

## **Tortilla Española** (Spanish Potato Omelet)

Serves 6-8

2 pounds potatoes, peeled  
3/4 teaspoon salt  
1/2 teaspoon freshly ground black pepper

1/2 cup olive oil  
2 large onions, thinly sliced  
6 eggs

Slice potatoes into thin flakes about the size of a nickel, or pre-cut potatoes in strips and slice them very fine in a food processor. Season with 1/2 teaspoon salt and 1/4 teaspoon pepper. Heat 1/4 cup oil in a medium nonstick skillet, add potatoes, and cook over medium heat until golden brown and crispy. Toss potatoes around with a spatula to avoid clumping, but if they stick a bit, don't worry. Meanwhile, heat 2 tablespoons oil in another medium skillet and sauté onions until soft and golden, about 20 to 30 minutes.

In large bowl, beat eggs; stir in remaining 1/4 teaspoons each salt and pepper, and onions. Drain potatoes with a slotted spoon, and add enough oil to have 2 tablespoons. Heat oil, stir potatoes into egg mixture, and pour into skillet. Reduce heat to very low and cook until lightly golden on the bottom, about 8 to 10 minutes.

Place an inverted plate on top of the skillet and flip the omelet onto the plate; slide omelet back into skillet. Cook for a few more minutes, until eggs are set. Serve warm.

## **Pan con Tomate** (Bread with Tomato)

Serves 4

8 large 1/3-inch-thick slices of sourdough or country-style white bread  
2 large garlic cloves, peeled and cut in half lengthwise (optional)  
2 very ripe large tomatoes (optional to peel tomatoes)

2 tablespoons olive oil  
Salt and freshly ground black pepper to taste

Toast bread. For garlic lovers, vigorously rub the garlic, with the cut side down, on the warm toasted bread. Purée tomatoes in food processor.

Right before serving, spoon puréed tomato on bread. Drizzle olive oil over and sprinkle with salt and pepper to taste.

**Recipes from:**  
*The Catalan Country Kitchen*, pages 40-41  
by Marimar Torres