

Tortilla Española (no-flip Spanish Tortilla)

There are no tortillas in a Spanish tortilla, just potatoes, oil, and eggs... and a little Andalusian magic. I like to mix things up by adding around ¼ sweet potatoes to the russet mix, but it's a personal preference. Delicious on the day, even better as leftovers.



Ingredients:

5 Lbs Potatoes, washed (and peeled if preferred... or semi-peeled, which is how I like it)
1 cup mixed oils (I use 1/3 olive, 1/3 veg, 1/3 rendered bacon fat)
2 Onions
6 eggs
1 C milk
1 C parmesan or equivalent cheese (optional, but delicious)
2 t Salt
Pepper to taste

Directions:

Pre-heat oven to 450. Slice potatoes into thin, regular circles... not going to lie: hand-held mandoline slicer makes this step a dream... and place in a mixing bowl awaiting cooking. Mix oils and potatoes in big mixing bowl until all surfaces are covered. Pre-fry potatoes in your large cast iron skillet or equivalent in batches and remove to a cookie sheet to cool. Cook onions in remaining oil after potatoes and put aside to cool. While potatoes and onions are cooling, mix eggs, milk, cheese, salt and pepper and combine with potatoes and onions. Fill cast iron skillet (I've used pie pans, casserole dishes, and even bread pans with no problem!) with mixture and bake at 450 for 30 minutes before turning down to 400 and cooking for an additional 45min-1hr (until potatoes are cooked soft throughout and golden brown on top).