



Patatas a la riojana

Typical of Rioja, but a regular offering on menus all across Spain. This is a simple dish with few ingredients, inexpensive, easy to make and just the thing when it's cold outside. "Warms the cockles" as my father used to say.

Ingredients

3 medium sized potatoes, peeled & cut in bite-sized pieces.

6 inch (15 cm) piece of chorizo cut in chunks or thick coins (mild or spicy, your choice)

1 dried chile pepper (serrano works well) soaked in hot water

500 ml beef, chicken or vegetable stock

1/2 onion, finely diced

2 cloves of garlic, peeled

1 bay leaf

2 tbsp olive oil

Salt as needed

Preparation

In a medium sized sauce pan add olive oil & onion; poach until tender (but not brown) on medium heat (5-10 minutes).

Add potatoes, chorizo, rehydrated pepper, bay leaf & garlic cloves. Sautee for a couple of minutes.

Cover with the stock and cook until the potatoes are nice & tender. Adjust salt as needed.

Done. Serve hot with some crusty bread on the side.

Note:

1. Other cured sausages like kielbasa or portuguese chourico will work as well.
2. Make it as spicy (or mild) as suits your fancy.

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