

Virtual Class

Contact: Nagwa Hultquist

865-300-8144

Email: nmhultquist@gmail.com

December 23, 2020, 7:15PMK-8:45PM ET

Seafood Paella with Chorizo

Yield: 6

Ingredients

- 4 ounces fresh chorizo, casings removed sliced thin
- 1 small onion, thinly sliced
- 1 garlic clove, thinly sliced
- 1/2 cup canned diced tomatoes
- 1 cup arborio rice
- Pinch of saffron threads dissolved in 2 tablespoons of water
- 1 1/2 cups water
- Salt and freshly ground pepper
- 1/4 cup plus 1 tablespoon extra-virgin olive oil
- 1 pound large shrimp, shelled and deveined
- 1/4 cup dry white wine
- 1 tablespoon fresh lemon juice
- 1/2 pound mussels, scrubbed and debearded
- 1/2 pound clams, scrubbed and rinsed
- 2 tablespoons chopped flat-leaf parsley
- 1 scallion, thinly sliced

Directions

1. Preheat the oven to 350°.
2. In a 10-inch paella pan or ovenproof skillet, cook the chorizo over moderate heat until some of the fat is rendered and the chorizo is slightly browned.
3. Add the onion and garlic and cook over low heat, stirring, until softened and just beginning to brown, 8 minutes.
4. Stir in the tomatoes, rice, saffron with its liquid and the 1 1/2 cups of water.
5. Season with salt and pepper and bring to a boil. Cover and simmer over low heat, without stirring, until the rice is al dente and the liquid is absorbed, 15 minutes.
6. In a large skillet, heat the 1/4 cup of olive oil until shimmering. Season the shrimp with salt and pepper, add them to the skillet and cook over high heat, turning once, until pink and cooked through, about 3 minutes. Using a slotted spoon, transfer the shrimp to the rice. Discard the oil.
7. Wipe out the skillet. Pour in the wine and lemon juice. Add the mussels and cockles, cover and cook, shaking the skillet, until the mussels open, about 3 minutes. Pour the mussels and cockles and their cooking liquid over the rice.
8. Cover and cook in the oven for about 5 minutes, until the paella is just heated through. Garnish with the parsley and scallion, drizzle with the remaining 1 tablespoon of olive oil and serve.

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Traditional Red Sangria

Servings 4 (cups)

Ingredients

- 1/2 medium apple (cored, skin on, chopped into small pieces)
- 1/2 medium orange (rind on, sliced into small pieces, large seeds removed plus more for garnish)
- 3-4 Tbsp brown sugar (or 3 Tbsp cane sugar)
- 3/4 cup orange juice (plus more to taste)
- 1/3 cup brandy (plus more to taste)
- 750 ml bottle dry Spanish red wine
- 1 cup Ice to chill

Instructions

1. Add apples, oranges, and sugar to a large pitcher and muddle with a muddler or wooden spoon for 45 seconds.
2. Add orange juice and brandy and muddle again to combine for 30 seconds.
3. Add red wine and stir to incorporate, then taste and adjust flavor as needed. Stir to combine.
4. Add ice and stir once more to chill. Serve as is, or with a bit more ice. Garnish with orange segments).
5. Store leftovers covered in the refrigerator for up to 48 hours, though best when fresh.