

## Tortilla Espanola

(The Food and Wines of Spain, Penelope Casas)

1 cup olive oil

4 large potatoes, peeled and cut in 1/8 inch slices

Coarse salt

1 large onion, thinly sliced

4 eggs

Heat the oil in an 8 or 9 inch skillet and add the potato slices one at a time to prevent sticking. Alternate potato layers with the onion slices and salt the layers lightly. Cook slowly, over a medium flame, lifting and turning the potatoes occasionally, until they are tender but not brown. (The potatoes will remain separated, not in a "cake.") Meanwhile, in a large bowl beat the eggs with a fork until they are slightly foamy. Salt to taste. Remove the potatoes from the skillet and drain them in a colander, reserving about 3 tablespoons of oil. Add the potatoes to the beaten eggs, pressing the potatoes down so that they are completely covered by the egg. Let the mixture sit 15 minutes.

Heat 2 tablespoons of the reserved oil in a large skillet until very hot. Add the potato-egg mixture. Lower the heat to medium-high and shake the pan often to prevent sticking. When the potatoes begin to brown underneath, invert a plate over the skillet. Lower the heat to medium. Flip the omelet onto the plate and add 1 tablespoon of oil to the pan. Add the omelet back to the pan and brown the other side. Cut into small pieces and serve at room temperature with toothpicks.

## Hot Tapas

### Patatas Bravas y Verduras

(*Fine Cooking* 81, pp. 81 October 1, 2006)

For the sauce:

- 1-1/2 Tbs. extra-virgin olive oil
- 1/3 cup chopped onion (1/2 small)
- 1/3 cup chopped carrot (1 small)
- 2 medium cloves garlic, smashed and peeled
- 1 Tbs. dry white wine
- 1/4 tsp. sweet pimentón (or paprika)
- 1/4 tsp. ground cumin
- 1-1/2 cups canned tomatoes with juice, chopped coarsely
- 3 large sprigs thyme
- 1 tsp. granulated sugar
- 1/4 tsp. Tabasco, more to taste
- Kosher salt and freshly ground black pepper to taste
- 1/4 tsp. sherry vinegar

For the potatoes:

- 2-1/2 lb. (about 8 medium) Yukon Gold, white, or red potatoes, scrubbed and cut into 1-inch pieces (no need to peel)
- 1/2 cup extra-virgin olive oil
- Kosher salt
- 1 tsp. chopped fresh rosemary (optional)

Other Vegetables:

- Raw Carrots
- Sliced Bell Peppers
- Blanched Broccoli
- Blanched Snow Peas

Make the sauce: In a small (1- or 2-quart) saucepan, heat the 1-1/2 tablespoons olive oil over medium heat. Add the onion, carrot, and garlic and cook, stirring frequently, until softened but not browned, about 5 minutes. Add the wine and let it reduce until almost evaporated, about 1 minute. Add the pimentón and cumin and stir for about 15 seconds. Add the tomatoes and juice, thyme sprigs, sugar, Tabasco, 1/4 teaspoon kosher salt, and a few grinds of pepper.

Reduce the heat to a gentle simmer and cook, uncovered, stirring occasionally, to reduce the sauce somewhat and intensify its flavor. This should take about 1 hour; depending on how much juice you started with, you may need to add up to 12 cup water during simmering to keep the consistency saucy rather than dry.

Fish out the spent thyme sprigs. Purée the sauce with an immersion blender or a regular blender until it's smooth and creamy; you can thin with a little water if needed. Stir in the sherry vinegar. Taste and add salt and pepper, if needed. The sauce should be slightly spicy, and you should have about 1-1/2 cups.

Roast the potatoes. Heat the oven to 425°F. Toss the potatoes with the olive oil, 1 teaspoon kosher salt, and the rosemary (if using) on a large rimmed baking sheet. Roast, turning the potatoes with a metal spatula every 15 minutes, until they're browned and crisp outside and tender inside, about 45 minutes.

Put the potatoes in a serving dish and put the sauce in a small dish next to the potatoes, along with a spoon.