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PLUS:
HOW TO HOST
THE PARTY
OF THE SUMMER

LIVE OUTDOORS
IN COMFORT
& STYLE

Twinn Cities



June/July 2013/ \$4.50



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Spanish
IMMERSION

When you're serving paella,
the party's in the pan



by RACHEL HUTTON
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FOOD STYLING by KIMBERLY COLBURN

LOCATION COURTESY OF DAVID HEIDE DESIGN STUDIO

the PARTY

The

hamburger may be king of the American backyard, but it can't match the convivial allure—or wow factor—of Spanish paella.

The very first version of the rice-based dish originated in Valencia hundreds of years ago, made with rabbit, chicken, snails, and beans, and over time paella became one of the country's most famous dishes. The pan has remained largely the same—a round, shallow steel bowl with handles on either side—but the recipe is continually being tweaked, acquiring ingredients specific to various regions and tastes.

To throw our own Spanish paella party, *Midwest Home* asked Doug Huemoeller, co-owner of Kitchen Window, and Daniel Darvell, the store's executive chef and culinary director, to prepare the signature dish. They brought the equipment and ingredients, and lured guests to gather around their colorful, aromatic cooking. As the rice absorbed the hot chicken stock, the two carefully scooped the paella from the bottom of the pan, just as it developed a lovely toasted crust that the Spanish call *socarrat*.

Jorge Guzman, executive chef of Solera, and Hector Ruiz, chef/owner of Café Ena and Rincón 38, brought a few of their favorite tapas, bite-size snacks that Spaniards share in bars. Style-Architects set the table and the mood, using a soft-but-vibrant color palate, eclectic accessories, and delicate floral arrangements. What follows is a compilation of everything you'll need to host a paella party of your own. It's not only easy to put together, but certain to impress your guests.

FOR MORE INFORMATION ON FEATURED PRODUCTS AND SUPPLIERS, SEE PAGE 179.

the PREP

Do-it-yourselfers can rent Kitchen Window's basic party kit, which includes a portable gas burner and a carbon-steel paella pan, which range in size from 32" diameter (feeds 40) to 52" (feeds 200+). For more convenience, and for an additional fee, Kitchen Window will also include pre-prepped ingredients as well as a chef to do the cooking for you. For details, go to kitchenwindow.com

An eclectic table and a muted take on the traditional color tones lend a lively vibe without being too literal an interpretation of the Spanish theme.





Chefs Jorge Guzman (left) and Hector Ruiz (right) love the easy elegance of Spanish tapas. "You take the best ingredients you can find and you create simple dishes that stand the test of time," Guzman says.



Paella

the FOOD

Chicken & Chorizo Paella

COURTESY OF KITCHEN WINDOW
MAKES 8 SERVINGS

- 1 teaspoon
- ¼ teaspoon saffron
- 1 teaspoon pimentón (hot, sweet, or mixed)
- ¼ teaspoon dried oregano
- salt to taste
- pepper to taste
- 5 to 7 cups chicken stock
- 1 12.5-ounce jar OrtoCori grilled artichokes in oil

- ½ cup olive oil
- 2 cups onion, medium diced
- 5 cloves minced garlic
- 4 ounces Palacios hot chorizo, thinly sliced
- 2½ cups uncooked Matiz Bomba rice
- 1 28-ounce can pomodoro tomatoes, lightly crushed
- 1 pound lightly grilled chicken thighs, sliced
- 1 red bell pepper, julienned
- 1 cup leeks (about 1 medium leek), crosscut into ¼-inch coins
- 1 cup sugar-snap peas
- ¼ cup fried-and-salted Marcona almonds, halved



TAPAS

Jorge Guzman

SOLERA

Boquerones

MAKES 2 SERVINGS

- 2 slices baguette, lightly grilled
- ½ cup aioli
- ½ cup julienned piquillo peppers
- ½ cup julienned roasted fresno peppers
- salt, to taste
- lemon juice, to taste
- 4 Ortiz-brand boquerones
- Maldon sea salt to garnish
- chives to garnish

1. Spread aioli onto grilled baguette.
2. Toss the piquillo and fresno peppers together, season with salt and lemon, and place on top of the baguette.
3. Take two boquerones and criss cross them onto each baguette.
4. Garnish with chives and sea salt.

