

Callos Madrilenos: Madrid-Style Tripe

Yield: 6 min
Total Time: 225 min

Recipe from: <https://www.recipeschoose.com/recipes/morcillas-puerto-rico-recipe>

Ingredients:

- 2 pounds beef tripe, preferably honeycomb
- 4 ounces white vinegar
- 2 medium white onion or yellow
- 1 head garlic
- 1 pig or calf's, 's foot, cut in half
- 2 bay leaves
- 10 black peppercorns
- 6 ounces serrano ham
- 8 ounces Spanish chorizo sausage
- 3 tablespoons olive oil
- 1 tablespoon spanish paprika
- 8 ounces morcilla Spanish, blood, sausage
- 16 ounces garbanzo beans Optional:

Nutrition:

1. Calories: 720 calories
2. Carbohydrate: 24 grams
3. Cholesterol: 150 milligrams
4. Fat: 47 grams
5. Fiber: 5 grams
6. Protein: 47 grams
7. SaturatedFat: 16 grams
8. Sodium: 1170 milligrams
9. Sugar: 2 grams
10. TransFat: 1.5 grams

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