

Tripe and Sausage with Chickpeas Recipe (Callos)

Ingredients:

500 g ox tripe
500 ml vinegar
7 liters water
750 g ox hooves
2 tablespoons corn oil
2 chorizo sausages, sliced diagonally into 1-cm pieces
60 ml extra virgin olive oil
1 small onion, diced
3-4 cloves garlic, peeled and crushed
250 ml chopped tomatoes (fresh or canned)
375 ml canned tomato sauce
1 medium red capsicum, cut into 2½-cm squares
85 g pitted green olives
100 g chickpeas
Salt and pepper to taste
Tabasco sauce (optional)

Method:

Wash ox tripe in vinegar thoroughly. Rinse and brush to remove any dirt. Boil tripe in 2 liters of the water for 10 minutes. Drain and discard water. Wash ox hooves well. Boil in 2 liters of the water for 10 minutes. Drain and discard water. In a stockpot, combine ox tripe and ox hooves. Pour in remaining 3 liters water and bring to the boil, then simmer for about 2 hours or until meats are tender. Remove meats from broth and let cool. Reserve 375 ml of the broth. Meanwhile, heat corn oil in a frying pan and fry the chorizo pieces until firm, about 2 to 3 minutes per side. Set aside. Slice the tripe into 2-cm squares. Remove meat from the ox hooves and slice similarly. Set aside. Heat olive oil in a casserole and sauté onion until transparent. Add garlic and sauté until fragrant. Add the sliced meats and sauté until lightly brown. Pour in tomatoes, canned tomato sauce and the reserved broth. Simmer for about 5 minutes. Add the chorizo, capsicum, olives and chickpeas and season with salt, pepper and, if desired Tabasco. Simmer just enough for the vegetables to heat through.