



Lacón a la gallega

Boiled potato slices topped with ham and dressed with olive oil & pimentón; it's a delicious easy to make tapa or starter to share. As we're in Spain, the recipe uses hand-cut lacón, but there are many alternatives: country ham, gammon, boiled ham or even thick sliced bacon will slot in nicely.

Lacón is a salt-cured ham from Galicia in northwest Spain; and similar to American country ham. Shorter curing time tends to make it meatier than other salt-cured hams such as Spanish serrano, French jambón cru or Italian parma. It's an important component of galician cuisine in dishes like "lacón con grelos", cooked with [broccoli rabe](#).

Ingredients

Two medium sized potatoes, peeled & cut in thick slices.

250 gr lacón (1/2 pound)

Good olive oil (EVOO)

Salt (Maldon or kosher salt work well, but any will do)

Spanish pimentón (mild, spicy or a blend of both - your choice)

Preparation

Cook potato slices in salted water until tender (but don't overcook), drain.

Arrange potato slices in a single layer on a platter (in Galicia it's usually a wooden platter)

Top potatoes with a slices of ham, sprinkle on pimentón, a pinch of salt and a drizzle of olive oil.

Done. Serve warm & enjoy!

Note:

1. Any ham-like cured pork will work here: Pan fried panceta or thick cut bacon, country ham, cooked gammon, thick-sliced boiled ham, Smithfield ham...
2. Substitute slices of cooked octopus for the ham and you have "**pulpo a la gallega**".

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