

COOK'S
ILLUSTRATED

Spanish Potatoes with Olive Oil and Wine (Patatas Panaderas)

SERVES Serves 6



INGREDIENTS

- 2 ½ pounds Yukon Gold potatoes, peeled and sliced crosswise ¼-inch thick
- ⅓ cup extra-virgin olive oil
- 3 ½ teaspoons kosher salt
- ¼ teaspoon pepper
- 1 onion, halved and sliced thin
- 2 garlic cloves, minced
- ½ cup dry white wine

BEFORE YOU BEGIN

***** For the best results, be sure to use a fresh, high-quality extra-virgin olive oil here. Our favorite supermarket product is California Olive Ranch Destination Series Everyday Extra Virgin Olive Oil. We developed this recipe using Diamond Crystal kosher salt; if using Morton kosher salt, decrease the amount to 2⅝ teaspoons. To make peeling and slicing easier, choose larger potatoes. These potatoes make an excellent accompaniment to roasted fish or pork.

INSTRUCTIONS

1 Adjust oven rack to middle position and heat oven to 400 degrees. Stir potatoes and oil in large bowl until potatoes are evenly coated. Stir in salt and pepper until well distributed. Stir in onion and garlic. Transfer potato mixture to 13 by 9-inch baking dish and spread into even layer. Cover tightly with aluminum foil and bake until potatoes can be easily pierced with tip of paring knife, about 40 minutes. Reduce oven temperature to 350 degrees.

2 Carefully remove foil and set aside. Pour wine evenly over potatoes. Lightly place reserved foil on top of dish, leaving sides open so moisture can escape, and return dish to oven. Bake until wine has evaporated or been absorbed (there will still be some oil bubbling around edges of dish), about 20 minutes. Carefully remove foil. Let cool for 10 minutes and serve.