The Friday 4

4 FRESH IDEAS YOU CAN USE IN 4 MINUTES OR LESS

1 Quick Recipe: Savory Sauce for Fish, Chicken or Bread!

You'll find Dozens of Delicious Ways to Enjoy Romesco Sauce...

Romesco Sauce

1 Cup Slivered Almonds
2 1" Slices Rustic Country Bread
1/2 Cup Sherry Vinegar
2 Roasted Red Peppers
2 TB Tomato Paste
1 TB Fresh Lemon Juice
1 TB Sweet Smoked Paprika
1/2 Tsp each Salt and Black Pepper
3/4 Cup Extra Virgin Olive Oil

Step One On a baking sheet, toast the almonds in a 350F oven for 10 minutes. Set aside to cool.

Step Two Cube the bread, and place in a bowl with the vinegar for 30 minutes.

Step Three In a food processor, grind the almonds, add the vinegar and bread, the peppers, tomato paste, lemon juice, paprika, salt and pepper. With the motor running, slowly add the olive oil. Taste for salt and pepper and serve.

Seared Serrano Wrapped Halibut

4 *Halibut** Filets
4 Slices *Serrano** Ham, thinly sliced
1 Tsp Each Kosher Salt and Pepper
1 Tsp Hot Smoked Paprika
1 Tsp Olive Oil

Step One Prepare the halibut by wrapping each filet with a slice of serrano ham around the middle. Sprinkle each filet with salt, pepper and paprika.

Step Two Heat the olive oil in a heavy skillet over medium high heat.

Step Three Sear the filets on one side, then the other in the skillet - about 3 minutes per side.

2 Kitchen Smidgen

Serrano (Mountain) Ham is a type of dry cured Spanish ham, which is usually served in thin slices just like Italian prosciutto. Serrano is widely available, but if you can't find it, feel free to use thinly sliced prosciutto.

3 Get Creative

Can't find Halibut at the store this week? Discover a Great Sale? Substitute another white fish in this recipe: Cod, Grouper, Monkfish, or close "fishy" relative, Turbot.

4 WINE of the Week

Rene Barbier Mediterranean Red

Catalonia, Spain
Trader Joes about $6.00

Red Wine with Fish? Yes! The strong flavors in the Romesco and the Serrano call for a red wine. Don't judge this wine by the price, it's similar to wines served everyday in Spain. Mediterranean Red hails from the northeast Catalonia region and is made with Tempranillo, Garnacha and Monastrell grapes. Enjoy a big whiff, and you'll find dark fruit and green herbs, and take a big taste of strawberries, clove and just a little smoke.

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