



# “A Taste of Barcelona” Party Recipes

## Tapas Style Bacon-Wrapped Dates Recipe

Serves 8

### Ingredients:

24 dates (seedless)  
4 oz package goat cheese  
24 unsalted almonds (slightly toasted)  
12 strips of bacon (cut in half horizontally)  
fashionable toothpicks (for serving)

### Prep:

- Preheat oven to 375 degrees. Line a baking sheet lined with foil.
- Cut a slit into each date for the filling
- Stuff a small amount of goat cheese into each date and add an almond into the cheese
- Close the sides of the date back together
- Wrap each stuffed date with a piece of bacon
- Bake on baking sheet in oven for 20 min (until golden and crispy)
- Let cool slightly and serve with toothpicks!

## White Beans with Chorizo

Serves 8

### Ingredients:

1 yellow onion  
4 cloves garlic  
1 red bell pepper  
2 Spanish chorizo sausages\* (1/2 lb.)  
4 Tb extra virgin olive oil  
60 oz white beans (4 15 oz cans) drained

*\*Note: Mexican sausage is not an ideal substitute. If you need a substitute, try Portuguese Linguica sausage*

### Prep:

- Chop the onion and the bell pepper. Peel and chop the garlic, not too finely. Cut the chorizo into slices about 1/4-inch thick
- Pour the olive oil into a large pan and heat over medium heat. When hot, sauté onion and bell pepper, stirring often so you don't burn vegetables
- When the onion becomes clearer, add the garlic and chorizo slices. Continue to cook until chorizo browns. Reduce heat to low.
- Quickly rinse beans under cold water and drain. Add to the pan and stir, heating the mixture on low heat. Add salt to taste.

## Sweet Crust Lamb Tapas

Serves 8

### Ingredients:

1/2 lb lamb fillets  
1 Tb English mustard  
1/4 cup light muscovado sugar  
salt & ground black pepper  
fashionable toothpicks (for serving)

### Prep:

- Preheat grill to high and slice lamb into 1 inch rounds
- Sprinkle lamb generously with salt and pepper and then grill on one side until browned
- Remove lamb from heat and spread mustard evenly
- Sprinkle the sugar evenly over lamb and return to heat
- Cook 2-3 minutes more until the sugar has melted but lamb is still pink in centre
- Serve with fashionable toothpicks

## Chicken and Roasted Red Pepper Skewers

Serves 8

### Ingredients

1 lb boneless skinless chicken breast (slice into 1/2 inch pieces)  
1 cup mayo  
1 medium red bell pepper (finely chopped)  
1 clove garlic  
1 teaspoon red pepper flakes  
twelve 8" wooden skewers

### Prep:

- Soak twelve 8" wooden skewers in water for 30 minutes
- Thread chicken pieces onto skewers evenly & place in shallow baking dish
- Blend mayo, garlic, chopped red bell pepper, and red pepper flakes and pour over skewers
- Marinate in refrigerator for at least 30 minutes (2 hours is ideal)
- Remove skewers from marinade and discard leftovers
- Place skewers on the rack of a broiler pan
- Broil 4 - 6 inches from the heat for 10 minutes, or until chicken is cooked, turning occasionally.

## Spanish Spiced Almonds

12 servings, 1/4 cup each

### Ingredients

1/4 cup light brown sugar  
2 ts ground cumin  
1 ts hot paprika  
1 ts dried thyme  
1 ts kosher salt  
1/4 ts cayenne pepper  
1 large egg white  
1 Tb water  
1 lb/3 cups unsalted Spanish Marcona/raw almonds

### Prep

- Preheat oven to 275°F. Coat a large rimmed baking sheet with cooking spray
- Whisk brown sugar, cumin, paprika, thyme, salt and cayenne in a large bowl
- Whisk egg white and water in a medium bowl until foamy. Add almonds, stir to coat, and then pour almonds through a strainer
- Transfer the almonds to the bowl of spices, stir to coat, and spread almonds evenly on baking sheet
- Bake the almonds for 30 min. Stir, reduce the oven to 200° and bake until the almonds are dry and golden (about 30 min)
- Cool 20 min before serving (store in container for up to 1 week!)

## Grilled Rosemary Plum Tomatoes

### Ingredients

1 Tb minced shallots  
1 1/2 ts olive oil  
1 ts chopped fresh rosemary  
1/2 ts grated lemon rind  
1/2 ts freshly ground black pepper  
1/4 ts salt  
8 plum tomatoes, sliced in half vertically  
Cooking spray

### Prep

- Prepare grill
- Combine shallots, olive oil, rosemary, lemon rind, ground black pepper and salt in a small bowl
- Add tomatoes and stir to coat
- Place tomatoes, cut side up, on grill rack coated with cooking spray
- Cook 3 min or until thoroughly heated

## Mozzarella and Nectarine Skewers with Pesto

### Ingredients

1 pound fresh mozzarella cheese  
3 ripe nectarines or peaches  
1/2 cup pesto

### Prep

- Cut mozzarella into 3/4 inch cubes. Slice each nectarine into 6 wedges, and cut each wedge in

half horizontally (for a total of 12 pieces per nectarine)

- Skewer 2 cubes mozzarella and 2 pieces nectarine per wooden pick and place on a serving platter
- Drizzle with pesto and serve

## Olive and Goat Cheese Bruschetta

### Ingredients

1 cup diced seeded plum tomato  
1/4 cup chopped pitted olives  
2 Tb chopped fresh basil  
1 ts sherry vinegar  
1/8 ts salt  
1/8 ts ground black pepper  
16 (1/4-inch-thick) slices French bread baguette (about 4 oz)  
1 garlic clove, peeled  
1/4 cup mild goat cheese, at room temperature

### Prep

- Preheat oven to 400°
- Combine plum tomato, olives, basil, vinegar, salt and pepper into a small bowl
- Arrange bread on a baking sheet; bake at 400° for 8 minutes or until browned. Remove toast from oven, and cool
- Rub both sides of each toast with the garlic clove.
- Spread goat cheese on 1 side of each toast, and top with the olive mixture

## Marinated Feta and Olive Skewers

### Ingredients

2 ts fennel seeds  
2 ts orange zest  
3 Tb fresh orange juice  
1 ts freshly ground black pepper  
4 oz feta cheese, cut into 24 (1/2-inch) cubes  
24 (6-inch) wooden skewers  
24 fresh mint leaves  
12 pitted green olives, halved  
1/4 large English cucumber, seeded and cut into 1/2-inch chunks

### Prep

- Combine fennel seeds, orange zest and juice, and pepper
- Gently stir in the feta and marinate for 1 hour at room temperature or up to 3 hours in the refrigerator (Marinate overnight to save time.)
- To assemble, place 1 mint leaf on a skewer, about 3/4 inch up; add 1 olive half and 1 cucumber chunk
- Place 1 cube of feta on the end.

*Note: You can make these several hours in advance and store them in the refrigerator until serving time. Bring to room temperature before serving.*