

Tortilla Española

(Potato & Onion Cake)

½ c.....Olive oil
3 ea.....Medium onions
4 ea Medium russet potatoes
6 ea Large eggs, beaten
to taste Salt & white pepper

1. Peel, quarter and slice onions and potatoes 1/4 " thick.
2. Heat oil in a 9" nonstick or cast-iron skillet.
3. Add onions and sprinkle with salt & pepper.
4. Cook over medium heat until soft.
5. Strain onions in a strainer over a bowl and return oil to pan.
6. Cook potatoes over medium heat until golden and a little crunchy.
7. Strain and return oil to the skillet.
8. Mix onions, potatoes and eggs in a bowl.
9. Reheat oil in skillet and pour 1/3 of the mixture in.
10. Cook over medium heat until the bottom is set, the top will still be runny.
11. Cover skillet with a lid and quickly invert tortilla and just as quickly slide it back into the pan.
12. Cook until set. Tortilla should have a little give when pressed in the center and the sides should be firm.
13. Turn tortilla out onto a platter and let it rest at least 15 minutes before serving. The Tortilla can be chilled before serving but should be brought back to room temperature.
14. Repeat 2 additional times.



This is a popular tapas which is a Spanish appetizer served in a bar with a cocktail. It should be served with allioli, which is basically a garlicky mayonnaise.

This is a great appetizer when doing a party because you can make it up a day or two a head of time and refrigerate, then let set at room temperature before serving. The leftovers work well for breakfast the next morning.

Have fun and enjoy!!!