



Recipes for the Feast of St. Teresa of Avila – Oct. 15

Authentic Gazpacho

from www.gimmesomeoven.com

- 2 pounds ripe Roma tomatoes, halved and cored*
 - 1 small (1/2 lb) cucumber, peeled and seeded*
 - 1 medium green bell pepper, cored
 - 1/2 small red onion, peeled
 - 2 small garlic cloves (or 1 large clove), peeled
 - 3 tablespoons olive oil
 - 2 tablespoons rice wine vinegar
 - 1 teaspoon salt
 - 1/2 teaspoon black pepper
 - 1/2 teaspoon ground cumin
 - 1 thick slice of white bread, soaked, crusts removed
 - optional garnishes: croutons, chopped fresh herbs, a drizzle of olive oil, or any leftover chopped gazpacho ingredients
1. **Purée.** Combine all ingredients together in a blender or food processor. Puree for 1 minute, or until the soup reaches your desired consistency.
 2. **Season.** Taste and season with extra salt, pepper and/or cumin if needed.
 3. **Chill.** Refrigerate in a sealed container for 3 to 4 hours, or until completely chilled.
 4. **Serve.** Serve cold, topped with your desired garnishes.

Simple Roast Potatoes

from Beth's kitchen

- scrubbed potatoes, cubed. (estimate approximately 1 potato per person)
 - 3 table spoons of olive oil
 - Salt and pepper to taste
 - Smoked paprika to taste
1. **Place** the cubed potatoes in a ziplock bag or large mixing bowl.
 2. **Toss** with the olive oil, salt, pepper and smoked paprika.
 3. **Spread** onto a flat baking pan. Bake in oven for about 30-40 minutes, at 325 degrees.

Spanish Steaks

from www.daringgourmet.com

- 6 (6-8 ounce) steaks
- Salt and freshly ground black pepper
- 2 cloves garlic, minced
- 1 large yellow onion, sliced into ¼ inch thick rings
- 1 of each: Large green, red, orange, and yellow bell pepper, washed, cored and sliced into ¼ inch thick rings
- 1 large lemon, washed and sliced into ¼ inch thick rings

For the Sauce:

- 1 14oz can tomato puree
- 2 tablespoons olive oil
- 2 cloves of garlic, diced
- 2 teaspoons of smoked paprika
- Pinch of ground cayenne or chili flakes to taste
- Small pinch of sugar
 1. **Preheat** the oven to 325 degrees F.
 2. **Place** the steaks in a 9x13 inch casserole dish and sprinkle with salt and freshly ground black pepper. Sprinkle the minced garlic over the steaks.
 3. **Layer** the sliced onions, peppers and lemons over the steaks.
 4. **In a fry pan**, heat the olive oil and sauté the onion and garlic for 5 minutes, or until soft. Add the cayenne and/or chili flakes. Cook another minute. Add the tomato puree, sugar, and a splash of water. Season with salt and pepper. Allow the sauce to boil then simmer for 20 minutes.
 5. **Slather** the sauce over the steak and vegetables.
 6. **Bake** for 1 hour then remove the foil, increase the temperature to 375 degrees and bake for another 30 minutes until the edges of some of the vegetables are just starting to brown. (Adjust baking time according to thickness of steaks and desired doneness).

Spanish Green Beans with Garlic and Paprika

from www.spainonafork.com

- 1/2 lbs fresh green beans 250 grams
- 1/4 cup cold water
- 5 cloves garlic
- 1 tsp sweet smoked paprika
- pinch sea salt
- pinch black pepper
- 1 lemon
 1. **Rinse** 1/2 lbs (250g) of fresh green beans under cold running water, shake off any of the excess water and cut off 1/2 inch from each end of each green bean. Thinly slice 5 cloves of garlic.
 2. **Heat** a fry pan with a medium heat and add a 1/4 cup of cold water, once the water comes to a light boil add the green beans into the pan and place a lid on top.
 3. **Three** minutes after adding the lid remove it, there should be almost no water left in the pan, drizzle in a generous tbs of extra virgin olive oil and the thinly sliced garlicks, mix everything together, continue to mix so the garlicks can lightly cook, you don't want to brown the garlicks, just make them fragrant.
 4. **After** 2 minutes turn off the heat, add in 1 tsp of sweet smoked paprika and season everything with sea salt & freshly cracked black pepper, mix together until well combined, very important to turn off the heat so the paprika does not get a bitter flavor.

5. **Transfer** the green beans into a serving dish, making sure to grab all the garlicks in the pan and garnish with lemon wedges, enjoy!

Yemas de Santa Teresa

from www.thespruceeats.com

- 3 ounces water
 - 1/2 cup sugar (granulated)
 - *Optional:* 1/2 lemon peel
 - 6 egg yolks
 - 1 cup powdered sugar (confectioner's sugar)
1. **Begin** by making the syrup. Measure the water and sugar in a medium saucepan. Dissolve the sugar by continually stirring while bringing the water to a boil. Add the lemon peel, if using. Continue to simmer until the mixture is a thick syrup, stirring often. Remove from heat and remove the peel.
 2. **In a** mixing bowl, use a whisk to lightly beat the egg yolks.
 3. **Pour** the beaten egg yolks into the syrup. Put the heat on the lowest setting, and stir the mixture slowly and continuously for 3 to 4 minutes with a whisk, until the yolks begin to solidify. The mixture will start to pull away from the sides and bottom of the pan as it cooks.
 4. **Remove** from heat and spoon onto a plate to cool.
 5. **Once** the mixture is cool, sprinkle powdered sugar through a sieve onto a countertop or stone. Place the yolk mixture on top and roll it to cover it in sugar.
 6. **Pinch** off a small bit of the yolk mixture (about the size of a golf ball or walnut). Use your hands to roll it into a ball, covering it in powdered sugar at the same time. Continue until all of it is rolled into balls, adding more powdered sugar if needed.
 7. **Place** yemas on a plate and chill in the refrigerator. The powdered sugar on the outside will form a small crust as the balls cool.
 8. **Serve** in custard cups or place in paper candy cups.



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