

Jacket potatoes cooked in sea salt



There are many different ways to *arrugar* or wrinkle potatoes. The method presented here is one of the most popular, simple and effective.

Preparation:

Cover the unpeeled potatoes with water (seawater preferably) and add, for each kilo of the tubers, a little over a quarter kilo of salt -it doesn't matter if you use too much, as they will only absorb the salt required-. Put the pot on the stove and cover well with a clean cloth or baking paper. Then cover with the lid. Leave the potatoes to cook for between twenty minutes and half an hour, until they are tender. Then, remove the water and drain well. Without removing from the pot, pour another good *puñado* or fistful of salt over the potatoes and dry over the heat shaking the pot and tossing the potatoes for a little while or *ratito* as we say on the islands.