Patatas Riojanas (Potato dish from La Rioja region of Spain)

Serves 4

**Ingredients**

4 russet or other baking potatoes
1 thick pork loin chop on the bone
1 dried red pepper, seeds removed and crumbled into several pieces or 1/4 teaspoon crushed red pepper
2 bay leaves

1/3 pound chorizo, cut into 1/2-inch pieces
Salt, to taste
3 teaspoons paprika
2 tablespoons olive oil
1/2 onion, coarsely chopped
Preparation

1. Peel potatoes. Cut them into bite-size pieces by inserting blade of a paring knife about 1/2 inch into the potato and twisting the handle to break off each piece. (Some pieces will be larger than others.)

2. Remove the meat from the chop and cut it into 1/2-inch pieces. Set the meat and bone aside.

3. In a stockpot, combine the potatoes, pork and bone, red or crushed pepper, bay leaves, chorizo, a generous pinch of salt, and 1 teaspoon of the paprika. Add water to cover.

4. Bring to a boil and lower the heat. Simmer, uncovered, for 25 minutes or until the potatoes are tender.

5. Meanwhile, in a skillet, heat the olive oil over medium heat. Add the onions and cook, stirring often, for 8 minutes or until softened. Stir in the remaining 2 teaspoons paprika and cook, stirring, for half a minute.

6. Scrape the paprika mixture into the pot of potatoes. Cook, stirring often, for 5 minutes or until the broth is flavorful. Remove the pork bone and bay leaves. Taste for seasoning and add more salt or crushed red pepper, if you like.

Source:
http://www.boston.com/lifestyle/food/articles/2010/03/03/patatas_riojanas_recipe/