

Tortilla de Patata

3 Large baking potatoes
1 medium white onion
4 eggs
 $\frac{1}{2}$ cup olive oil
3 tsps salt

Peel the potatoes and cut into pieces about one inch in diameter and $\frac{1}{4}$ inch thick. Cut onion into slivers about $\frac{1}{4}$ inch thick.

Put potatoes and onions in a dish with $\frac{1}{2}$ cup of olive oil and sprinkle with 3 tsps of salt. Mix well. Cover with Saranwrap and microwave for 15 to 20 minutes (stir them half way through the cooking process), until potatoes are tender.

Scramble the eggs and spoon the drained potato-onion mixture in and mix to ensure potatoes are well coated, but not mashed.

Put about 2 Tbsps of the olive oil in an 8" skillet and heat over medium heat. Pour egg/potato/onion mixture into skillet. Rotate skillet back and forth rapidly to keep the omelet from sticking. Once the edges are cooked and the omelet thickens, remove skillet from heat, cover with a plate and flip it over. Carefully slide the omelet back into the skillet, cooked side up. Again rotate skillet and with a wooden spatula nudge edges of omelet to ensure a well-rounded form. Flip omelet another two times (using the plate) until it is golden brown on both sides.

The tortilla may be served warm or cold. It is usually accompanied with slices of French bread (baguette or parisienne).