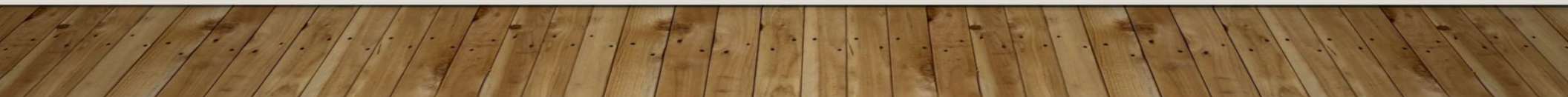




**OUR BACKYARD!**







# TORTILLA ESPAÑOLA MEETS JALAPEÑOS

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COMMON SPANISH TAPAS SERVED ALL OVER SPAIN WITHOUT HOT PEPPERS!



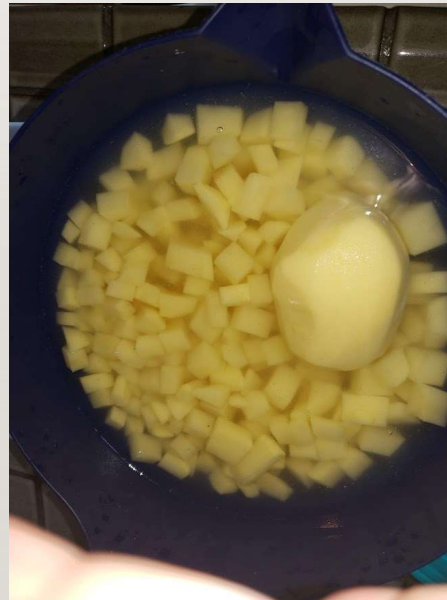
PEEL 6 TO 8 POTATOES (ANY POTATOES WORK)

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CUT IN SMALL PIECES AND SOAK IN A SALTED  
WATER CONTAINER (ADD 2 TSP OF SALT)

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USE CLEAN OIL, ADD THE DRAINED POTATOES TO  
THE OIL, AND COOK THEM GENTLY!

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ABOUT 30 MINUTES IN WARM OIL BEFORE FULLY  
COOKED

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CUT 1 SMALL ONIONS AND 3 RED JALAPENOS. TAKE ALL SEEDS AND MEMBRANES OUT TO TAKE AWAY THE HEAT!

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# REMOVE COOKED POTATOES AND DRAIN THE OIL

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# BROWN THE ONIONS AND RED JALAPENOS!

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**BEAT 6 EGGS WITH SOME PEPPER! REMEMBER YOU  
ALREADY SALTED THE POTATOES!**

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ADD COOLED POTATOES, ONIONS, PEPPERS TO  
THE BEATEN EGGS,

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PLACE IN A NON-STICK FRYING PAN AND COOK SLOWLY, ABOUT 20 MINUTES PER SIDE

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ANOTHER TURN TO THE TORTILLA, WELL MANY  
FOR THIS TERRIBLE PAN I USED!

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FINISHED TORTILLA READY TO EAT!

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**SUCCESS! IT WASN'T EVEN SPICY! NEXT TIME!  
MORE JALAPENOS!**

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