

June 26, 2016

Smoked Paprika

Did you know . . . that Paprika is the fourth most consumed spice – in the world! Paprika is a powder made from grinding the pods of various kinds of *Capsicum annum* peppers, and provides two unique benefits – flavor and color. Depending on where the peppers originate from, the end powder can be bright red to a brownish red. Regular Paprika sold in grocery stores is simply labeled “paprika.” Its origins may be Hungarian, Californian, or South American. Regular paprika tends to be neither sweet nor hot and is a suitable garnish for things like deviled eggs or wherever you want some color. But tucked away on the same shelf you’ll find Smoked Paprika. If you haven’t tried this, you are missing out. Smoked Paprika is also known as Pimenton de la Vera, is a popular ingredient in many Mediterranean recipes. Anyone from Spain swears by this paprika, and its flavor is essential for authentic Spanish cooking. The peppers are dried slowly over an oak burning fire for several weeks. But you need not limit this magical powder to just Mediterranean recipes – poultry, stews, soups, fish, pork, potatoes, rice – the list goes on and on. Smoked Paprika adds vibrant color and a wonderful taste – who knew? Do yourself a flavor – we mean – favor – try Smoked Paprika on some of your favorite dishes. Like us, we think you’ll find this a welcome addition to your spice rack. Enjoy.