Tortilla

MAKES 6 SERVINGS

- 2 tablespoons extra-virgin olive oil
- 6 eggs, scrambled
- 1 russet potato, blanched
- ¼ cup roasted shallot purée
- 1 cup arugula, tightly packed
- 2 tablespoons lemon vinegar
- handful of frisée
- olive oil to taste

1. Add olive oil to a hot skillet
2. Add potato and roasted shallot puree and cook for about 1-2 minutes.
3. Place arugula in skillet and give a quick toss.
4. Ladle egg into skillet and begin to cook. Gently lift up sides of cooked egg near the edge of skillet up so still-liquid eggs run under to cook evenly.
5. When eggs are mostly cooked, place in oven to finish for a few minutes.
6. Remove from oven and invert onto plate.
7. Let cool before cutting.
8. Garnish with small salad of frisée tossed in lemon vinegar and olive oil.



1. Mix turmeric, saffron, pimentón, oregano, salt, and pepper with 5 cups stock and set aside.
2. Drain and reserve ½ cup oil from artichokes. Quarter artichokes and set aside.
3. Heat oils in seasoned 8-person paella pan over medium heat on your cooktop or grill.
4. Add onion and sauté until transparent but not brown. Add garlic and cook until softened but not brown. Add chorizo and cook 5 minutes. Add rice and sauté 5 minutes. Add tomatoes.
5. Pour in seasoned stock. Increase heat to high. Stir only once, then do not disturb (this is critical to build up the signature paella crust). If grilling, close lid. As soon as crust starts to form, reduce heat to medium. Scrape and turn over paella. Repeat crusting process up to seven times.
6. Add remaining ingredients, stirring lightly into surface. Avoid scraping bottom of pan and disturbing crust.
7. Cook 5 minutes, until liquid is absorbed, chicken is cooked through, and rice is tender, adding stock as necessary.



Sangria

the DRINK

White Sangria

MAKES ONE PITCHER

- 1 apple, cored, and coarsely diced
- 1 pear, cored, and coarsely diced
- 1 juice orange, peeled, seeded, and diced
- ½ cup gin
- ½ cup triple sec
- ½ cup St. Germain
- 1 bottle dry white wine
- ¼ bottle cava

1. Place all fruit in a bowl with gin and triple sec. Cover and refrigerate at least 4 hours, or overnight.
2. Transfer to a large pitcher and add St. Germain and white wine. Refrigerate at least 1 hour and up to 1 day.
3. Add the cava just before serving.

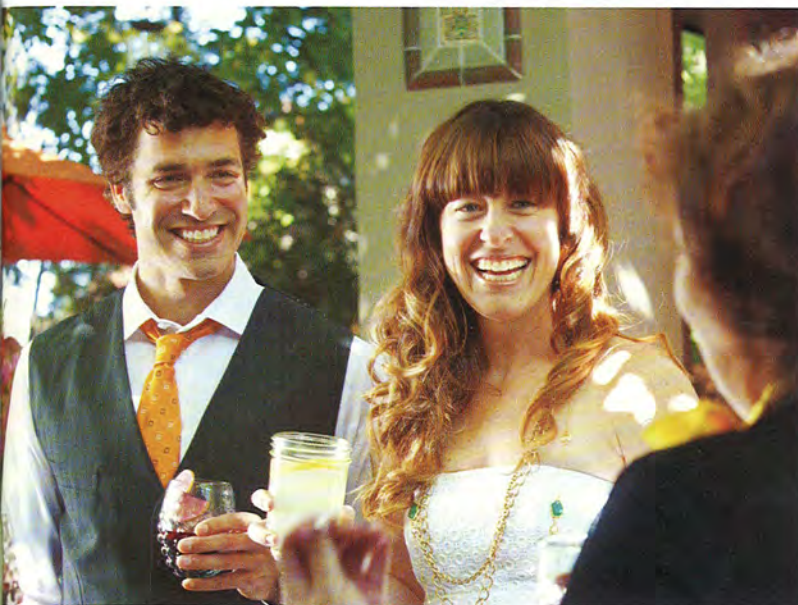
Rose Sangria

MAKES ONE PITCHER

- 1 bottle dry rose wine
- ¼ cup brandy
- 4 tablespoons raspberry liqueur
- 2 tablespoons sugar
- 1 cup raspberries
- 1 cup quartered strawberries
- 1 lemon, sliced
- 1 cup seltzer

1. Mix the wine, brandy, raspberry liqueur, and sugar in a pitcher, stirring to dissolve the sugar.
2. Add the fruit and refrigerate at least 1 hour and up to 1 day.
3. Add the seltzer just before serving.





