

Tortilla de Patatas (makes 2)

Things you'll need:

- 5 large potatoes, thinly slice in assorted pieces
- 4 onions (ideally sweet) cut in half moons
- 4/5 eggs
- 0.5 L of vegetable oil
- Salt
- Pepper
- Large non stick frying pan
- Large plate
- Colander
- Large Bowl

Directions:

1. Heat oil in a frying pan for later on medium heat.
2. Peel all the potatoes, and then proceed to thinly slice them (about 1/8th of an inch) in assorted pieces. Go with the direction of the potatoes.
3. Finely chop the onions in half moon slivers.
4. Fry onions first for about 10 mins, add potatoes second and continue to fry mixture until the potatoes are nice and soft (easily smooshable) and onions are caramelized.
5. Drain oil completely from potato-onion mixture. Set aside.
6. In a large bowl, beat eggs together with salt and pepper. Add potato-onion mixture. Mix well.
7. In a lightly oiled pan on medium to low heat, add omelet mixture. Cook until halfway through. Place a plate on top of pan and flip. Slowly slide the tortilla back onto the pan to cook the other side.
8. FEAST!

Gazpacho (48 oz)

Things you'll need:

- 6 ripe tomatoes (tomates maduros)
- 1 garlic clove (diente de ajo)
- 1 green pepper (pimiento verde)
- 1 red onion (cebolla morada)
- ½ cucumber (pepino mediano)
- Vinegar (vinagre)
- Extra virgin olive oil (Aceite de Oliva Virgen)
- Salt (sal)
- Hard bread usually old (pan duro)

Directions:

1. Wash and dry all of the vegetables very well
2. Peel and cut the tomatoes into 4 and put half of them into your blender.
3. Add salt, oil, and vinegar. Blend. If the texture is too thick for your liking add some cold water.
4. Halve, core, and de-seed the pepper. Cut it into a few slices.
5. Peel the garlic and slice it in half.
6. Cut the onion and cucumber into a few slices.
7. Add remaining ingredients (including remaining tomatoes) to blender.
8. Quickly wet the bread and add to blender.
9. Blend at a high speed until it is completely pureed.
10. Taste and adjust salt and vinegar.