



Tortilla amb Patata

Serve this traditional dish as an appetizer or a 1st course with Bokisch Vineyards Garnacha. Serves 4-6 people. Served with a mixed green salad this also makes a light dinner. Remember, you can make this in the morning and serve it in the afternoon.

Ingredients:

- 4 Potatoes
- 1 Onion
- 6 Eggs
- Olive oil
- Salt and Pepper

Preparation:

1. In a large saute pan add olive oil to ½ inch deep.
2. Fry on med-low heat semi-thin sliced potatoes (about ¼ inch thick) and 1 chopped onion until potatoes are very soft.
3. Whisk 6 eggs in a bowl, add salt and pepper.
4. Drain potatoes and add them to the eggs.
5. Smash the potatoes a bit as you stir the mixture.
6. Put the mixture into a skillet on low heat. After one side is cooked turn the half cooked tortilla by turning onto a plate and sliding it back into the skillet raw side down.
7. Turn the finished tortilla out to a serving plate.

The tortillas should be served hot or at room temperature.

This recipe has a variation for every household in Spain. Add fried artichoke hearts or zucchini or any other vegetable to the tortilla depending on what you have in stock or what is fresh in your garden.