

# Entertaining Ideas

## Pull Together A Tapas Party In No Time

(NAPSA)—The Spanish had it right when they said it only takes a mouthful of good food, a glass of fine wine and lively conversation to keep a crowd going.

This is the principle behind Spanish tapas, which are easy to eat so they don't interrupt the flow of conversation. Tapas—traditionally, snacks eaten with or soaked in wine—can be a quick cover for hosts and hostesses who want to entertain, but can't find the time to cook or fuss with caterers.

“Traditional tapas are some of the speediest foods around, taking as long to prepare as it takes to open a jar of imported olives or arranging a Spanish cheese board,” says David Rosengarten, renowned chef and publisher of *The Rosengarten Report*. “When pulled together properly, tapas provide an array of aromas and tastes that are as enticing as they are exotic.”

Olives—whole or pitted, stuffed with almonds or wrapped in a sumptuous marinade—are a tapas mainstay. So is roasted red pepper salad. Coarse-cut chorizo sausage, anchovies, sardines and tuna are also appetizing tapas fare. Likewise, cheese, especially Manchego, a nutty-flavored Spanish cheese that's wonderful when preserved in olive oil.

Each one of these foods can be savored on its own, served on a slice of bread or, better yet, arranged on top of Terra Vegetable Chips®—all-natural chips made from root vegetables. According to Rosengarten, these chips are a sophisticated alternative to the bread that typically accompanies tapas. Terra Vegetable Chips, a delicious blend of Taro, Sweet Potato, Yuca, Batata, Parsnip and Ruby Taro Chips, are



**Tapas are fabulous for parties—or even just as an everyday indulgence.**

sure to add fabulous, festive colors to the tapas table.

Here's one tapas recipe to help get the party rolling:

### **Tapas with Tuna & Taro\***

*Yield: 24 Tapas (bite-sized portions)*

- 1½ cups mayonnaise**
- 3 tsp. wasabi powder**
- 2 Tbsp. rice vinegar**
- 1 clove garlic, minced**
- 12 tuna steaks (4 oz. each)**
- Salt and pepper to taste**
- 18 oz. Terra Spiced Taro Chips**
- ¼ cup caperberries**

**1. Combine mayonnaise, wasabi, vinegar and garlic.**

**2. Season tuna steaks with salt and pepper to taste. Grill tuna 2-3 minutes per side.**

**3. Cut each tuna steak into bite-sized pieces for tapas. Per tapa, place 1½ oz. Terra Spiced Taro Chips on a plate, top with pieces of tuna and drizzle with 2 tbsp. wasabi mayonnaise. Garnish with caperberries.**

For more information about Terra Vegetable Chips, including recipes and a complete tapas menu, visit [www.terrachips.com](http://www.terrachips.com).

*\*Recipe developed by Terra Chips.*