



Pulpo á Feira (boiled Octopus, Gallician style)

NIBBLEDISH CONTRIBUTOR

Ingredients

1. **A big Octopus**
2. A lot of Water
3. Onion
4. Potatoes
5. Laurel

6. Cooking Salt
7. Spanish Spicy Red Pepper (Pimentón)
8. Spanish Virgin Olive Oil

Instructions

It's very easy:

1. To boil water in a big pot with a peeled onion.
2. Get the big octopus and drown three times into the boiled water. This is because we don't want to remove the octopus peel.
3. After 30 minutes we have to look if the octopus is not too soft, and move it away.
4. The boiled potatoes have been cooked in slices before (thickness: +-1 cm,) during 15 minutes with laurel.
5. Cut the octopus in little pieces with a scissors and put in a wood plate.
6. Sprinkle the cooking salt, spanish spicy red pepper, and add virgin olive oil. If we want we can add garlic chopped up.
7. *Serve hot and enjoy!!!*

Note:

This delicious recipe is better with a strong red wine and a good bread