

February Tapas

Seattle Pro Musica & Seattle Cucina

Crispy Oven Potatoes

Serves 4

Ingredients:

- 2 pounds yellow-fleshed or russet potatoes, peeled and cut in 1 1/2-inch chunks
- Kosher salt
- ½ cup extra-virgin olive oil, plus more as needed
- 6 cloves garlic, not peeled

Directions:

1. Heat oven to 450 degrees. Put potato pieces in a large bowl, season well with salt and toss to coat. Add olive oil and unpeeled garlic cloves and toss to coat well. Transfer potatoes, garlic and oil to a large cast-iron skillet or heavy roasting pan.
2. Make sure to have potatoes in a single layer without crowding. The potatoes should be shiny and well coated in olive oil. Add more if needed. Place 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. Continue roasting until potatoes are well browned and crisp, about another 10 to 15 minutes.
3. When potatoes are ready, blot lightly with a paper towel if needed, then transfer to a warm serving dish. Sprinkle lightly with salt. Serve warm with the two sauces.

Two Dipping Sauces

Enough for 2-4 pounds of potatoes

Salsa Brava

2 tablespoons extra-virgin olive oil
2 garlic cloves, minced
2 tablespoons all-purpose flour
1 tablespoon tomato paste
1 tbsp pimentón dulce or sweet paprika
1 teaspoon pimentón picante, 1/2
teaspoon chile powder or 1/4 tsp cayenne
1 cup chicken broth or water
1 tablespoon sherry vinegar
Kosher salt

Aioli

2 egg yolks
4 garlic cloves, pounded, finely minced or
grated
1 ½ cups extra-virgin olive oil
1 teaspoon lemon juice, plus more to taste
Kosher salt and black pepper

Directions:

1. Salsa brava: put 2 tablespoons olive oil in a small saucepan over medium heat. Add garlic and let sizzle without browning, then stir in flour and let mixture sizzle. Stir in tomato paste, pimentón dulce and pimentón picante, then add chicken broth gradually, stirring well as the sauce thickens, like a spicy gravy. Bring to a gentle simmer, add vinegar and cook for 5 minutes until the sauce is like... a gravy, but isn't too thick. Thin with broth or water, if necessary. Season with salt to taste.
2. For the aioli: put egg yolks and garlic in a medium mixing bowl and whisk together. 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 lemon juice, salt and pepper.