

Written by Carolyn Shelton
Thursday, 13 October 2011 00:00



A New Way to Appetize

Thanks to the migrations of many cultures the food explosion is evident in Houston. From Sushi to Moroccan food our taste buds are now craving a new fusion of flavors...and the Tapas Menu is everywhere

Tapas originated in Andalusia, Southern Spain. But now very common in the United States, and in Houston alone, about 30 have popped up all over the city and even on menus.

Originally a small "Free Tapa" was served with drinks in bars and it was often a piece of cold meat, such a cured ham or chorizo or a piece of cheese.

In this article I you hope enjoy the Tapas recipes I've shared but I want to point out that you can become creative in things you want to prepare. It runs the gambit from hot to cold and thanks to the wonderful supermarkets with their specialty breads and cold cuts it makes it so easy to be creative.

Chef Carolyn's Corner - Tapas and Brochettes

Written by Carolyn Shelton

Thursday, 13 October 2011 00:00

Great fare for cocktail parties tailgating It's no longer just bar food, but rather small plates which is the original meaning, formal or informal. Its a fun way to entertain, ways to tantalizing the taste buds with a nice glass of wine, a beer, or Sangria.

Creolized Boudain wrap is very popular at my parties.



Chicken Brochettes

Ingredients

3 1/2 lb (1.5 kg) chicken thighs, boned

Toasted bread, to serve

For the Marinade

Chef Carolyn's Corner - Tapas and Brochettes

Written by Carolyn Shelton

Thursday, 13 October 2011 00:00

2/3 cup (150 ml/1/4 pint) white wine

5 tablespoons mild olive oil

2 teaspoons sea salt

1 tablespoon mixed dried rosemary, bay, thyme and black pepper

Directions

Heat oil in heavy skillet about halfway.

Mix the marinade ingredients together in a large bowl. Cut the chicken into very small cubes. Add the chicken to the marinade, turning to coat each piece thoroughly. Cover and transfer to the refrigerator.

When ready to cook, heat a ridged cast-iron skillet or frying pan or griddle over high heat until very hot. Thread the chicken pieces evenly onto 20-35 skewers. Brush the skillet with a little oil, then add the meat and cook, turning the skewers occasionally, until they are cooked to your liking. Serve with toasted bread.

Chef Carolyn's Corner - Tapas and Brochettes

Written by Carolyn Shelton

Thursday, 13 October 2011 00:00



Salami and Cheese Tapa

Ingredients

Butter, softened, for spreading

3 white or whole wheat (wholemeal) slices of bread

12 slices salami

6 oz (175g) Manchego cheese, rind removed and cut into 24 cubes

Directions

Spread a little butter onto one side of each slice of bread, then cut into quarters. Roll up each slice of salami like a cone. Put the rolled salami on top of the bread and fill it with little cheese cubes. Secure each cone in position with a toothpick (cocktail stick).

Chef Carolyn's Corner - Tapas and Brochettes

Written by Carolyn Shelton

Thursday, 13 October 2011 00:00
