

Zamora Style Potatoes – *Papas zamoranas*

Ingredients

4 large Russet potatoes; washed
2 limes; washed and sliced in half
Salt, to taste

Spicy Cucumber Sauce (*salsa de pepino*):

1 English cucumber; washed, ends removed, peeled (optional) and cut into chunks
4 jalapeño peppers, or to taste; washed, stems removed and cut into chunks
1 tsp salt, or to taste
¼ cup water

Black Sauce (*salsa negra*):

¼ cup oil
1-2 dark dry peppers, such as *pasilla*, *mulato* or *ancho*; wiped clean
½ tsp salt, or to taste

Oil Sauce (*salsa de aceite*):

Oil from previous sauce
10-12 *chiles de árbol*, or dry Thai red peppers
½ tsp salt, or to taste

Prepare cucumber sauce: Process all ingredients in a blender, pulsing if possible, to achieve a chunky consistency. Transfer to a bowl. **Prepare black sauce:** Warm up oil in a frying pan over medium/high heat, then add peppers. Fry peppers, turning a couple of times, until the peppers are plump and very crispy. Transfer peppers to paper towels, then remove pan from heat and reserve oil for next sauce. After a couple of minutes, the peppers should be very brittle; remove and discard stems, and break peppers to pieces into a compact blender or mini food processor, adding the salt. Process by pulsing, until pulverized, or reduced to flakes. Transfer to a bowl or jar. **Prepare oil sauce:** Using reserved oil and pan from previous sauce, warm up over medium/high heat. Add peppers and fry, turning to avoid burning, until peppers have swollen and crisped without changing colour. Transfer to the compact blender or mini food processor; allow the oil to cool down for a few minutes, then pour in with the peppers, and add salt. Process, pulsing a few times, until the peppers are broken into small flakes. Transfer sauce to a bowl or jar. **Cook the potatoes** unpeeled and whole, either boiling, or microwaving, until tender but still firm. **To serve:** Peeling the potatoes is optional. For each portion, slice one potato into rounds, and arrange on a plate. Sprinkle with lime juice and a little salt, to taste, then top with one or more of the three spicy sauces. Repeat with the rest of the potatoes. In the photo above, served with cucumber sauce on the side, and covered with black and oil sauces.

