt. Bring to a boil, add meat, cover, reduce heat to low and cook until rice is tender and chicken is cooked through, 10 to 12 minutes.
- Remove from heat, stir in peas and pappadew peppers cover and let stand until peas are heated through, about 5 minutes.
- To plate put a nice scoop of paella in a shallow bowl and garnish with roasted tomatoes and a grilled scallion.

