

Caldo Gallego



Ingredients:

½ lb Ham Hock chunks
4 dried Chorizos, sliced into rounds
2 quarts Water
2 cans Navy Beans
1 large clove of Garlic, crushed
Lard
1 Onion
1 green Bell Pepper
1 Russet Potatoes, cut in 1" cubes
Salt and Pepper, to taste

Directions:

Put the water in a large soup pot with the ham hock pieces and sliced chorizos. Cook for ½ hour on medium. Then add the drained cans of navy beans and the crushed garlic. Turn the heat to low. Stir, and simmer on low for another ½ hour. While this is going on, dice the Bell pepper and onion, and peel the potato. Cut the potato into ¾" cubes. Sauté the onion and green pepper in the lard, until transparent, and then add to the simmering soup along with the potato dice. Cook for another ½ hour, or until the potatoes are done. Take the pot off the heat, remove the ham hock chunks, coarsely chop them and add them back to the soup. Add salt and pepper to taste. Serve hot