



The Canary Islands potatoes are something special.



Papas Arrugadas/Wrinkled Potatoes

A typical dish from the Canary Islands, famous for their tasty small to tiny potatoes, grown on volcanic soils. Brought to the islands from South America in early colonial times, there are at least 29 distinct varieties. A riot of color, textures and flavors - unfortunately not generally available outside the Canaries. [Ancient potato varieties from the Canary Islands.](#)

While they don't pack the flavor of these beauties, any small mature potato will do nicely. The preparation is easy, the results surprising.

Ingredients

10 golf ball sized mature potatoes, skin intact (avoid new)

1/3 cup sea salt (or more)

1 liter of water

Spicy sauce

Preparation

Put water on to boil, when it boils, add salt

Once the salt is dissolved, add the potatoes

Cook until tender, pour potatoes & water through a colander. **Do not rinse!**

Give it few minutes in the colander. When dry, covered with a thin salty film and starting to wrinkle up, move to a serving plate.

Serve with the sauce and enjoy as a "tapa" or side dish!

Note:

1. Use lots of salt - don't be shy - the skin keeps the potato from absorbing the salt and the thin salty crust is delicious.
2. The typical sauce from the Canary Islands is known as "**mojo picón**". It's made from cayenne pepper, garlic, olive oil, pimentón, cumin, salt & a splash of vinegar, thickened as needed with some breadcrumbs. [You can make your own](#), or make do with your favorite hot sauce, a nice spicy salsa or a zippy yogurt sauce.

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