ACN #01

Abueli's Cook Notes
Chistorra

Shopping List
(Terry's Selection)
Chistorra or Chorizo Terry
Cazuela or Mini Paellera*
White wine (leftover wine works great)
Baguette

Procedure:
1. Turn oven on (350°F or 180°C)
2. Cut chistorra into half inch or one inch segments. We find it easier to use scissors.
3. Put them in the cazuela.
4. Pour white wine until pieces are half submerged. This is very flexible, put as much or as little as you want.
5. Put everything in the oven for 10-15 minutes or until they're as done as you like. We prefer them slightly burnt at the edges.
6. Serve with bread because bread dipped in the oil is very yummy.
7. If you have any left from dinner, heat them up the next day and eat with garlic rice for breakfast.

Approximate Prices
(as of Dec 5, 2016)
Cazuela P155
Mini Paellera P310 - P355
Chistorra P600 - P625
Chorizo Terry P160

Notes:
*A cazuela needs to be soaked for 4 hours (even overnight is advised) before use to prevent cracking. If you don't have a cazuela or the time to soak a new one, you can use a mini-paellera, Le Creuset or Lodge cookware, even a pan.
* Chorizo may also be cooked in a pan instead of an oven.