Tortilla Española

1. In a medium bowl, beat 6 eggs, add salt and pepper. Set aside.

2. Rinse and dice 2-3 medium potatoes. Peel and dice 1 medium red onion as indicated.

3. In a 8-10 inch nonstick or well-seasoned carbon steel skillet, preheat 1 cup olive oil over medium-high heat until shimmering. Add potatoes and onions stirring occasionally. Wait until onions caramelize and the potatoes soften and add the eggs. Continue to cook, adjusting heat to prevent bottom of tortilla from burning, until the eggs begin to set around edges, about 3-4 minutes longer.

4. Wearing oven mitts and working over a sink, place a large plate on top of the skillet, set hand on top, and, in one very quick motion, invert the tortilla onto it. Carefully slide the tortilla back into the skillet and continue cooking for about 3-4 min.

5. Carefully remove or slide the tortilla out of pan onto a plate. Let it stand for a couple minutes and enjoy with a green salad, alioli or your favorite pairing.

Enjoy!