



Christmas Eve

PAELLA PARTY

LOLA HOUSE PAELLA

1. Pre heat oven to 350 degrees
2. Remove plastic from paella pan and pour broth evenly around the contents of the pan
3. Cover with aluminum foil. Be sure to pinch foil tightly around edges of pan.
4. Place covered paella in the oven. Set timer for 30 minutes
5. Remove paella from oven.
6. Turn stove on to a medium heat and remove foil from pan
7. *For Seafood Paella - Shrimp should be firm and opaque in color, mussels should be open (discard if unopened)
8. Place pan on the hot burner and allow residual liquid to evaporate and rice to achieve a crust on the bottom. This will take approximately 3-4 minutes.
9. Be careful not to burn rice, but you do want a golden brown crust. You may need to turn temperature down slightly.
10. Remove pan from the burner and garnish with tomato-chile oil and chopped parsley.

GARLIC BREAD

preheat oven to 350. Leave bread in the foil, place on middle rack for approximately 15 minutes.

PORK LOIN

1. Preheat oven to 375 degrees. Once heated, remove the lid from the foil pan and place the pan on the middle rack of the oven. Bake for 40-60 minutes, or until a thermometer inserted in the thickest part reads 140 degrees. Remove pork from the oven and let it rest for 5-10 minutes.
2. While pork is resting, place the cherry jus in a pot and bring to a simmer over medium heat. Keep warm, being careful not to scorch. If you like, stir in 1 TBSP of butter until incorporated just before serving.
3. Transfer pork to a cutting board and slice with a serrated knife to desired thickness, place slices on a serving dish and spoon the roasted vegetables around the slices, pour warm cherry jus over the pork. Serve and enjoy.

ENCHILADAS

Preheat the oven to 375 degrees. Remove the lid from the foil pan and place the pan on the middle rack of the oven. Bake for 20-30 minutes or until a thermometer inserted in the middle reads 165 degrees. Enjoy.

GREEN RICE

In a saucepan with a lid, combine rice and 2 tablespoons of water. Turn to medium-high heat, cover, and cook until water is gone and the rice is hot and steamy, about 6-8 minutes. When the rice is hot, add green sauce and mix until all the rice turns green.

RANCH BEANS

Combine beans and $\frac{1}{4}$ cup of water in a saucepan and bring to a boil. Serve warm.

Lola
COASTAL MEXICAN