



4 FRESH IDEAS YOU CAN ENJOY IN 4 MINUTES OR LESS

The Friday 4

1 Quick Recipe:

Potato Cakes with Spanish Smoked Paprika Aioli

3 Cups Baked Mashed Potatoes,
(about 2 large baking potatoes)
½ Cup Chopped Yellow Onions
½ Cup Chopped Red, Yellow or
Orange Bell Pepper
2 TB Chopped Parsley
2 Tsp Grated Garlic
1/3 Cup Whole Wheat Flour
1 Tsp Baking Powder
2 Large Eggs
1 Tsp Sea Salt
Olive Oil Spray
Serrano or Prosciutto Ham, crisped
and crumbled (see Clever Idea)
*Smoked Paprika Aioli

Step One Preheat the oven to 400F. Line a sheet tray with parchment and spray with olive oil. Mix the potatoes, onions, parsley, red pepper and garlic together in a small bowl.

Step Two In a large bowl, whisk the flour, baking powder, eggs and salt. Add the dry ingredients to this bowl and use your hands to mix

well. Make small balls, (2 - 3 TB), and flatten to ½". Place on prepared sheet tray. (Should make about 12 potato cakes.) Spray with olive oil. Bake for 10 minutes or until browned on bottom. Flip and bake for 5 minutes more or until golden brown on exterior. Serve potato cakes with *Smoked Paprika Aioli.

2 Kitchen Scoop

*Smoked Paprika Aioli

1 Cup Avocado or Olive Oil Mayo
½ - 1 Tsp Garlic Powder
1-2 Tsp Smoked Paprika

1-2 Tsp Lemon Juice
Sea Salt
Whisk the mayo, garlic, paprika, juice together in a small bowl, starting with the smallest amount listed and increasing the amounts as desired. Season to taste with salt.

3 Clever Idea

Crisping up thinly sliced Prosciutto or Serrano Ham is so easy AND incredibly delicious. Take a 3 or 4 OZ package of either ham and lay it out on a baking sheet. (If you have a rack for you sheet pan, use that.) Slide the pan into a preheated 400F oven and cook until the ham is crispy and browned on the edges. Let cool and crumble like the photo above.

A yummy, medium-bodied red that seriously overdelivers for the price—and is as easy to drink as they come. Garnacha Tintorera (also known as Alicante Bouschet in France) gives this blend its strikingly deep, inky color, without the heaviness you might expect. That depth isn't masking flavor—it's just packaged into a lighter, more nimble wine. The result is a versatile, food-friendly quaffer that plays beautifully with a wide range of dishes and spices.

4 Cheers!

Adaras Aldea
Garnacha Tintorera/Syrah
Almansa, Spain
Around \$15

