

Spanish Tortilla

Ingredients

- 1 $\frac{3}{4}$ cups olive oil
- 1 $\frac{3}{4}$ lb. Yukon Gold potatoes, peeled
- 2 $\frac{1}{4}$ tsp. kosher salt
- 2 to 3 medium yellow onions, diced
- 5 medium cloves garlic, chopped
- 6 large eggs
- $\frac{1}{4}$ tsp. freshly ground black pepper

Instructions

- In a 10-1/2-inch nonstick skillet that's at least 1-1/2 inches deep, heat the oil on medium high. While the oil is heating, slice the potatoes thinly, about 1/8 inch. Transfer to a bowl and season with 2 tsp. of the salt.
- When the oil is shimmering, gently slide the potatoes into the pan with a slotted spoon. Sauté the potatoes, turning occasionally and adjusting the heat so they don't crisp or brown. Set a colander over a bowl. When the potatoes are tender, about 10 to 12 minutes, transfer them with the slotted spoon into the colander.
- Add the onions to the pan. Sauté, stirring occasionally, until the onions are very soft and translucent but not browned, about 7 to 9 minutes. Remove the pan from the heat and, using the slotted spoon, transfer the onions to the colander with the potatoes. Drain the oil from the skillet, reserving at least 1 Tbs., and clean the pan by wiping it out with paper towel. Scrape out any stuck-on bits, if necessary.
- In a large bowl, beat the eggs, 1/4 tsp. salt, pepper, and garlic with a fork until blended. Add the drained potatoes and onions, and mix gently to combine with the egg, trying not to break the potatoes.
- Heat the skillet on medium high. Add the 1 Tbs. reserved oil. Let the pan and oil get very hot, and then pour in the potato, onion and egg mixture, spreading evenly. Cook for 1 minute and then lower the heat to medium low, cooking until the eggs are completely set at the edges, beginning to set in the center, and the tortilla easily slips around in the pan when you give it a shake, about 8 to 10 minutes. You may need to loosen the tortilla from the pan with a spatula.

- Set a flat, rimless plate that's at least as wide as the skillet upside down over the pan. Lift the skillet off the burner and, with one hand against the plate and the other holding the skillet's handle, invert the skillet so the tortilla lands on the plate. Set the pan back on the heat and slide the tortilla into it, using the slotted spoon to push any stray ingredients back in under the eggs as the tortilla slides off the plate. Once the tortilla is back in the pan, tuck the edges in and under itself. Cook until a skewer inserted into the center comes out clean, hot, and with no uncooked egg on it, about another 5 to 6 minutes.
- Transfer the tortilla to a clean plate or platter and let cool at least 10 minutes. Cut into wedges and serve warm, at room temperature, or slightly cool.