



Cooking in a Cazuela

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Cazuelas are kiln fired at 200° and are brittle when new. They should be soaked in water for six hours prior to use for the first time. If you live in a very dry climate you may want to resoak occasionally. Once their moisture content is restored, they can be used over direct flame (gas or electric range) on low to medium (high heat not recommended), in the oven, or in the microwave. They may be washed in the dishwasher if they are placed so the rims do not bang against another dish as this may cause chipping. The cazuelas are durable if given minimum care & not subjected to abrupt temperature changes.

CATALAN CHICKEN A LA SIDRA

This recipe was suggested by our first wine department manager and friend from Barcelona, Mary Carmen. It is an old Catalan recipe she learned to cook while growing up in Barcelona. The recipe combines all the great fall flavors, apples, nuts and wild mushrooms.

Serves 4

- ¼ cup Spanish olive oil
- 1 Chicken, cut in pieces and dusted with salt & pepper
- 2-3 Onions, chopped
- ½ lb Wild Mushrooms such as chanterelles, sliced
- 1 jar Moli de Pomeri Picada
- 1 bottle sidra (sparkling apple cider from Asturias in Northern Spain)

Cover the bottom of a large cazuela (32 cm) with olive oil & brown the chicken. Remove the chicken to a warm platter. Remove any excess fat. Add the onions and reduce the heat, slowly cooking them down to a sofrito (almost a paste). Be patient. Add the mushrooms and cook, adding oil if necessary and increasing the heat. When mushrooms are cooked, stir in the picada and return the chicken to the cazuela, adding sidra to cover (in our cazuela, this takes the entire bottle). Cook for 45 minutes. Top with slices of toasted baguette.

TURKEY WITH CATALAN STUFFING

Thanksgiving demands turkey but that doesn't mean the menu doesn't leave room to introduce flavors from Spain!

Basting Mixture:

- 2 tbs Spanish Course Sea Salt
- ½ tsp Saffron Threads
- 8 cloves Garlic, minced
- ½ cup Spanish Extra Virgin Olive Oil
- 1 large Orange, quartered
- ½ Cup Amontillado Sherry

Stuffing:

- 2 cups Onions, chopped
- 2 tbs Spanish Olive Oil
- 1 cup Spanish Pine Nuts
- 1 cup Raisins
- 1 bunch Spinach, chopped
- 4 cups Bread Cubes

Place the salt and saffron in a mortar and use pestle grind together, add garlic and mash to paste, slowly add olive oil. Using a brush, cover the turkey with this mixture. Quarter the orange and place in the cavity. Place the turkey in a 40 cm cazuela and pour sherry over it. Roast in a hot oven (450°), basting every twenty to thirty minutes until done. Remove the turkey from the cazuela. Pour off the liquid and separate off the fat. Deglaze the cazuela with ½ cup of the defatted liquid and reserve.

Add olive oil to cazuela. Cook the onions and toss with the other stuffing ingredients in the cazuela. Add enough liquid from roasting pan to dampen the stuffing. Bake in hot oven until heated through and surface is crisp.

After turkey has rested, carve and serve with stuffing.

CAZUELAS



ROAST SAFFRON CHICKEN

Oven roasting results in a moist chicken with a crisp golden-yellow skin and a wonderful Spanish aroma. There is very little prep time and it needs virtually no attention while roasting except basting once or twice. Serve with a Reserva or Gran Reserva from Rioja because the dish needs the acid and oak, but will let the complex layers of flavor in an aged Rioja shine through.

- 1 large Chicken, left whole
- 4 cloves Garlic minced - or a spoonful of the Chopped Spanish Red Garlic in jars.
- 1 pinch of La Mancha Saffron threads
- 1 tsp Spanish Sea Salt
- 1 tbs Spanish Sweet *Pimentón* (Paprika)
- ½ cup Spanish Olive Oil
- 1 Orange quartered

Using a mortar and pestle, crush the garlic, salt and saffron until they form a paste, incorporate the *Pimentón*, then oil. Brush this mixture over the exterior of chicken. Place orange quarters in cavity. Roast in a Spanish terra cotta cazuela large enough to hold the chicken (32cm) in a very hot (450°) oven until done (40 minutes, or more).

POTATOES WITH GREEN PIQUILLO PEPPERS

We are often served these potatoes as a side dish when we travel in Spain

- ½ cup Spanish olive oil
- 6 Thin-skinned, medium sized potatoes, sliced
- 1 Onion, sliced
- 1 jar Green Piquillo peppers
- ½ tsp Spanish Sea Salt

Slowly cook the potato and onion slices in the olive oil using a 32 cm terracotta cazuela. The potatoes should soften gradually without browning. When potatoes are *al dente*, add the Piquillo peppers with their juice and the salt. Cook until liquid evaporates and potatoes are soft.

FISH IN GARLIC SAFFRON SAUCE

This is one of those recipes I do on week nights when its my turn to cook. The results exceed the effort by a country mile. All you have to remember is to pick up fish on your way home from work. The filets of any firm fish which will not fall apart when cooked will work. I prefer halibut, but I have even done this recipe with salmon.

-Steve Winston

Serves 2

- ¼ cup Spanish Olive Oil
- 4 cloves Garlic
- 2 Firm filets of a white fish which will not fall apart when cooked
- 4 tbs Flour for dusting
- pinch La Mancha Saffron Threads
- ½ cup White Wine
- 1 tbs Parsley for garnish

While oven is heating to 350°, heat oil in a cazuela until haze forms. Brown garlic being careful it does not burn; but be sure it is golden brown as that will be the essential flavor in the sauce. Remove to mortar, add saffron and use pestle to grind to paste while the fish browns.

Dust fish with flour, shaking off excess. Fry in the same oil that the garlic was cooked in, turning when browned. When browned on both sides, remove to platter. Deglaze cazuela with the wine then add garlic-saffron paste from mortar. Return fish to cazuela and place in oven; bake for 20 minutes. Sprinkle with minced parsley and serve.

GAMBAS IN GARLIC

- 1 lb Prawns, with shell left on
- 1 ea Dried, Red Guindilla Pepper
- 8 cloves Garlic minced - or 2 spoonfuls of Chopped Spanish Red Garlic in jars.

Heat some olive oil in a cazuela. Add a small, dried red guindilla pepper and some chopped garlic. Stir. Add prawns (*gambas*) and cook until pink, turning once to cook both sides.

FOR CAZUELAS AND INGREDIENTS BY MAIL:

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