

Quick Meals

Smoked Salmon with Potatoes and Rosemary



30

4

2

- 1 1/2 lb. potatoes
- 3 tbsp. [WD Rosemary EV Olive Oil](#)
- 1 tbsp. [WD Chardonnay Wine Vinegar](#)
- Freshly ground black pepper, to taste
- 4 tbsp. chopped rosemary
- 1 lb. smoked salmon, thinly sliced

Boil the potatoes in their skins until just tender, then drain in a colander. When cool enough, peel them and cut into thin slices. Put them in working bowl and add **WD Oil**, **WD Vinegar** and the black pepper. Mix gently. Stir in half of the chopped rosemary. Before serving the potatoes, arrange the smoked salmon on 4 large plates. Lay the potato salad on the plates, next to the salmon. Sprinkle with reserved rosemary and serve.

Fried Chicken with Chili Breading



30

4

1

2 cups all-purpose flour
2-3 tbsp. chilies, crushed (use a blender or a spice grinder)
1 tsp. freshly ground pepper
2 cups [WD Spicy Hot Chili Oil](#)
8 pieces of fresh chicken
2 cups of buttermilk

Combine flour, chilies, salt and freshly ground pepper in a shallow bowl. Heat **WD Oil** in a deep saucepan until very hot (the oil is hot enough when a pinch of flour starts to bubble and cook immediately when immersed). Dip a piece of chicken into the flour mixture, coating all sides, then into the buttermilk and back into the flour. Carefully put it into the hot oil and repeat with 1 or 2 more pieces - do not crowd the pan. Cook the chicken pieces until done and drain on paper towels (to test for doneness, poke a knife into a piece of chicken - if the juices run clear, it is done). Repeat with remaining chicken, cooking only 2 or 3 pieces at a time.

Popcorn



15

2

1

Popping Corn

3 tbsp. [WD Spicy Hot Chili Oil](#)

In a sturdy covered pot heat 3 tbsp. WD Spicy Hot Chili Oil. Add 1/3 cup regular popping corn and shake vigorously until all the kernels are popped. Empty into large bowl and toss with parmesan cheese and Wildly Spicy peppercorn blend (available in tins). This is no ordinary popcorn!

WD Tip: Try using other oils - the fun never ends!

Spicy French Fries



20

2-4

1

3 medium russet potatoes

[WD Spicy Hot Chili Oil](#)

Cut potatoes into shoestring strips, leaving skins on. Parboil in salted water; drain thoroughly and let dry on a kitchen towel. In a large skillet, place about 1/2 inch of **WD Oil**. Heat on high flame. Brown potatoes, a batch at a time, remove with slotted spoon, and drain on paper towel to remove excess oil. Serve immediately with a dash of salt to taste.

WD Tip: parboiling potatoes first reduces frying time and excess oil.

Wild Linguini with Calamari



20-30

4

1

1 lb. linguini
3/4 lb. fresh Calamari tubes and tentacles
1/2 cup fresh chopped Italian parsley
1 chopped shallot
3 cloves garlic (minced)
1/2 cup fish broth or clam juice
2 tbsp. white wine
1 diced tomato
3 tbsp. [WD Lemon Grapeseed Oil](#)

Clean and slice calamari. In large sauté pan heat about 3 tbsp. **WD Oil**. Add garlic, shallot, and parsley. Sauté on high heat for 2 minutes, add calamari and sauté for another minute, then add wine and fish broth. Cover for 1 1/2 minutes and remove from heat. Add butter if desired and toss with salt and fresh ground pepper. Spoon over cooked linguini and garnish with diced tomatoes. Take care not to overcook calamari; it should be tender and soft. Serve immediately out of the pan.