

## Wine Pairing: Spanish Omelet

*This traditional tapas recipe is one of our favorites during the warm Paso Robles summers. It is tremendously versatile; it can be eaten warm or at room temperature, and keeps well for several days. It pairs beautifully with our Rosé, and is a perfect addition to a summer picnic.*

### Ingredients

1 cup olive oil  
1/2 medium onion, chopped  
4 medium potatoes, cut in chunks  
5 large eggs  
salt

In a large non-stick skillet (about 10-inches in diameter), heat the olive oil over medium-high heat. Add the onion, and saute for about 5 minutes, until light golden. Remove onions from oil, and set aside.

Add the potatoes to the oil, and season with salt to taste. Reduce the heat to medium, and cook the potatoes for about 15 minutes, stirring, until they are tender.

Meanwhile, preheat broiler, and place rack about six inches from the heating element.

Raise the heat to medium-high, and cook the potatoes for 1 to 2 minutes longer, until they are lightly browned. They should be crisp on the outside and soft on the inside.

Using a large slotted spoon, remove the potatoes from the pan, and add to set-aside onion. Discard all but 1 1/2 teaspoons of oil

In a large bowl, beat the eggs. Add the potatoes and onions, and mix well. Set mixture aside for a few minutes.

Heat the skillet over high heat, and ensure oil is evenly distributed. When it is very hot, pour the egg mixture into the pan, and shake gently to spread mixture evenly and prevent sticking and burning. Cook omelet on high for about 1 minute.

Reduce heat to medium, and continue cooking omelet for 3-4 minutes longer, until eggs are lightly set in the middle.

Remove skillet from burner, and place entire skillet in broiler for approximately 3 minutes. The omelet should be set, and top should be lightly browned.

Remove from pan and let cool. Cut into wedges and serve.