

Chorizo fried with garlic

■ 1 strong chorizo, 2 cloves of garlic, some parsley bits, and 1 tablespoon of olive oil.

■ Peel and crush the cloves of garlic, then cook them to soft fire in a frying pan with the olive oil. Once that garlic is slightly goldy, remove to the frying pan.

■ Remove the skin of the chorizo, and cross in bevelled thick sections.

■ In the same pan, cook them on sharp fire, on each face, just time that they change color. Lower fire, then put garlic already cooked, mix for mix savours during 1 minutes, then remove fire.

■ Put the chorizo in a bowl, and strew with chopped parsley.

■ *Traditional of Spanish dish, to taste with small pikes. Take care not to make burn garlic.*

