



Mini Torta de España

Makes 42 appetizers ~ \$5.88 (\$.14 per serving)

This is a deliciously simple appetizer based on traditional Spanish tapas ("small plates"). These bite-sized tortas are a variation of the tapas idea, but easy to make and easy to serve as an appetizer.

Ingredients

2 large potatoes (Yukon gold or other starchy potato) 1 green onion, finely chopped
2 eggs, beaten Salt and pepper to taste
Aioli (see recipe below)

Directions

1. Preheat oven to 400°. Grease mini muffin tins with butter.
2. Place potatoes in saucepan of boiling water. Make sure that water covers potatoes to about 1 inch. Boil until fork tender. Do not over cook. You still want the potato to be a little al dente since it will then be baked.
3. Remove from water and set aside to cool. If using Yukon Gold or similar thin-skinned potato, there is no need to remove skin. Once cooled, dice potato (1/4" dice) and place in mixing bowl. Add chopped green onion and stir to distribute evenly.
4. Mix in beaten egg and stir gently until thoroughly mixed. Salt and pepper to taste.
5. Drop spoonfuls of potato mixture into prepared muffin tins. (In the alternative, mixture can also be dropped by mounded teaspoonful onto buttered cookie sheet.) Bake 15 minutes to set. Remove and place on cooling rack for about 10 minutes. Gently remove potato stacks from muffin tins and place on serving tray.

Aioli Recipe

7 cloves of garlic 2 egg yolks
1/2 tsp. of salt 1 cup of olive oil
1 Tbsp. of freshly squeezed lemon (or Sherry vinegar) 1 to 2 tsp. of paprika

1. In a food processor, finely chop 7 cloves of garlic with 1/2 tsp. of salt until a thick paste forms. With the processor running, add 2 egg yolks and combine thoroughly. With the processor still running, slowly drizzle 1 cup of olive oil into the mixture until a thick "mayonnaise-type" consistency is achieved (Don't panic if it's a little "runnier" than mayonnaise. You just want to achieve a good-flavored sauce that not's too thin.
2. Add approximately 1 Tbsp. of freshly squeezed lemon (alternative: Sherry vinegar), 1 to 2 tsp. of paprika (including a dash of smoked paprika for a different flavor) and, if desired spice, a dash of cayenne pepper. Mix briefly. (Can be made and chilled in the refrigerator.

To serve, place mini tortas on a serving tray. Drizzle generously with aioli. *Note: Much of the spice from this aioli comes from the crushed fresh garlic, not from the cayenne or paprika. Experiment and adjust seasonings to taste. For extra flavor, shredded cheese or even green chile can be added to tortas.*

Recipe courtesy of Mary Pat Butler.

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