

Spanish Potato Omelet

INGREDIENTS

- 1 1/2 cups olive oil
- 1 large onion sliced in rounds
- 2 pounds yellow potatoes like Yukon gold and sliced into about 1/8" rounds
- Salt and pepper
- 8 eggs

DIRECTIONS

Heat the olive oil to medium-high heat in a 12-inch nonstick skillet

Layer the onions and potatoes in the hot olive oil adding salt and pepper as you go.

Lower the heat on the oil and gently boil the onions and potatoes until they are fully cooked and a few are brown around the edges. Gently shake the pan and bring some of the potatoes from the bottom to the top so everything is cooked evenly.

Slide the potatoes and onions into a colander over a bowl allowing the oil to drain from the potatoes. (The onion flavored olive oil can be saved for other recipes)

Beat 8 eggs in a bowl with a little salt and pepper.

Add the drained potatoes and onions and allow the mixture to soak for several minutes.

Put 2 tablespoons of oil back into the pan and heat.

Slide the potato, onions and eggs back into the pan and gently shake and cook about 5 minutes until the underside is slightly browned.

Place a large serving platter over the pan and flip the omelet onto the plate.

Add 2 more tablespoons oil to the pan, heat and slide the omelet back into the pan allowing the uncooked side to cook for about another 5 minutes or until browned.

Slide the finished omelet back onto the serving dish (I usually wash it to remove any raw eggs remaining from the cooking process).

Garnish, slice and serve. This can also be made a day ahead and served at room temperature.