



A TASTEFUL PLACE  
AT THE DALLAS ARBORETUM

## RECIPE

### Papas Bravas

Serves 8

#### Ingredients:

4 lbs yukon gold potatoes or other waxy potato, peeled, cut into 1" cubes  
Olive oil  
Salt  
Tomato Sauce (Bravas)  
½ medium yellow onion, chopped  
3 garlic cloves, chopped  
½ cup white wine  
2 tbsp tomato paste  
1 can (14 oz) crushed tomatoes  
2 tsp tabasco or other hot sauce  
1 tsp smoked paprika  
1 tsp salt  
1 tsp sugar

#### Garlic Aioli

2 cloves garlic, pressed  
¼ tsp salt  
½ cup regular mayo  
2 tbsp olive oil  
1 tbsp lemon juice

#### Directions:

##### Potatoes

Preheat oven to 350 F. Toss potatoes with 6 tbsp olive oil and season with salt. Lay the potato, in one layer, on one or two baking sheets and bake until browned (about 50 minutes).

Remove from oven and toss with the tomato sauce and place them back into the oven to dry out a bit (about 10 more minutes).

Serve with remaining tomato sauce and garlic aioli (optional).

##### Tomato Sauce

Heat 2 tbsp olive oil in medium pot over medium high heat.

Sauté the onion for about 4-5 minutes while stirring or until they start browning on the edges.

Add garlic and sauté another 2 minutes then add white wine and reduce by half.

Add tomato paste and stir to combine, then add crushed tomatoes, tabasco, salt, sugar and smoked paprika and stir well

Reduce heat to barely a simmer. Let the sauce cook while the potatoes are roasting.

Puree the sauce using the blender or an immersion blender.

##### Garlic Aioli

Whisk all ingredients together, except mayo.

When thoroughly combine, mix in mayo