Tips for Cooking with Paprika

- Combine paprika with other dried herbs and spices to create rubs for poultry, meat or fish.
- Use as a seasoning with olive oil prior to roasting potatoes, sweet potatoes, carrots or other vegetables.
- Season soups and stews, especially carrot, squash or pumpkin soup with favorite type of paprika.
- Mix into hummus and other dips or spreads.
- Top hummus with hot smoked Spanish paprika, fresh lemon juice, and chopped parsley or fried chickpeas, hot smoked Spanish paprika and chopped parsley. (bonappetit.com, Israeli-Style Hummus)
- The flavor of paprika is released when heated.

Beef Tenderloin Tips with Caraway and Marjoram

1 1/2 pounds beef tips
3/4 cup chopped onion
1/4 cup butter
1 1/2 teaspoon caraway seed
1 tablespoon fresh marjoram
2 cloves garlic, minced
2 cups water
3 tablespoons paprika
4 tablespoons catsup
1 1/4 teaspoon salt
6 hot boiled potatoes
3 hard-boiled eggs, sliced
Fresh parsley for garnish

Sauté onion in butter; add beef, caraway, marjoram, garlic, salt, and 2 cups water. Bring to a boil, cover, and simmer 1 hour or until meat is tender. Combine paprika, catsup, and 2 tablespoons water. Add to meat and simmer another 10 minutes. Serve in a casserole with whole boiled potatoes and egg slices, garnished with chopped fresh parsley.

— Virginia Chaney, Central Ohio Unit

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Lebanese Onion Sauce

4 large onions, sliced
6 tablespoons butter
2 teaspoons spice mixture (see below)

Spice Mixture
1 tablespoon cinnamon
1 tablespoon paprika
1 tablespoon salt
3/4 teaspoon cayenne pepper
Warm a heavy pan over low heat and add butter. As butter begins to melt, toss in onions and cook, stirring frequently, for 30-40 minutes. Keep heat low to avoid burning the butter. When onions are done, sprinkle the spice mixture over the onions and toss thoroughly.

Serve the Lebanese Onion Sauce with meatloaf, with chopped tomatoes as a garnish. You might also try adding a bit of the spice mixture to your favorite meatloaf recipe.

Spice Mixture
Stir spices together and keep in a tightly covered jar.

— Ruth Mary Papenthien, HSA Virginia Commonwealth Unit,
Colonial Triangle of Virginia Unit
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**Paprika Shrimp with Orange and Avocado Salsa**

2 medium navel oranges  
5 tablespoons extra-virgin olive oil  
Kosher salt  
1 ripe avocado, cut into medium dice  
1/3 cup thinly sliced scallions (from about 4 slender scallions, both white and green parts)  
1 tablespoon fresh lime juice  
2 teaspoons sweet paprika, preferably Hungarian  
½ teaspoon ground cumin  
1 teaspoon Tabasco or other hot sauce  
1 ½ pound large (21 to 25 count) shrimp, peeled and deveined

In the oven, position a rack 4 inches from the broiler and heat the broiler to high.

Segment the oranges: Slice the ends off one of the oranges with a small, sharp knife. Stand the orange on one of its cut ends and slice off the skin in strips, cutting below the bitter white pith. Working over a small bowl, cut the orange segments free from the membrane, letting each segment fall into the bowl as you go. Squeeze any remaining juice from the membranes into the bowl. Repeat with the other orange. Cut all of the orange segments into half crosswise and return them to the bowl. Add 2 tablespoons of the olive oil, ¾ teaspoon salt, the avocado, scallions, and lime juice to the oranges and toss gently to combine.

Combine the remaining 3 tablespoons of the oil, 1 teaspoon salt, the paprika, cumin, and Tabasco in a medium bowl; stir well. Add the shrimp, tossing to coat. Arrange the shrimp on a foil lined rimmed baking sheet. Broil until the shrimp are opaque and cooked through, about 4 minutes. Serve the shrimp with the salsa.

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