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ENTERTAINING

Small Plates, Big Impressions

Light up your festive table with the sunny flavors of Spanish tapas

FOR AN ELEGANT, EASY HOLIDAY BUFFET, TAKE INSPIRATION FROM SPANISH tapas. Provide your guests with a collection of small bites that pair together to make a satisfying meal. You can prepare each of these colorful, flavor-packed morsels in 20 minutes or less. Better yet, since most can be served chilled or at room temperature you can make dishes in advance, leaving you time to enjoy the feast along with your guests. Round out your buffet table with loaves of the best crusty bread you can find and some crostini crackers.



MUST-TASTE DISHERS

1. MEATBALLS

Heat frozen meatballs in a homemade garlic-tomato sauce. To make, simmer a large can of diced tomatoes with some olive oil, garlic, and oregano.

2. BANDERILLAS (OLIVE SKEWERS)

Thread pimento-stuffed olives, gherkins, and artichoke hearts onto short skewers.

3. SPINACH AND CHICKPEAS

Sauté chopped onion and garlic, and add a bag of frozen spinach, a can of drained chickpeas, and salt and cumin to taste.

4. SERRANO HAM

Serve thinly shaved slices of Spanish ham.

5. SHRIMP-CHORIZO SKEWERS

Heat skewers of precooked shrimp and chorizo slices at 400°F for 5 minutes. Serve with gremolata (chopped parsley, lemon zest, and crushed garlic).

6. SHERRIED MUSHROOMS

Sauté sliced crimini and wild mushrooms in olive oil with garlic, a splash of dry sherry, and a pinch of thyme.

7. MELON BALLS

Gently toss chilled melon balls mixed with minced fresh mint.

8. TUNA-STUFFED PEPPERS

Stuff piquillo peppers with a simple tuna salad—mix tuna packed in olive oil (drained) with some lemon juice, chopped parsley, and smoked paprika.