



Crying Onion Personal
Chefs
www.cryingonion.com
(312)380-5165

Tapas
Recipes

Chorizo and tomato steamed mussels

2 lb bag mussels, cleaned	Medium yellow onion	2-3 cloves garlic
16 oz can chopped tomato	Fresh parsley	Olive oil
8 oz chorizo sausage	½ C beer, wine, or water	

1. Clean mussels in cool running water, pull off any beards and discard mussels that don't close all the way.
2. Slice chorizo into quarters.
3. Chop onion and mince garlic, sauté in olive oil in a pot large enough to hold mussels until slightly softened.
4. Add chorizo and cook until slightly crisp.
5. Add tomatoes and water/wine. Mix and bring to a light boil
6. Add mussels and cover. Bring heat to medium high.
7. Let steam two minutes and check. The mussels are done when the first ones start to slightly open. Let cook another minute if they're still closed tight.
8. Remove from heat, toss with rough chopped parsley and serve on small plates with crusty bread or even French fries is desired.

Andalusian Style Pork and apple skewers

1 6oz center cut pork chop. You can also use pork belly, monkfish, or chicken	1 tsp each dried oregano, thyme
2 tbsp paprika	2 cloves garlic, minced
Rosemary, fine chopped (optional)	Kosher salt
2 tbsp olive oil	Fine sliced scallions
6" or 12" wood skewers	2 ripe apples
Lemon, for garnish	

1. Combine thyme, oregano, paprika, garlic, olive oil and kosher salt to make a paste.
2. Chop pork chops into 1" cubes
3. Marinade pork chops, ideally overnight. You can slice them in half and marinade quickly if needed.
4. Prepare a bowl of cold water mixed with lemon juice.
5. Peel apples and cut into 1" cubes. Store in lemon water until ready to use.
6. Heat a heavy skillet to very hot and sear pork chops pieces.

7. Skewer one or two pieces each of pork and apples and return to heat in the pan until the pork is cooked.
8. Roll or sprinkle with chopped rosemary and serve garnish with thin sliced lemon.

Grilled chicken breast open face sandwiches with roasted red pepper aioli

1 chicken breast per person, sliced in half lengthwise	1 red onion
Sliced manchego or swiss cheese	Fresh cilantro and lime
Sliced dill pickles	Cuban bread, or ciabatta
Olive oil	Salt and black pepper
1 roasted red pepper	½ C store bought mayo or homemade aioli

1. Mix roasted red pepper and mayo in food processor
2. Preheat and oil a heavy grill pan.
3. Slice red onion into ¼” slices
4. Season chicken breast with salt and pepper. Grill on high heat and remove.
5. Add onions to grill pan and turn off heat.
6. Build open faced sandwiches with everything but the aioli, onion, and cilantro- cheese on top.
7. Put in the oven until the cheese is melted.
8. Remove and top with onion slices, aioli and cilantro.

Tapas Style Shrimp

1 lb large shrimp, peeled and deveined, tail on	2 or 3 fresh limes
Several cloves garlic, fine minced	Olive oil
Kosher salt	Crushed red pepper flakes

1. Heat a sauté pan with a generous amount of olive oil.
2. Have your minced garlic, peeled shrimp, limes, salt and pepper flakes ready.
3. Working quickly and on fairly high heat add minced garlic and stirring quickly let very slightly brown. If it starts to burn (you’ll smell it) wipe clean the pan and start over. Garlic is cheap.
4. Add the shrimp and toss to coat with oil. Season with kosher salt and a few red pepper flakes.
5. When the shrimp start to turn color turn off the heat and squeeze in the juice of a couple limes.
6. Serve immediately