Classic Sangria

MAKES ONE PITCHER

- 1 bottle red wine (Rioja, Cabernet Sauvignon, Merlot, Zinfandel, or Shiraz)
- ¼ cup triple sec
- ½ cup brandy
- splash of orange juice or lemonade
- 2 tablespoons sugar
- 1 lemon, cut into wedges
- 1 orange, cut into wedges
- 1 lime, cut into wedges
- ½ cup raspberries
- ½ cup strawberries
- 1 8-ounce can diced pineapples (with juice)
- 2 cups ginger ale

1. Mix the wine, triple sec, brandy, juice, and sugar in a pitcher, stirring to dissolve the sugar.
2. Add the fruit and refrigerate at least 1 hour and up to 1 day.
3. Add the ginger ale just before serving.

TAPAS

Hector Ruiz

CAFE ENA & RINCÓN 38

Queso Frito y Salmon a la Basque

MAKES 4 SERVINGS

- 4 ounces smoked salmon, cut into thin strips
- 6 piquillo peppers, julienned
- 1 tablespoon chopped parsley
- 1 tablespoon red vinegar
- 2 tablespoons julienned scallions
- olive oil to taste
- 12 slices baguette
- 6 slices Manchego cheese

SALSA CRUDA

- 4 roma tomatoes, roasted and finely chopped
- 2 cloves garlic
- 1 tablespoon red wine vinegar
- pinch chopped parsley
- salt to taste
- pepper to taste

1. Mix together salmon, peppers, parsley, vinegar, scallions, and oil.
2. For salsa cruda: Combine all ingredients.
3. Toast baguette slices and layer each with ½ slice of cheese, salmon mixture, and salsa cruda.



Tuna Catalana

MAKES 4 SERVINGS

- ¾ cup olive oil
- 3 red bell peppers
- 1 8-ounce can tuna in oil
- 2 tablespoons minced garlic
- ¾ cup red wine vinegar
- 3 tablespoons salted capers
- salt to taste
- baguette, sliced

1. Preheat oven to 425°F.
2. Coat peppers with oil and place on a baking sheet. Roast 15 minutes. Transfer to a bowl and cover with plastic wrap 5 minutes. Peel peppers, discard seeds and stems, and cut into 1½-inch-thick strips.
3. Combine remaining ingredients in a bowl. Add salt to taste.
4. Place a tablespoon of tuna mixture on each pepper strip and roll. Serve at room temperature with sliced baguette.



the DÉCOR

Party Tips

by STYLE-ARCHITECTS

1 Color Palette

Swap out the expected reds, turquoises, and oranges for more muted tones to give your party a lively vibe without being too literal an interpretation of the Spanish theme. Make floral elements the primary décor focus by placing eye-popping florals on guests' plates as well as on the serving table. Keep the

arrangements loose and relaxed. As with any party, you can never go wrong with too many flowers!

Carry the same colors through to the rest of your décor—as well as food and beverage. Red and white sangrias can be made in various shades, from golden to garnet. Adding brightly colored fruit makes the drink even more festive.



2 Mix-and-Match Décor

Throw out the “everything must match” mentality and mix things up. You can still achieve a cohesive look with mismatched décor items. Try an eclectic mix of dining-room chairs—consider supplementing your own with rentals—that feature a variety of wood

colors, shapes, and textures. Your table will appear finished and fun without being too traditional.

Similarly, assemble a mixed variety of glasses and vases. The different colors and textures will add depth and interest to your table, yet still look cohesive.

3 Soundtrack

Elevate the party’s mood with swanky Spanish tunes. Try the Gipsy Kings’ pop-y take on traditional flamenco music to energize your guests—and maybe even get them dancing. Wind down the evening with Andrés Segovia’s lyrical classical guitar. **MH**