

CHICK-PEAS AND POTATOES**GARBANZOS Y PATATAS**

Here is the old-fashioned way my mother used to cook. Garbanzos y Patatas makes a perfect companion to many dishes. It is economical, palate pleasing, and filling. Call it family food.

SERVES 4

- 8 cups water
- 4 tablespoons olive oil
- 1 teaspoon salt
- 1/2 pound fresh chick-peas, soaked in water overnight
- 3 medium white potatoes, peeled
- 3 cloves garlic, peeled and mashed
- 1 medium onion, peeled and chopped
- 2 tablespoons chopped fresh cilantro
- 1/4 cup chopped serrano or prosciutto ham
- 2 chorizos, cut into pieces
- 1/4 cup (2 oz.) dry white wine
- 3/4 cup canned crushed tomatoes
- Salt to taste
- Freshly ground pepper
- 3 sprigs parsley for garnish

In a large casserole, combine the water, 1 tablespoon of the oil, and 1 teaspoon salt. Bring to a boil. Add the chick-peas and cook over medium heat for about 30 minutes. Add the potatoes and cook 30 minutes more, or until the chick-peas are almost tender. Drain and set aside. Cut the potatoes in chunks and set aside with the peas.

In a large skillet, heat the remaining oil and sauté the garlic, onion, cilantro, ham, and chorizo until onion is soft. Add the wine, tomatoes, reserved chick-peas and potatoes, and salt and pepper to taste. Cover and cook over low heat for about 15 minutes or until the peas are tender.

Remove to a serving platter and garnish with parsley sprigs.