

Sopa Castellana

Castilian Garlic Soup

Ingredients:

- 2 tablespoons olive oil
- 4 garlic cloves, chopped
- 2 chorizos, sliced
- 4 cups water
- 3 to 4 oz. prosciutto or serrano ham, cubed
- 1 teaspoon salt
- 1/2 teaspoon paprika
- 4 eggs
- 4 (1/2-inch-thick) slices toasted day-old bread, cubed

Directions:

1. Heat oil in large saucepan over medium heat until hot.
Add garlic; sauté slowly until golden.
2. Add chorizo; brown.
Add water, ham, salt and paprika.
Bring to a boil.
Reduce heat; cover and simmer 5 minutes.
3. Break eggs, one by one, into saucer.
Slide eggs gently into soup; arrange bread cubes around eggs.
Cover; simmer an additional 5 minutes or until eggs are poached.
Remove bay leaf before serving.
Divide eggs, bread cubes and soup into individual soup bowls.

4 servings