

Add a Little Spice to Your Life!

Grab & Go Spice Kits for Adults: Hot Smoked Paprika

Do you love to cook? Do you like to try new flavors and recipes? Or maybe you are in a cooking rut and don't know how to start expanding your cooking repertoire. Let us help you get spicy in the kitchen. Your kit includes a pre-measured packet of smoked paprika and a few recipes.

What is paprika? Paprika is a ground spice made from a mixture of dried peppers from the *Capsicum annum* family, which includes bell peppers, cayenne peppers and aleppo peppers. The flavor, heat level, and color of this spice can vary greatly from one variety to another because no one specific type of pepper is used to make paprika. Paprika can be divided into two general flavor categories: hot and sweet. Paprika can also be divided based on the origin of the peppers into Spanish, Hungarian or generic paprika. Spanish paprika, known as pimentón and made from Spanish chiles, is available in three different varieties which are dulce (sweet),agridulce (bittersweet) and picante (spicy). Hungarian paprika can be hot or sweet and is made from ground Hungarian chile peppers. There are eight different types of Hungarian paprika with the most commonly exported variety being Noble Sweet (Edesnemes). Generic paprika can be made from various peppers grown in many different countries, though most are domestically grown in California.

What is smoked paprika? Smoked paprika is made by slow-roasting peppers over an oak fire before grinding them into a powder. The oil present in the pepper absorbs the smoke and gives a rich, deep flavor to the final spice. In contrast, paprika does not have a smoky taste because it is either air-dried, sun-dried, or dried in kilns. In Spain, there are strict rules and protections on how smoked Spanish paprika can be made. These rules focus on traditional drying and smoking techniques. Smoked Spanish paprika that has been produced exclusively in the Extremadura/La Vera region of Spain is known as Pimentón de la Vera.

Easy ways to add smoked paprika to your diet. Cooking with smoked paprika lends a bittersweet, smoky flavor to your recipes. Integrate smoked paprika into a dry rub for meat or seafood. Add it to an aioli or guacamole for a boost of flavor. Smoked paprika is a great addition to spice mixes rubbed on roasted potatoes or veggies. Use smoked paprika to add a spicy kick to a classic deviled egg recipe or to a bowl full of nuts.

Recipes featuring smoked paprika:

- *Huevos Rotos (Broken Eggs)*
- *Rosemary-Paprika Chicken and Fries*
- *Smoky and Spicy Roasted Salmon*
- *Slow Cooker BBQ Pulled Pork*

Need more inspiration?

You can watch a six-part Great Courses class called *The Everyday Gourmet: Essential Secrets of Spices in Cooking* for free with your library card by using a [Hoopla Great Courses BingePass](#) or streaming on [Kanopy](#).

Huevos Rotos (Broken Eggs)

By Ali Slagle

Yield: 4 servings

INGREDIENTS

- ⅓ cup extra-virgin olive oil, plus more as needed
- 2 teaspoons smoked paprika
- ½ teaspoon red-pepper flakes or ¼ teaspoon ground cayenne
- Kosher salt and black pepper
- 2 pounds new potatoes, cut into 1-inch pieces if necessary
- 1 medium onion, finely chopped
- 4 garlic cloves, finely chopped
- 4 eggs
- Lemon wedges, for serving
- Flaky sea salt, for serving

PREPARATION

1. In a measuring cup, combine the olive oil, paprika, red-pepper flakes, 1½ teaspoons salt, a generous grind of pepper and 1 cup water. Put the potatoes in a large skillet and pour the olive oil mixture over them. Bring to a boil, then cover and cook on high until the potatoes are fork-tender, 6 to 9 minutes.
2. Uncover and turn the heat to low. If the potatoes are sticking or dry, add more olive oil. Arrange the potatoes in an even layer, cut side down if halved, then add the onion and garlic surrounding the potatoes. Cover and cook until the potatoes are golden-brown and the onions are softened, 4 to 6 minutes.
3. Stir the potatoes (if they're sticking, add more oil). Make 4 nests in the potatoes and crack an egg into each. Season with salt and pepper. Cover and cook until the whites are set and the yolks are still runny, 4 to 6 minutes.
4. To serve, break the yolks gently with a serving spoon, then scoop some potatoes and an egg onto plates or into shallow bowls. Serve with a squeeze of lemon and flaky salt.

