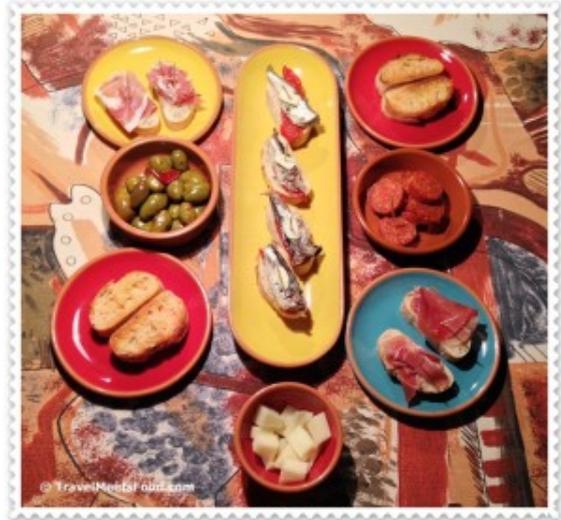


# Tapas in 10 Minutes

Now that you understand the [difference between tapas and pinchos](#), you can make Tapas in 10 Minutes. Yes, you can make all of the tapas listed below in about ten minutes each. All you need are a few basic ingredients (bread, olive oil, garlic, fish, meat), organizational skills, and time before your guests arrive.



Tapas in 10 minutes

The preparation work can be done the morning of the party or an hour or so before which leaves you time to take a break from that annoying family member or to enjoy precious time with your guests.

You don't need to serve everything at once, so only need to sneak into the kitchen a few times in order to prepare tapas in 10 minutes. So let's get started with these easy recipes!

## **Paprika with Anchovies and Garlic (Pintxo Pimiento Anchoa y Ajo)**

- 3 ounces red smoked paprika (I found it in the Turkish section of the grocery store)
- 1 jar of anchovy fillets in olive oil or a can of sardines in sunflower oil

- 1 clove of fresh garlic, sliced thin
- 1 loaf of crusty bread, sliced
- Toothpicks

### Paprika with Anchovies and Garlic Pinxto Preparation

1. Cut the paprika in small parts and place over the bread slices.
2. Place an anchovy strip or whole sardine on top of the bread.
3. Place one garlic slice on top of the sardine.
4. Pierce the pinxto with a toothpick!
5. Chill in the fridge or serve immediately on chilled plates!

### Tomato Bread Tapas (Pan con Tomate)

- 8 slices of long loaf crusty bread toasted cross-wise
- 1 ripe tomato, sliced in half
- 1 clove of fresh garlic
- Extra virgin olive oil
- Sea salt to taste



Pan con Tomate (Bread with Tomato)

### Tomato Bread Tapa Preparation

1. Place bread slices in toaster and toast until golden

brown or toast the bread in a frying pan until it is crisp and golden brown.

2. Remove the bread from the toaster or pan and rub the garlic halves on the bread.
3. Brush bread with olive oil.
4. Rub the tomato thoroughly onto each slice of toasted bread, making sure that the juice of the tomato penetrates the bread.
5. Sprinkle sea salt over the slices.
6. Serve immediately and enjoy!!

*Tip: Hey, why not place black and green Spanish olives in a Cazuela bowl for another quick tapa, but don't forget the toothpicks!*

### **Grilled Shrimp Tapas (Gambas a la Plancha)**

- 1 pound raw shrimp, peeled (Keep the heads for fish stock)
- 4 cloves garlic, sliced 1/8" – 1/4" thick
- 1 dried red chili pepper (optional)
- 8 T olive oil (I use a cheaper one to sauté)
- Fresh squeezed lemon juice (optional)
- Chopped parsley (optional)
- 1 loaf of crusty bread

### **Grilled Shrimp Tapas Preparation**

1. Sauté the garlic until it turns golden brown being careful not to burn it. Add the chili pepper and sauté for one minute.
2. Add the shrimp and sauté the mix at medium high heat until the shrimp are pink.
3. Serve in a Cazuela bowl and garnish with a few drops of lemon juice and chopped parsley.

### **Grilled Peppers (Pimientos de Padrón)**

- 1 pound Pimientos de Padron, washed, blotted dry, and

with stems

- 4-8 T Olive Oil (I use a cheaper one to sauté)
- Sea salt to taste

### Pimientos de Padrón Tapa Preparation

1. Place the peppers in a bowl and pour about 2 T of olive oil on them coating them thoroughly. I personally like to reduce the amount of oil, even though olive oil is healthier.
2. Pour the remaining olive oil in a frying pan and heat on medium heat. Once the oil is hot, place some of the whole peppers into the pan and fry for 2-3 minutes, making sure to cook on both sides until slightly blistered. Fry the remaining peppers in batches and excess oil on paper towels.
3. Sprinkle peppers with sea salt and serve immediately in a Cazuela bowl.

### Iberico Ham on Long Bread (Pintxo Jamon Iberico)

- 3.5 ounces (100g) of thinly sliced Iberico Ham (Serrano will also do)
- 1 long loaf of crusty bread
- Toothpicks



Serrano Ham Tapas

### Iberico Ham on Long Bread Pintxo Preparation

1. Place the bread slices on a platter or plate
2. Place the Iberico Ham on the bread slices, add a double portion if desired
3. Make it a pinxto and pierce the ham with a toothpick and serve immediately or later!

*Have you been keeping count of the toothpicks? ☐*

### **Salmon with Egg and Mayonnaise Pinchos (Pincho Salmon con Huevo y Mayonesa)**

- 5-6 ounces smoked salmon, sliced thin
- 3-4 hardboiled eggs, sliced
- Fresh ground black pepper
- Garlic mayonnaise
- 1 loaf of crusty bread
- Toothpicks

#### **Salmon with Egg and Mayonnaise Pinchos Preparation**

1. Place the bread slices on a platter or plate.
2. Dot the bread slices with garlic mayonnaise.
3. Place a small piece of salmon on the bread slice.
4. Place an egg slice on top of the salmon.
5. Sprinkle sea salt and freshly milled pepper to taste.
6. Make it a pinxto and pierce the ham with a toothpick and serve immediately!

### **Fierce Potato Tapas (Patatas Bravas Tapas)**

- 4-5 medium potatoes skin on if desired, washed, cut in 1/3" to 1/2" bite sized chunks, cooked in salted water, and excess water removed and boiled for about 10 minutes, they should be a bit firm and not too soft.
- 4-8 T Olive Oil (I use a cheaper one to sauté)
- Sea salt
- Fresh ground black pepper
- 1 T. Spanish paprika dried seasoning
- Garlic Mayonnaise (Good store bought brand to save time)



## Patatas Bravas Recipe

### Fierce Potatoes Tapas Preparation

1. Place the cooked potatoes in a bowl and drizzle enough oil to coat the potatoes. Add some sea salt to taste, pepper, and Spanish paprika and stir to ensure each tater is covered with seasonings
2. Place the potato chunks in a frying pan on medium to high heat.
3. Stir the potatoes constantly ensuring each side becomes a golden color.
4. Place in a Cazuela bowl and serve immediately with garlic mayonnaise!

Enjoy the tapas in 10 minutes (per tapa or pinxto) recipes below at an Olympic-themed party or anytime you need good fun food.