

Spanish Potato Salad with Tuna

Category: Spanish

Servings: 8

Rating: 10

Source: "Tapas", by Penelope Casas

Description:

A great Spanish tapa, served to complement other tapas. A cold, crisp Rosé wine goes very well with these appetizers.

Quality of the potatoes and olive oil are critical.

Ingredients:

1tuna	1/2 cup, tinned flaked white
1white wine vinegar	6 teaspoons
1potato	1 lb, small red waxy or new
1olive oil	3 tablespoons
1garlic	1 large clove, minced with a garlic press
1Sea salt	to taste
1parsley	3 tablespoons
1sweet onion	1/4 cup finely minced
1egg	1 hard-boiled
1cayenne pepper	1/8 teaspoon or to taste
1green olives with pime	6-8, cut in thick slices
1pickle	2 tablespoons, minced

Instructions:

Combine half of a 7 ounce tin of tuna with 2 teaspoons of vinegar and let sit overnight in the fridge.

Boil the potatoes in salted water until they are tender and then cool and cut in half crosswise. (It is not necessary to peel the potatoes). Combine with the tuna.

Whisk together the oil, 4 teaspoons of vinegar, salt, and garlic. Mash the egg yolk and mix it into the dressing along with the onions, 2 tablespoons of minced parsley, and the cayenne. Fold the dressing into the potato salad and top with minced pickle, minced egg white, and the remaining parsley.

Serve at room temperature.