

PATATAS BRAVAS

Serving Size: 1-2

INGREDIENTS

INGREDIENTS FOR PATATAS BRAVAS:

- 3/4 lb “A” size red potatoes (about 2.5 inches in diameter)
- 4 cups canola or vegetable oil
- 1/4 cup Brava Oil (see recipe below)

INGREDIENTS FOR BRAVA OIL (makes 16 fl oz):

- 1 ½ cups canola or vegetable oil
- 1 Tbsp paprika
- 1 ⅔ Tbsp Spanish sweet pimentón
- 1 Tbsp cayenne
- 2 tsp dry thyme
- 2 tsp ground cumin
- 1 ½ Tbsp sherry vinegar
- ½ tsp ground black pepper
- 1 tsp salt
- 2 tsp garlic, minced

INGREDIENTS FOR SUN-DRIED TOMATO AIOLI (makes 32 fl oz):

- 3 oz. (or a little more than 1/3 cup) sun-dried tomatoes
- 2 Tbsp canola or vegetable oil
- 3 cups mayonnaise (do not use Miracle Whip)
- 2 tsp tomato paste
- 1 tsp salt
- ½ tsp white pepper



METHOD

METHOD FOR PATATAS BRAVAS:

1. Cut potatoes into quarters to create bite-sized chunks.
2. Place oil into a 4-quart saucepan over medium-high heat.
3. Very carefully add half of the potatoes to the oil and cook for 11 minutes, stirring occasionally.
4. Remove potatoes with a slotted spoon and place onto a baking sheet lined with a paper towel.
5. Repeat with remaining potatoes, and let them cool completely.
6. Reheat the oil back to medium-high heat (approx 350°F).
7. Fry the potatoes for 6-7 minutes until crispy and golden brown.
8. Remove potatoes with a slotted spoon and place into a bowl lined with a paper towel to drain excess oil.
9. Remove towel and season with kosher salt to taste, and add the Brava Oil. Toss to coat and serve with Sun-Dried Tomato Aioli

METHOD FOR BRAVA OIL:

1. Combine all ingredients in a metal bowl and mix well. If possible, let sit in a plastic container in the refrigerator 24 hours before serving.
2. Mix well before using. The Brava Oil keeps for 7 days.

METHOD FOR SUN-DRIED TOMATO AIOLI:

1. Soak sun-dried tomatoes in hot water for 30 minutes and allow to soften. Squeeze dry.
2. Incorporate sun-dried tomatoes with remaining ingredients until you reach desired consistency.

