

This recipe is outstanding and so easy to make with any leftover ham you have.

Empanadilla De Jamon - Ham Pastries

Cut bite-size pieces from a thick slice of cured or smoked ham and substitute for the chorizo in the preceding recipe.

Note: You can stuff the pastries with cubes of leftover roast, bits of cooked chicken, hash, fried pork sausage, or any filling you chose.

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Tartaletas

Open-faced tartlets are even more versatile than empanadillas. They can be made from the same dough and the shells can be baked hours in advance. The filling should be added no more than an hour before serving. There is a variety of cold foods suitable for fillings. Some suggestions are red caviar; anchovy with chopped hard-boiled egg; chopped chicken with mayonnaise; chopped tuna with mayonnaise and minced green olives; fish, fresh or canned, with mayonnaise and capers; cold vegetable salad with chopped cured ham. The tartlets take the form of boats in the sample recipe below, but they can be given any shape you wish; oblong, square, or round. Regardless of the shape, the baking of the shells is the same as in the following recipe.

Barcos De Anchovy A La Sevillana - Sevillian Anchovy Boats

- 1 RECIPE Empanadilla dough
- 2 small cans of pimiento
- Yolk of 1 hard-boiled egg



After the meal, always refrigerate any leftovers immediately! You do not need to wait for the leftovers to "cool down," since that is the purpose of refrigeration.

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- Ground black pepper
- Rice for baking tarts
- 2 cans of rolled anchovies

Preheat oven to 375 degree F. Roll out dough, form small boats, prick bottoms in 2 or 3 places with a knife. Fill boats with raw rice to make them keep their hollow shape during baking. Bake in 375 degree oven for about 10 minutes or until firm. Discard rice.

Shortly before serving, dice pimiento, soak it in the liquid from the cans of anchovy and season it with a little mashed yolk of a hard-boiled egg, and decorate with rolled anchovy.