

80 Diapers' Spanish Tortilla

8 eggs

5 medium potatoes, peeled and diced

1/2 onion, chopped (optional)

olive oil (get the good stuff)

1/4 t salt and pepper

Add about half a cup of olive oil to a nonstick pan. Heat over medium-low heat, add potatoes. Cook potatoes very slowly, stirring constantly to prevent sticking or burning. You do not want the potatoes to brown--you are trying to cook them slowly enough that they soak up the oil and become soft and a bit crumbly. This may take up to 10 minutes or more.

Once potatoes are cooked, remove from heat and drain (save the oil!) In a large bowl, add potatoes, eggs, onion (if you're using it) and salt and pepper. Add oil back into a small frying pan (about 8 inches across) and heat over medium-low. Add potato-egg mixture to pan.

Cook over medium-low heat till egg has set about halfway through the tortilla. Don't let it cook too fast, or you will end up with a burned outside and raw inside. This should take at least 5-6 minutes per side.

Flip by holding a clean plate over the pan and flipping the tortilla onto the plate. Then gently slide the tortilla back into the pan.

Once the tortilla is back in the pan, use a fork to gently shape the sides, pushing the edges in and under to create straight-ish sides to the tortilla.

Continue to cook on medium-low until the center is fully cooked and the top is golden brown. (You can flip it again if you need to.) When the tortilla is completely solid in the middle, slide out onto a plate and allow to cool for a few minutes. Add more salt to taste.