

Pulpo a la Gallega

Ingredients

3 lb Octopus (frozen and defrosted)
3 Bay Leaves
2 T Salt
2 T Olive Oil
0 ds Smoked Paprika
1 lb Baby Potatoes (peeled)

Instructions

- 1.Fill a large stock pot halfway with water and bring to a boil. Fill another small pot with water and bring to a boil. Add the bay leaves and 1 tablespoon salt to the large pot.
- 2.Rapidly dip the defrosted octopus three times into the boiling water of the large pot. Place the octopus into the water (making sure it's fully submerged) and cook on a low boil for 6 minutes per pound. For 3 pounds, that's 18 minutes. Add 1 tablespoon salt and potatoes to the small pot and cook for 15 minutes until fork tender.
- 4.Remove the potatoes from the pot, drain, slice and place on a serving platter.
- 5.Remove the large pot from the heat and let the octopus rest in the water for up to 20 minutes. When a knife inserts without resistance at the

Pulpo a la Gallega

thickest spot, it is done. Remove it from the water.

6.Once cooled, slice the tentacles and place on top of sliced potatoes. Serve with olive oil drizzled over the top and a sprinkle of paprika and salt.