Rosemary-Paprika Chicken and Fries

By Ali Slagle

Yield: 2-3 servings

INGREDIENTS

- ½ cup mayonnaise
- 1 tablespoon lemon zest (from 1 large lemon)
- 3 garlic cloves, grated
- Kosher salt (Diamond Crystal) and black pepper
- 1 tablespoon smoked paprika
- 1 teaspoon chopped rosemary leaves (or ½ teaspoon dried rosemary)
- ½ teaspoon red-pepper flakes
- 2 large bone-in, skin-on chicken breasts (1½ to 2 pounds total), patted dry
- 1 large russet potato (about 1 pound), scrubbed
- 1 tablespoon olive oil
- 1 tablespoon lemon juice

PREPARATION

1. Heat the oven to 425 degrees, and place a sheet pan on the oven's lowest rack to heat. In a liquid measuring cup or small bowl, stir together the mayonnaise, lemon zest and garlic. Season with salt and pepper.
2. Transfer half of the mayonnaise mixture (about ¼ cup) to a medium bowl. Stir in the smoked paprika, rosemary, red-pepper flakes and ½ teaspoon black pepper. Season the chicken all over with 1½ teaspoons of salt. Add the chicken to the bowl of paprika-mayonnaise, and rub it all over the chicken. Set aside.
3. Halve the potato crosswise (no need to peel), then cut it into ¼-inch-thick fries. Right on the cutting board, drizzle with the olive oil, and season with salt and pepper. Toss to coat.
4. Place the chicken breasts skin side down on the heated sheet pan, then scatter the potatoes around the chicken in a single layer. Roast on the bottom rack for 15 minutes, then flip the chicken so the skin side is up. (No need to turn the potatoes.) Roast for another 10 to 15 minutes, until the fries are browned underneath and the chicken registers 155 degrees when an instant-read thermometer is inserted in the thickest part. (The temperature will rise as the meat rests.) Let the chicken rest for at least 5 minutes, then cut the chicken meat

from the bones and slice. Stir the lemon juice into the remaining mayonnaise mixture. Eat the chicken with the fries and a puddle of the lemon-garlic mayo for dipping.

Smoky and Spicy Roasted Salmon

By Lidey Heuck

Yield: 4 servings

INGREDIENTS

- 4(6-ounce) skinless salmon fillets
- 1½ tablespoons dark or light brown sugar
- 1 teaspoon kosher salt, plus more for serving
- 1 teaspoon dry mustard powder
- 1 teaspoon smoked paprika
- ½ teaspoon chili powder
- ½ teaspoon black pepper
- ½ teaspoon garlic powder
- 2 to 3tablespoons olive oil

PREPARATION

1. Heat the oven to 450 degrees. Pat the salmon fillets dry with a paper towel and place them in an ovenproof baking dish large enough to hold them without crowding.
2. In a small bowl, combine the brown sugar, salt, mustard powder, paprika, chili powder, pepper and garlic powder; mix well with a fork.
3. Sprinkle the spice rub over the fillets, then turn them, pressing gently, to coat all sides with the rub. Brush the fillets all over with the olive oil.
4. Roast the salmon for 12 to 14 minutes, depending on the thickness of the fillets, until it flakes easily and is just cooked in the center. Let the salmon rest for 5 minutes, then sprinkle lightly with salt and serve.

Slow Cooker BBQ Pulled Pork

By Margaux Laskey

Yield: 6 to 8 servings

INGREDIENTS

- 1 tablespoon garlic powder
- 1 tablespoon onion powder
- 2 teaspoons smoked paprika
- 2 teaspoons salt, plus more to taste
- 1 teaspoon black pepper, plus more to taste
- 3 to 4 pound boneless pork shoulder or pork butt, trimmed of most of its excess fat
- 2 tablespoons vegetable oil, plus additional for greasing
- 1 yellow onion, chopped (optional)
- 1(12-ounce) can dark soda, like Dr Pepper, root beer, cola or birch beer
- ½ to 1½ cups barbecue sauce
- Hot sauce (optional)

PREPARATION

1. In a small bowl, combine the garlic and onion powders, smoked paprika, salt and black pepper. Rub the spice mixture all over the pork. If you have time, cover with plastic wrap and refrigerate for 2 hours or up to overnight. If you don't, no worries; proceed to Step 2.
2. Lightly grease the crock of a slow cooker. Heat 2 tablespoons vegetable oil in a large skillet over medium-high. Sear the pork until golden brown on all sides, about 2 minutes each side. Add onion, if using, to the slow cooker. Add the pork on top of the onion. Pour soda over the pork and set the slow cooker to low for 6 to 8 hours, until the meat has collapsed and shreds easily.
3. Drain most of the liquid from the slow cooker and shred the meat directly in the pot. Add about ½ cup of the barbecue sauce and stir to combine. (At this point, if you like crisp bits in your pulled pork, you can spread the shredded pork on a sheet pan and place under a broiler for a couple minutes then return to the slow cooker.) Taste and add more barbecue sauce, hot sauce, salt or pepper, if desired. Serve with soft rolls and extra sauce on the side.