

TAPAS! Mississippi Mirth Recipes by Jim McCaffrey
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Spanish Tortilla

6 eggs, beaten
2 Yukon Gold potatoes
2 or 3 green onions, chopped until light green parts
1/4 cup olive oil
Salt and fresh ground black pepper

Slice potatoes into 1/8 inch discs. Pour olive oil into a nine-inch cast iron skillet. (Must be able to put under oven broiler). Heat it over medium high until a test end piece of potato sizzles when it hit's the oil. Work potato slices in batches, frying one layer at a time until lightly browned. Dry on paper towels and salt and pepper to taste. Drain most of the olive oil. Sautee the onions until just crisp. Turn off pan. Spread onions evenly around the bottom of the pan. Top with potato slices in a scalloped pattern. Turn heat back to medium. Add eggs along with salt and pepper to taste. Shake the pan so eggs completely cover potatoes. Cook until the edges begin to set. Cook under broiler for 5 minutes until top is browned. Remove pan. Let cool for 5 minutes. Place a plate on top and invert pan. Remove pan and you have a Spanish Tortilla. Cut into wedges. This can be served cold as well, which how I had it in Zaragoza.

Shrimp and Chorizo Tapas

5 Tbl olive oil
2 tsp salt
1 lb chorizo
1 tsp black pepper
1 1/2 cups thinly sliced onion
1 1/2 lbs peeled raw med shrimp
2 cloves garlic, minced
3 tbl lemon juice
1/2 cup dry sherry
2 tbl minced parsley
1 tbl paprika

1 crusty baguette

Slice chorizo into 1/2 inch diagonals. Brown in one tbl olive for 7-8 minutes. Add onion, stirring off and on until caramelized, 4-6 minutes. Add garlic and 1/4 cup sherry and stir for 1 minute. Devein shrimp. Add along with paprika, 1 tsp salt, 1/2 tsp black pepper and cook until pink, 4-5 minutes. Add remaining ingredients, stir to combine, and remove from heat. Spoon on small plates with juices and pass the bread for mopping up.