

Breadcrumbs with grapes from Extremadura

Raciones para

Stale bread

Extra virgin olive oil

Garlics

Chorizo or chistorra (spicy sausage)

Grapes

Salt

- 1 Crumble the stale bread, moisten it with water and salt, and let it rest for the night.
- 2 Fry garlic pieces until golden brown.
- 3 Use the same oil to fry some chorizo or chistorra. Remove the chorizo from the pan and set aside.
- 4 Add the crumbles to the same oil and stir fry until cooked.
- 5 Add chorizo and garlic, toss, and serve with some grapes.

Chef's Notes

<https://cookinglovers.teka.com/es/receta/migas-con-uvas-de-extremadura/>

