Oklahoma Cooks

Crestview Farms Spanish Tortilla Originally aired 2/18/12

(Serves 6)

**Ingredients:**
- Olive Oil, 2 to 3 cups, enough to lightly fry the potatoes
- 1.5 lbs. red potatoes, rinsed, peeled, sliced ¼ inch thin
- 1 yellow onion, sliced ¼ inch
- 8 large eggs
- Salt (start with 1 tsp) and Pepper to taste
- 1 tsp. fresh thyme, chopped
- 6 oz. of Spanish chorizo, sliced thinly

**Equipment needed:**
- 1 cutting board
- 1 chef’s knife
- 1 10 inch sauté pan, regular or non-stick
- 1 strainer
- 1 2 quart mixing bowl
- 1 whip
- 1 peeler
- 1 plastic spatula
- 2 10 inch plates
Instructions:

1. Preheat the stock pot on medium heat. Add the olive oil and heat the oil to about 325 F. Add the potatoes and fry until soft through the center, about 5 minutes. Strain the oil away from the potatoes. Place the potatoes onto a paper towel lined plate, reserve the oil, and salt the potatoes.

2. Add a thin layer of olive oil back to the pan and add the onions and cook on medium low heat until the onions start to caramelize. This will take about 30 minutes. If you do not want to wait this long, simply cook the onions until they are soft and translucent, but trust me, the caramelized onions are worth the wait. Remove the onions when they are done to your satisfaction and reserve.

3. While the onions are cooking, in the mixing bowl whisk together the eggs and season with salt, pepper and chopped thyme.

4. Add the Spanish chorizo to the pan and cook for just 1 minute, remove and add to the egg mixture. Add the potatoes and onions to the mixture and mix evenly.

5. Preheat the 10 inch sauté pan on medium low heat if it is not already warm, and add the egg mixture. Move the eggs around a touch from side to side until the mixture starts to set.

6. Flip the tortilla in the pan if you feel comfortable, or turn it out onto the plate and then add it back to the pan with the cooked side up. Cook for another 1 minute and serve on a clean 10 inch plate. Cut into portions like a pizza. Enjoy!