

PATATAS BRAVAS

Serving size: 1 large serving to share

INGREDIENTS

- ¾ lb. “A” size red potatoes (about 2.5 inches in diameter)
- 4 cups canola or vegetable oil
- ¼ cup brava oil (see recipe below)

METHOD

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.



BRAVA OIL

Makes 16 fl. oz.

INGREDIENTS

- 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

METHOD

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.



SUN-DRIED TOMATO AIOLI RECIPE

Makes 32 fl. oz.

INGREDIENTS

- 3 oz. (or a little more than ⅓ 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

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.

