

Grants Spanish Mother's Tortilla Española

Makes 3 8" tortillas

5 lb of yellow or white potatoes (not russets)
2 medium onions
2 dozen eggs
Salt + Pepper
2-3 Quarts of regular Olive Oil (no need for extra virgin)

Wash the unpeeled potatoes and slice 1/4" thick. You can use a Cuisinart, but I do them by hand. Soak in very salty water for 30 minutes, rinse twice. Lay down cloth or paper towels and arrange slices flat to dry and place more towels or paper towels between layers.

Peel and slice onion in 1/4" slices. Cut rings in half. Separate.

Heat a large pot of olive oil at least 5" deep. Heat to 250-275°. We are poaching not frying.

Place 1/3 of the potatoes & 1/3 onion in the hot oil to poach.

Crack and scramble 8 eggs in a 2 quart bowl, salt and pepper liberally.

Continue to cook potato and onions for 7-10 minutes until they are 'almost tender', about 70% cooked. You don't want them to be fall apart.

Using a kitchen spider utensil or slotted spoon, pull out the potatoes and onion from the oil and let it cool for 5-10 minutes in a bowl.

Spoon 4 TBS of hot olive oil from fry pan into a 8" non stick skillet and heat on low heat.

When cooked potatoes and onion, have cooled down to warm, lay them into the egg mixture one slice at a time. It is important that the egg completely surround the cooked potato/onions, with no layers that don't have egg between them.

Test seasoning by cooking 2-3 sliced potatoes & eggs in a skillet. Season if necessary.

Carefully pour mixture into skillet making sure potatoes lay flat. Cook covered for about 7-10 minutes on medium-low heat until you see cooked eggs around the edge of the pan.

Take a flat plate and place on top of the pan and flip the tortilla over on the plate. Add more hot oil to the skillet and slide the half-cooked tortilla back in the skillet with the uncooked side down. Cook for 10 minutes, checking that it does not burn but cook completely inside. If your heat is too high, you will burn the tortilla and it will be raw inside. Slow is better.

Once cooked, place on a flat plate and cool.

Cook the remain 2 tortillas.

