

## **Madrid Style tripe and Chick Peas ( Callos)**

### **INGREDIENTS**

**This dish tastes best when it is prepared the day before it is to be served.  
Ingredients:**

**1kg parboiled tripe  
4 onions, chopped  
6 cloves garlic, finely chopped  
8 tbsps Spanish olive oil  
2 tbsps Spanish pimentón (or paprika)  
250gr chorizo, sliced  
2 Spanish Morcilla (blood sausage), about 150gr, whole  
4 wineglasses dry white Spanish wine  
8 medium tomatoes, skinned and chopped  
3 tps fresh thyme  
2 bay leaves  
8 cloves  
20 peppercorns  
pinch ground nutmeg  
2 fresh chillies, chopped  
350gr cooked garbanzos (chickpeas), drained  
5-6 tbsps fresh parsley, chopped  
salt**

### **PREPARATION**

**Soak the tripe for about 5-10 minutes, rinse thoroughly and drain well. Cut it into 5cm squares. In a large, heavy based pot, heat the oil and sauté the onions and garlic until lightly golden. Stir in the pimentón, tripe, chorizo, and pour over the wine. Bring to the boil and stir in the tomatoes, thyme, chilli, bay leaves, cloves, peppercorns, nutmeg and a pinch of salt. Now add the morcillas and cook over a very low heat until the tripe is tender, which could be between 1 and 2 hours, but taste after one hour. Once the tripe is ready, discard the bay leaves, stir in the garbanzos (chickpeas) and heat through for about 5-10 minutes. Before serving, sprinkle over the chopped parsley.**

Recipe provided by SpainGuides.com.

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