**Tortilla Espanola (Onion and Potato Frittata)**

Makes one 8-inch skillet

4 large eggs

Kosher salt

¼ cup olive oil

12 ounces Yukon Gold potatoes, peeled, halved, and thinly sliced crosswise

6 ounces yellow onions, thinly sliced

Allioli for serving, optional

METHOD:

1. In a large bowl, beat eggs vigorously with a large pinch of salt until frothy. Set aside.
2. Toss potatoes and onions with the oil and a pinch of salt. Pour mixture into an an 8-inch nonstick skillet, heat over medium-high heat until simmering. Cover the pan, reduce the heat to low, and cook, gently, stirring often, until the potatoes are fully cooked and the onions have begun to turn lightly golden brown. This may take about 15 minutes. Don’t burn them!!!
3. Strain excess oil into a heatproof bowl.
4. Transfer potatoes and onions to the bowl with the eggs and season generously with salt, stirring well to combine. Set aside for 5 minutes, stirring often.
5. Meanwhile, wipe out skillet. Add 2 tablespoons reserved frying oil to skillet and set over medium-high heat until shimmering. Scrape egg mixture into skillet and cook, swirling and shaking pan rapidly, until bottom and sides begin to set, about 3 minutes. Using a heatproof spatula, press the edges in to begin to form the tortilla's puck shape. Continue to cook, adjusting heat to prevent bottom of tortilla from burning, until beginning to set around edges, about 3 minutes longer. Place in a 350 degree oven for 5 minutes (optional)
6. Working over a sink or garbage can, place a large overturned flat plate or lid on top of skillet, set hand on top (using a dish towel if you are sensitive to heat), and, in one very quick motion, invert tortilla onto it. Add 1 more tablespoon (15ml) reserved oil to skillet and return to heat. Carefully slide tortilla back into skillet and continue to cook until second side is beginning to firm up, about 2 minutes. Use rubber spatula to again press the sides in all around to form a rounded puck shape. Continue to cook tortilla until lightly browned on second side but still tender in the center when pressed with a finger, about 2 minutes longer.
7. Carefully slide tortilla out of skillet onto a clean plate (or invert it onto a clean plate using same method as before) and let stand at least 5 minutes before serving with allioli (optional). Tortilla can be cut into wedges for a larger meal or into cubes for an hors d'oeuvre–sized snack. It is just as good, if not better, at room temperature. Leftover tortilla can be refrigerated up to 3 days; allow to return to room temperature before serving. Remaining frying oil can be used in other dishes; it has an excellent flavor thanks to the long cooking with potato and onion.