

Patatas Bravas

- 2 Lbs Yukon Gold Potato
- 1 oz Olive oil
- TT Salt and pepper

Romesco:

- 1 oz Olive oil
- ½ Tbsp Dry rosemary
- 1 can, 28 oz Crushed tomato
- 2 oz Red wine vinegar
- 1 Tbsp Minced garlic
- 1 Tbsp Chili powder
- 1 Tbsp Smoked paprika
- TT Salt & Black Pepper
- ½ Tsp Red Chili Flake

Procedure:

- 1) Preheat oven to 425 degrees. Cut potatoes about 1" thick, toss with olive oil, salt and pepper. Place in roasting pan, roast in oven for 40-45 minutes or until soft and golden brown.
- 2) In a small saucepan, heat olive oil. Sweat garlic in oil until clear; add the rest of the ingredients. Bring up to a boil for a moment, then turn down to a low simmer until potatoes are done.

Notes: Tomato sauce can be served any temperature; I personally enjoy warm potatoes and a slightly chilled tomato sauce together.