

Patatas Bravas

From *The Complete Idiot's Guide to Tapas*. Reprinted with permission of author Jeanette Hurt.

Literally translated as “fierce potatoes,” this tapas dish offers bold, spicy flavors. It is sort of like fries with spicy ketchup or barbecue sauce.

Yield: about 30 individual fries

Serving Size: 5 fries plus a tablespoon or two of sauce

2 large Idaho potatoes, peeled, sliced into fries
3 T. red or yellow onion, finely diced
4 cloves garlic, minced
1 T. plus 1 cup extra-virgin olive oil
1/2 cup diced onion
8 oz. tomato sauce
2 t. white vinegar
1 t. Spanish paprika
1 t. sugar
1/2 t. dried oregano
1/4 t. cayenne pepper
1/8 t. cinnamon

1. Heat small pot or large skillet over medium high heat for one minute. Add 1 T. olive oil, heat for another minute, then add onions and garlic. Sauté for about one to two minutes.
2. Add tomato sauce, vinegar, paprika, sugar, oregano, cayenne and cinnamon. Continue to cook until simmering or for about 5 more minutes. Remove from heat. Set aside.
3. Heat 1 cup olive oil in a large pot over medium-high heat. Heat oil until it is sizzling.
4. Add fries, in small batches, to oil. Cook until browned on all sides or about 5 to 10 minutes. Be careful not to crowd the oil with too many fries. Use a glass lid to shield from sizzling oil when adding, turning or removing fries, but do not leave lid on top of pot.
5. Remove fries with slotted spoon. Let drain on clean paper towel.
6. Serve fries with brava sauce on top or on the side for dipping.

Patatas bravas is also often served with alioli sauce as well, with the garlic mayonnaise countering the spicy, hot sauce.