

CALLOS



INGREDIENTS		UTENSILS	
oil		frying pan	
tripe			
chorizo (cured spicy pork sausage)			
bacon fat			
		plate	



Dice the chorizo and bacon fat.



Heat the oil in a frying pan.



Fry the chorizo and bacon fat until they are slightly browned. If you like, you can add other ingredients such as chickpeas, onion, tomato, garlic or tomato.



Add the tripe and cook on a low heat for 10 minutes.



Serve. Callos are often eaten with fried potatoes.