

Tortilla De Patatas

Servings : 6

Amount	Measure	Ingredient - Preparation Method
3	pounds	Yukon Gold potato (6-8) - peeled and cut into 1/4" slices
2	teaspoons	kosher salt
2	cups	olive
1	medium	onion - chopped
10		eggs - beated to blend

Place potatoes in a large colander, sprinkle with 2 tspns salt, and toss to coat. Let stand for 30 minutes. Pat dry.

Heat oil in a large non-stick skillet over med@high heat. Add potatoes and cook, turning occasionally until crisp-tender, 10-15 minutes.

Add onions; cook until onion and potatoes are soft, 6-8 minutes. Using a slotted spoon, transfer to a large bowl; cool slightly. Strain oil into heatproof bowl; set aside.

Add eggs to potato mixture; season with salt. Wipe skillet. Heat 1/4 cup of reserved oil over med-high heat. Add egg mixture, arranging potatoes to submerge.

Reduce heat to medium; cook tortilla until almost set, 25-30 minutes. Invert onto large plate. Slide into skillet brown side up. Cook until golden on bottom and cooked through, about 4 minutes more. Serve warm or room temp. Cut into wedges.