

BRAISED POTATOES WITH CALAMARI AND SALSA (PATATAS CON CHIPIRONES AL AJILLO)

| Ingredients | Amounts |
|---|-------------------|
| Calamari tubes and tentacles, cleaned and peeled | 2 lb. |
| Salt and pepper | To taste |
| Flour for dusting | As needed |
| Canola-olive oil blend | 1 Tbsp. |
| Salsa Ajillo (recipe below) | 1 cup |
| Lemon juice | 2 Tbsp. |
| Braised Potatoes (recipe below) | 4 ea. |
| <i>Salsa Ajillo</i> | |
| Dry Spanish sherry | 1 (750 ml) bottle |
| Butter | 2 Tbsp. |
| Chopped garlic | 1 Tbsp. |
| Chopped parsley | 1 Tbsp. |
| Smoked paprika | 1 tsp. |
| Ground cinnamon | ½ tsp. |
| Chili flakes | pinch |
| Salt and pepper | |
| Flour | 2 Tbsp. |
| Green onions, chopped (green only) | 1 bunch |
| <i>Braised Potatoes</i> | |
| Olive oil | 1 Tbsp. |
| Yellow onion, diced | 1 large |
| Salt and pepper | To taste |
| Roma tomatoes, grated | 4 large |
| Garlic, chopped | 1 Tbsp. |
| Russet potatoes, peeled and diced | 6 large |
| Vegetable stock, or as needed | 4 cups |
| Heavy cream | ½ cup |
| Butter | 1 Tbsp. |
| Green onions, chopped | 1 bunch |

Method

1. Pat calamari dry; season with salt and pepper. Dust with flour, shaking to remove excess. Heat a sauté pan over high heat; add oil, rotating to cover entire surface. Add calamari; sauté over high heat 30 seconds to 1 minute. Add Salsa Ajillo; cook for 1 minute, stirring. Add lemon juice. Place Braised Potatoes on a platter or 4 plates; spoon calamari on top.
2. To make Salsa Ajillo, in a saucepan, boil sherry until it flames and burns off most of the alcohol. Simmer until reduced to 2 cups. In another saucepan, melt butter

- over medium heat. Add garlic, parsley, paprika, cinnamon and chile flakes; season with salt and pepper. Add flour; stir until flour absorbs butter and becomes a little pasty. Whisk in sherry until smooth and even; simmer until slightly thicker than gravy. Add green onions; cook 2 minutes over low heat. (Sauce can be added to calamari hot or cool.)
3. To make Braised Potatoes, in a large braising pan, heat oil over medium heat. Add onion; cook 5 minutes. Season with salt and pepper; add tomatoes and garlic. Cook 3 minutes, add potatoes and enough stock to cover. Reduce heat to low, cover and simmer about 30 minutes or until most of the stock has evaporated and potatoes are cooked but still hold their shape. With a wooden spatula, stir in cream and butter, then green onions. Season with salt and pepper. Keep warm.