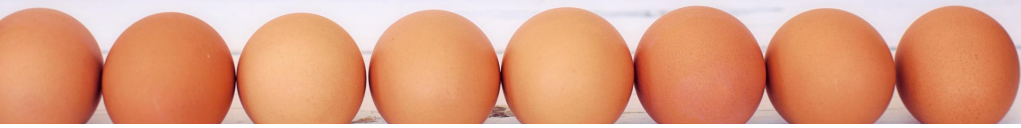


Tortilla Española



INGREDIENTS

1 pound Idaho potatoes, peeled, cut in half lengthwise and sliced 1/4" thick half circles

2 medium/large Spanish onions, sliced into 1/4" thick half circles

4 cups vegetable oil, use more oil depending on the size of your fry pot to get enough oil depth (4"-5") for potato and onion frying

4-6 cloves of garlic mashed with side of a chef's knife

8 eggs

1 - 12 oz bottle of chopped pimentos

1 tablespoon smoked paprika Salt and pepper to taste

INSTRUCTIONS

Pre-heat oven to 350 degrees. Grease a large pan, preferably nonstick.

Bring the vegetable oil to 325 degrees (Use a candy thermometer if you have one), bring to medium heat and separately fry the onions in batches, do not to crowd your pot, 4-5 minutes or until limp and then the potatoes in smaller batches (note: The high water content of the potatoes can create a churning popping foam, read; hot and dangerous.), until just starting to crisp, they should be limp and a light gold. Drain on paper towels and reserve.

Whisk together the eggs and then add the cayenne, pimentos, salt and pepper. Stir/fold in the onions and sliced potatoes. Pour the egg mixture into the large greased pan, be sure ingredients are evenly portioned throughout the pan. Mixture should be just about 2 inches deep, depending on the size of your pan.

Cook the tortilla over medium heat on the stovetop for 5 minutes, then transfer the pan to the oven and bake for 10-15 minutes until the egg mixture is lightly browned, firm and the edge comes away easily from the side of the pan.

Remove the pan from the oven - PLEASE USE AN OVEN MITT, THAT HANDLE IS HOT! - and run a silicon spatula around the edge. Using the spatula, carefully work your way around and underneath the tortilla to release it completely. Let cool a bit, 3-5 minutes. Gently slip the tortilla onto a large serving plate or with a flip. If the bottom is mottled and unattractive place a similar size plate over the tortilla and flip again.

Slice into pie slices to serve as a light lunch with a salad (arugula) or dinner side, alternatively slice into squares add tooth picks and serve as an appetizer.