



Spanish Patatas Bravas

(Brave Potatoes)

Adapted from *New York Times Cooking* / DAVID TANIS

Cooking & Financial Tips

1. Can use a variety of potatoes or tomatoes, whichever type you prefer
2. Be patient with your cooking
3. Can use different kitchen tools to achieve the same results (e.g., stick blender, mortar, etc.)
1. Choose your stocks with intention: large companies with dividends or smaller growth companies
2. Use a variety of financial instruments but keep a long-term perspective
3. During inflationary periods, invest in products that have inelastic demand

Ingredients

For the Potatoes

- 2 pounds yellow-fleshed or russet potatoes, peeled and cut in 1-1/2-inch chunks
- Kosher salt
- 1/2 cup extra virgin olive oil
- 1 head garlic, separated into cloves but not peeled

For the Salsa Brava

- 2 Tablespoons extra virgin olive oil
- 2 garlic cloves, minced
- 1 onion
- 2 Tablespoons all purpose flour
- 6 tomatoes (e.g., plum, roma, etc.)
- 1 cup chicken broth or water
- 1 Tablespoon sherry vinegar
- Kosher salt

For the Aioli

- 2 egg yolks
- 4 garlic cloves, pounded, finely minced or grated
- 1-1/2 cups extra virgin olive oil
- Kosher salt and black pepper

Preparation

Heat oven to 450 degrees. Put potato chunks in a large bowl, season generously with salt and toss to coat. Leave for a few minutes to let potatoes absorb salt. Add olive oil and unpeeled garlic cloves and toss to coat well. (Don't skimp on the oil; it can be strained and saved after cooking for future use.)

Transfer potatoes (and garlic cloves) and oil to a large cast-iron skillet or heavy roasting pan. Make sure to have potatoes in a single layer without crowding. (If necessary, use two pans.) There should be a good 1/2-inch oil in the bottom of the pan. Add more if required.

Place skillet on stove or pan in oven and roast for 15 to 20 minutes until potato chunks are well browned on the bottom. With a metal spatula, carefully turn chunks over. Reduce heat to 400 degrees and continue roasting until potatoes are well browned and crisp, about another 15 to 20 minutes.

While potatoes are roasting, make the two sauces: for the salsa brava, start by grating 6 tomatoes, discarding the skins. Then, put 2 tablespoons olive oil in a small saucepan over medium heat. Add minced onion and garlic and let sizzle without browning, then stir in flour and let mixture sizzle. Stir in tomato pulp, then add chicken broth or water gradually, stirring well as the sauce thickens. Bring to a gentle simmer, add vinegar and cook for 5 minutes until the sauce has a gravy-like consistency but isn't too thick. Thin with a little more broth or water, if necessary. Season with salt to taste.

For the aioli put egg yolks and garlic in a small bowl or mortar and whisk together. (Alternatively, use a stick blender or mini food processor. See **note** below.) Add oil a few drops at a time, whisking vigorously with each addition. As the sauce thickens, add olive oil a teaspoon at a time. If the aioli gets too thick, whisk in 1 tablespoon water, then continue to whisk in remaining oil. The finished sauce should have the consistency of softly whipped cream. Season to taste with salt and pepper.

When potatoes are ready, use spatula to transfer to a pan lined with paper towels to blot, then to a warm serving dish. Sprinkle lightly with salt. Serve warm with the two sauces.

NOTE

To make aioli in a blender or food processor, use 1 whole egg and 1 egg yolk instead of only yolks. Drizzle oil in a thin stream with motor running until the sauce thickens, which takes only a minute or so. Transfer to a small bowl, then thin with a little water and season with salt and pepper.

