



Tortilla Española

INGREDIENTS

6 eggs, beaten
6 potatoes, thinly sliced
1/2 yellow onion, thinly sliced
Oil, salt

INSTRUCTIONS

1. Slice the potatoes and onion thinly. (You can use a mandolin or the single cutter side of a box grater, or simply cut thinly with a knife.)
2. In a sauté pan add at least 2/3 cup of oil and slowly heat, and add the potatoes and onions. Cook these over a low heat poaching them, not frying them. Continue to cook them in a gentle manner until the potatoes break apart. Drain them reserving the oil. (Note: Since the oil was not heated to the boil point you can reserve it and use it to cook at a later time.) Let the potatoes cool slightly.
3. Beat the eggs. Once the potatoes have cooled slightly add them to the eggs. You don't want to add them when they are too hot, but you do want them to be warm so that when you mix them it creates almost a custard.
4. Add some of the oil back in the pan and add your egg/potato mixture. Cook over low heat and let it set a bit. Then using a spatula start to form sides and keep the omelet moving. Allow this to cook 3/4 of the way.
5. Once it is set with rounded edges, slide it out of the pan onto a plate and flip it over back into the pan to let that side cook.
6. Let this cool to room temperature. Then slice into pie wedges to serve.