

# SPANISH IDEAS SHEET



## WHEN TO RUN IT

Anytime, but Spanish dates for your calendar are:

20 May 1588 Spanish Armada sailed

## DÉCOR

- Decorate the walls with travel and bullfight posters, fringed shawls, tambourines and castanets.
- Cover the table with the cloths in the Spanish colours of red and yellow and add flowers to match.
- Mark the loos with the signs “Senors” and “Senoritas”
- Encourage bar staff to wear Spanish costumes, women with lace headdress over a high lace comb, men with sombreros or matador’s hats.
- Use red and Yellow tableware and decorations

## MUSIC

- Holiday type tape with Viva Espana, Una Paloma Blanca, Little White Bull etc.
- Or, more classy, Spanish guitar, or opera such as Carmen

## FUN AND GAMES

- Play Spanish trivia (enclosed). Prizes could be sherry or Spanish wine
- Drinking contest – drinking from a height from a leather bottle.
- Hold a flamenco competition. Prizes could be Spanish champagne.
- Give a prize to the wittiest last line of the following limerick:
  - One night in an Old Spanish bar
  - A young blood from Barcelona
  - Gave a sweet Senorita
  - A large glass of margarita

## FOOD AND DRINK

- Offer Spanish sherry, Rioja or carafes of Sangria
- Serve Tapas, these can be all sorts of nibbles, for example, garlic mushrooms, potato salad with anchovy, whitebait, sardines, olives, chicken pieces in garlic, tomato salad, salami, ham, prawn in garlic, stuffed peppers, dates paellas



## Spanish chicken packets

### INGREDIENTS:

- 3 potatoes, peeled, cubed
- 2 green bell peppers, chopped
- 1 onion, chopped
- 2 cloves garlic, minced
- 12 pimento stuffed green olives, sliced
- 14 oz. can diced tomatoes with roasted garlic, un-drained
- 2 Tbsp. flour
- 1 Tbsp. chilli powder
- 1 tsp. salt
- 1/8 tsp. white pepper
- 1-1/2 lbs. plain chicken tenders



### PREPARATION:

Heat grill. Mix potatoes, bell peppers, onion, garlic, olives and tomatoes in large bowl. Stir in flour, 2 tsp. chilli powder and 1/2 tsp. salt. Spoon into large heavy-duty aluminium foil bag. Sprinkle remaining 1 tsp. Chilli powder and 1/2 tsp. salt over chicken. Place chicken on top of vegetables in bag. Double fold open end of bag. Slide foil bag onto grill. Grill 4-5" from medium high coals about 20-30 minutes, rearranging bag on grill once during cooking time, or until potatoes are tender and chicken is thoroughly cooked. You can also bake the packets in a preheated 450 degrees oven for 20-30 minutes until done. 6 servings

## Tin Roof Tart Recipes -

### INGREDIENTS:

- 9" pie shell
- 2 oz. dark chocolate candy bar
- 1 Tbsp. butter
- 20 caramels, unwrapped
- 1/3 cup whipping cream
- 1-1/2 cups Spanish peanuts
- 8 oz. dark chocolate candy bar
- 2 Tbsp. butter
- 1/2 cup milk chocolate chips
- 1 cup whipping cream
- 1 tsp. vanilla
- 2 Tbsp. powdered sugar

### PREPARATION:

Blind bake the pie shell at 425 degrees for 8-10 minutes or until light golden brown. Cool completely.

Meanwhile, in small saucepan melt 2 oz. dark chocolate and 1 Tbsp. butter, stirring constantly until smooth. Spread over bottom and up sides of cooled baked pie crust.

In heavy saucepan, melt 20 caramels with 1/3 cup whipping cream until smooth, stirring frequently. Stir in peanuts until coated and spoon into chocolate lined crust.

In another heavy saucepan, melt 8 oz. dark chocolate, 2 Tbsp. butter, and milk chocolate chips, stirring frequently until smooth. Cool for 10 minutes.

In small bowl, combine 1 cup whipping cream, vanilla, and powdered sugar and beat until soft peaks form. Fold into cooled chocolate mixture and spread over the caramel peanut layer. Chill for 2 hours or until set. Serves 8