



## Migas Recipe, Cariñena Comfort Food

### **INGREDIENTS:**

- 1 cured chorizo, about 1 lb.
- 32 oz. of two or three-day old bread, country style loaves with dense interior are best
- 1 bunch of red grapes, halved and seeded
- 2 cloves of garlic
- 3 ounces of bacon fat or fatback, chopped
- 2 Tbsp. of olive oil
- 3 scallions or spring onions chopped for garnish
- 4 fried eggs, optional
- Salt

### **METHOD:**

Cube the stale bread into 2-inch pieces. Put in a bowl and lightly sprinkle with water; do not soak with moisture. Leave covered with a towel to absorb the liquid while preparing the other ingredients. Slice garlic cloves, chop scallions. Chop bacon fat or fatback. Cut chorizo in to half inch-thick half-moons. Heat olive oil in a pan. Add fatback or bacon fat to melt and blend with olive oil on medium-high heat. Add garlic and sauté until golden. Add chorizo and sauté briefly. Add bread “crumbs,” constantly stirring to cover in the oil/fat mixture. Continue to stir mixture. The migas are done when they are golden brown. Place four equal servings in a mound on the middle of a plate. Garnish with chopped scallions. Top with recently fried egg and garnish with a portion of red grapes. **Serves 4.**