

## **Dinner and A Book Episode #710**

### **Menu:**

White Asparagus with homemade mayonnaise  
Patatas Bravas  
Cumin-Flavored Carrot Salad  
Cubes of cheese marinated in olive oil and rosemary  
Asparagus wrapped in prosciutto  
A bowl of almonds and a bowl of Spanish olives

### **Recipes:**

#### **PATATAS BRAVAS** -Serves 3

2 or 3 potatoes  
Oil to fry  
3 medium full-grown tomatoes  
1 teaspoon of spicy ground red pepper  
Vinegar  
1 teaspoon of flour  
Salt

Peel the potatoes and cut them into small pieces, then fry, on a low heat. Once cooked, drain the potatoes. Make the tomato sauce: Add a spoon of oil to the pan and then fry the deseeded and peeled tomatoes, smashing them. (left the seeds in and the skin on the tomatoes.) When cooked, add a few drops of vinegar, a teaspoon of flour and another teaspoon of spicy ground pepper and stir well to mix everything. Season and pour over the potatoes.

#### **CUMIN-FLAVORED CARROT SALAD**

Middle Eastern overtones - Serves 4

1/2 pound carrots  
Chicken Broth  
Salt  
2 T. white wine vinegar  
1 1/2 T. water  
1 large clove garlic, mashed  
1/4 t. oregano  
1/4 t. ground cumin  
1/4 T. paprika

Cook carrots. Add salt and simmer about 10 minutes. Cut the carrots into 1/4 inch slices.

Mix vinegar, water, garlic, oregano, cumin, paprika and salt. Fold into the carrots. Marinate several hours.