

# Patatas Bravas (Spanish Fried Potatoes)

Chef Jenn Magrey  
Yale Appliances

3 pounds russet potatoes peeled and cut into 1- to 3/4-inch cubes  
4 tablespoons distilled white vinegar  
Kosher salt

Place potatoes in a medium saucepan and cover with water. Add vinegar and 2 tablespoons salt and bring to a boil over high heat.

Cook until potatoes are tender, about 5-7 minutes.

Just until fork tender.

Drain and set aside.

Heat the peanut or canola oil in a deep-sided cast iron skillet over medium heat. Add potatoes and fry until golden and crispy.

Serve with Spicy Allioli

## Spicy Homemade Allioli

1 1/2 cups mayonnaise

1/4 cup fresh lemon juice

6 large garlic cloves, minced

1 1/2 tablespoons tomato paste

1 1/2 teaspoons hot smoked Spanish paprika

Combine all ingredients in small bowl; whisk thoroughly to blend.

Season aioli to taste with salt and pepper. Serve!