

# FYI...



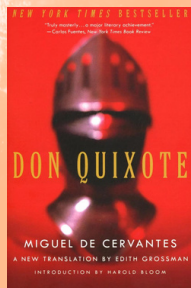
Smoked paprika hails from Spain, which is why you'll also sometimes see it listed as Spanish paprika or Pimentón de la Vera, which translates to paprika of the La Vera. This is a district in Western Spain that is famous for drying and smoking red peppers over an oak fire, then grinding them. The result of this unique process is a vibrantly red spice that's deliciously smoky in flavor.

The main difference between smoked paprika and paprika is that smoked paprika is made from red peppers that are dried and smoked over an oak fire before they're ground instead of simply being dried and ground. Both smoked paprika and paprika can be made with sweet, mild red peppers or hot, spicy red peppers, which means their difference is much less about heat than it is about smokiness.

Smoked paprika is, well, smoky. It delivers smoky, woodsy flavor to food without having to smoke the food itself. It's also earthy and just a tiny bit fruity and bright. While smoked paprika is featured prominently in a number of Spanish dishes, it's become so popular in recent years that you'll come across it in a wide variety of recipes and cuisines. It's great in marinades, as a dry rub, in sauces, and more. It's also a great way to lend smoky, almost meaty flavor to meatless dishes.

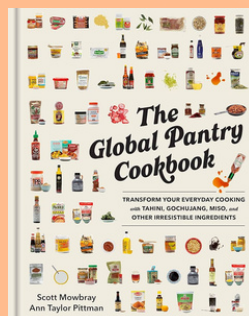


## BOOK RECOMMENDATIONS



Don Quixote by  
Miguel de Cervantes

The Global Pantry  
Cookbook by Ann  
Taylor Pittman



Many thanks to  
BulkBarn for their  
support and  
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# BulkBarn®



## SPICE OF THE MONTH CLUB



April 2024  
Spice of the Month:

**SMOKED PAPRIKA**





## SHAKSHUKA

### Ingredients

- 2 tablespoons olive oil
- 1 medium onion, diced
- 1 red bell pepper, seeded and diced
- 4 garlic cloves, finely chopped
- 2 teaspoon smoked paprika
- 1 teaspoon cumin
- ¼ teaspoon chili powder
- 1 (28-ounce can) whole peeled tomatoes
- 6 large eggs
- salt and pepper, to taste
- 1 small bunch fresh cilantro, chopped
- 1 small bunch fresh parsley, chopped

### Directions

- Heat olive oil in a large sauté pan on medium heat. Add the chopped bell pepper and onion and cook for 5 minutes or until the onion becomes translucent.
- Add garlic and spices and cook an additional minute.
- Pour the can of tomatoes and juice into the pan and break down the tomatoes using a large spoon. Season with salt and pepper and bring the sauce to a simmer.
- Use your large spoon to make small wells in the sauce and crack the eggs into each well. Cook the eggs for 5 to 8 minutes, or until the eggs are done to your liking. You can also cover the pan with a lid to expedite the eggs cooking.
- Garnish with chopped cilantro and parsley before serving.

Recommended: Serve with crumbled feta, and warm, crusty bread or pita.



## WARM CHOCOLATE PUDDING WITH SMOKED PAPRIKA CANDIED PECANS

### Ingredients

#### Candied Pecans

- 1 large egg white
- 2 Tbsp sugar
- 1 tsp smoked paprika
- 1 cup pecans

#### Pudding

- 1 ½ cups heavy cream
- 1 ½ cups whole milk
- 4 tablespoons unsalted butter
- 1 tsp vanilla extract
- 2 large eggs
- ½ cup sugar
- 2 Tbsp plus 1 teaspoon cornstarch
- 2 Tbsp unsweetened cocoa powder
- 1 ½ tsp kosher salt
- 4 ounces chopped chocolate (at least 70% cacao)

### Directions

#### Candied Pecans:

- Preheat the oven to 325 F, and line a baking sheet with parchment.
- Whisk the egg white until frothy, then whisk in the sugar and paprika. Toss with the pecans, until they are fully coated, and spread in an even layer on the prepared baking sheet.
- Bake for 30 minutes, tossing every 10 minutes or so, until they are golden and dry. Remove from the oven and set aside. (you can do this up to a week in advance!)

#### Pudding:

- Combine the cream, milk, butter, and vanilla in a saucepan over medium heat.
- While you're bringing the cream mixture up to a simmer, whisk together the eggs, sugar, cornstarch, cocoa powder, salt, and chocolate.
- When the cream mixture just reaches a simmer, remove from the heat and, whisking constantly, add ½ cup at a time to the chocolate and egg mixture. Once you've added about half of the milk mixture to the chocolate, pour the chocolate into the saucepan with the remaining milk and whisk to combine.
- Return to the heat and cook for another two minutes, or until thickened. Remove and serve immediately with the candied pecans.



Try these recipes, or get creative!  
Have fun in the kitchen!