

Tortilla Española

Courtesy of Marc Eaton

INGREDIENTS

- 4 Cloves of Garlic
- 1 $\frac{3}{4}$ lb Low to medium starch potatoes (Yukon Golds work well)
- 12oz Diced onions
- 8 Eggs
- $\frac{1}{8}$ tsp Black pepper
- 2 $\frac{1}{4}$ tsp Course salt
- 1 $\frac{3}{4}$ C Olive oil

DIRECTIONS

- In a 10-1/2-inch nonstick skillet that is at least 1-1/2 inches deep, heat the oil on medium high. While the oil is heating, slice the potatoes thinly (about 1/8 inch). Transfer potatoes to a bowl and sprinkle on 2 tsp. of the salt, tossing to distribute.
- When the oil is very hot (a potato slice sizzles vigorously around the edges without browning), gently slip the potatoes into the oil with a slotted spoon. Cook the potatoes, turning occasionally while trying not to break them, and adjusting the heat so they sizzle but don't crisp or brown. Set a sieve over a bowl or line a plate with paper towels. When the potatoes are tender, after 10 to 12 minutes, transfer them with the slotted spoon to the sieve or lined plate.
- Add the onions and garlic to the pan. Lower the heat and cook, stirring occasionally, until the onions are very soft and translucent but not browned. About 7 to 9 minutes. Remove the pan from the heat and, using the slotted spoon, transfer the onions and garlic to the potatoes. Drain the oil from the skillet, reserving 1 Tbs. and wipe out the pan with a paper towel so it's clean. Scrape out any stuck-on bits.
- In a large bowl beat the eggs, $\frac{1}{4}$ tsp salt and the pepper with a whisk until blended. Add the drained potatoes, onions, and garlic and mix gently to combine with the egg, trying not to break the potatoes.
- Heat the skillet on medium high. Add the 1 Tbs. of reserved oil. Let the pan and oil get very hot (this is important so that the eggs don't stick), and then pour in the potato and egg mixture, spreading it evenly. Cook for 1 minute and then lower the heat to medium low, cooking until the eggs are completely set at the edges, halfway set in the center, and the tortilla easily slips around in the pan when you give it a shake, 8 to 10 minutes. You may need to nudge the tortilla loose with a knife or spatula.
- Set a flat, rimless plate that's at least as wide as the skillet upside down over the pan. Lift the skillet off the burner and, with one hand against the plate and the other holding the skillet's handle, invert the skillet so the tortilla lands on the plate (it should fall right out). Set the pan back on the heat and slide the tortilla into it, using the slotted spoon to push any stray potatoes back in under the eggs as the tortilla slides off the plate. Once the tortilla is back in the pan, tuck the edges in and under itself (to neaten the sides). Cook until a skewer inserted into the center comes out clean, hot, and with no uncooked egg on it, another 5 to 6 minutes.
- Transfer the tortilla to a serving platter and let cool at least 10 minutes. Serve warm, at room temperature, or slightly cool. Cut into wedges to serve.