

Pulpo a la Gallega

RECIPE

INGREDIENTS

- 3 lb octopus, frozen
- 1 bay leaf
- 1 tbsp salt
- 2-3 tbsp high-quality olive oil
- Spanish paprika, to taste
- Salt, to taste
- 1 lb baby potatoes, peeled, boiled, and sliced (optional)

DIRECTIONS

1. Fill a large stock pot halfway with water and bring to a boil. Add the bay leaf and salt.
2. Once boiling, rapidly dip the octopus three times into the boiling water.
3. Place the octopus into the water and cook on a low boil for 20 minutes (adjust for the weight of your octopus - 6 minutes per pound).
4. When a knife or fork inserts without resistance at the thickest spot, it is done. Do not overcook. Remove from the water and rest for 20 minutes.
5. Once cooled, slice the tentacles and serve with olive oil and a sprinkle of paprika and salt. If desired, serve over sliced potatoes..
8. Enjoy with our Albariño or your favorite Hawk Haven wine!

YIELDS: 6 SERVINGS

COOK TIME: 20 MINUTES

REST TIME: 20 MINUTES

TOTAL TIME: 40 MINUTES