

Collection of Portuguese Sausage Dish Recipes

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Chouriço and Peppers

twoazoreanchicks.blogspot.com

This recipe can be made in a crockpot or a dutch oven, but the key is the longer it cooks the better. You can really adjust this recipe anyway you want. Want it to have more liquid? Try adding some tomato sauce or more red wine. Want more veggies? Add some red and orange peppers as well.

Ingredients:

- 2 lbs. of chouriço cubed
- 2 green peppers cubed
- 2 onions cubed
- 1 14oz can of diced tomatoes with the liquid
- 2 cans of tomato paste
- 3/4 cup of red wine
- Salt to taste

Instructions:

Brown your chouriço, peppers, and onions together. Once they have cooked a little, add all the ingredients except the salt. Mix together and let it sit in the crockpot on low for about 6 hours, or on low-med heat in your dutch oven for about 3 hours. Once it's just about done, add salt to taste. You can serve this in a bowl, over rice, or over pasta.

String Bean & Linguiça Soup

<http://www.gasparssausage.com/stringbeanlin.html>

(A hearty, filling soup the whole family will enjoy, similar to the preceding recipe.)

- 1 lb. string beans
- 1 small onion
- ½ green pepper
- 2 potatoes
- ½ lb. linguiça
- ½ tsp. ground allspice
- 1 – 8 oz. can of tomato sauce

Dice onion and pepper; sauté in 1 tblsp of butter or cooking oil until onion tender. Dice potatoes, cut linguiça and string beans into bite-sized pieces. Place onions, pepper, potatoes, linguiça, and beans in a pan and add enough water to cover. Add ½ tsp. ground allspice, salt and pepper to taste. Cover and simmer until beans are tender (approx. 1 hour).

Serve with French bread or buttered rolls. Serves four.

Caldo Verde

<http://www.melloschourico.com/caldo-verde-soup.html>

Caldo verde originated from the Minho Province in northern Portugal. Today, it is a traditional national favorite that has spread across the nation and abroad. This recipe makes 6-8 servings and is perfect served with Portuguese rolls.

Ingredients:

- Olive oil
- 1 medium onion, diced
- 1 clove of garlic, minced
- 1/4 tsp red pepper flakes
- Salt
- 4 medium potatoes, peeled & cut into 1/2 inch cubes
- 3 cups chicken broth
- 6 cups water
- 1/2lb chouriço (1 link), peeled and sliced
- 1/2 lb kale, julienned

Instructions:

In a large saucepan -heat olive oil, then add onion and garlic and sauté about 3 minutes. Add potatoes, chicken stock, water, and crushed red pepper, salt to taste to the saucepan. Bring the mixture to a boil, then let it simmer for 30 minutes. After 30 minutes, potatoes should have softened enough that you can use a hand masher or food processor to puree. When potatoes are smooth, add chouriço and let simmer about 10-15 minutes to infuse the chouriço flavor. Rinse and julienne the kale and add to the soup. Let kale simmer 5-10 minutes, or until tender. Serve soup with Portuguese rolls.

Portuguese Roasted Chouriço & Potatoes

choponionsboilwater.com

Ingredients:

- 2-1/2 to 3 lbs egg-sized potatoes (peeled)
- 3/4 cup peanut oil
- 2 tsp of Portuguese paprika (colourau)
- 1 cup white wine
- 2 medium sized onions (chopped)
- 6 cloves of garlic (chopped)
- 2 bay leaves
- Chicken broth
- 2 Tbs tomato paste
- 4 links of chouriço (about 2 lbs)
- Salt and pepper to taste

Instructions:

Preheat the oven to 500°F. Peel the potatoes and place them in a bowl of water while you prepare the other ingredients. Mix the paprika in the peanut oil, blend it well. Set aside. In a roasting pan (I use a 9" x 13" x 2" Pyrex), add the wine, onions, garlic, bay leaves and tomato paste. Be sure to blend all the ingredients well.

Space out the chouriço links in the roasting pan, then the potatoes equally around and between them. Drizzle all of the peanut oil/paprika mixture over the potatoes. Add as much chicken broth as needed until the liquid just over half covers the potatoes. Place it in the oven until it reaches a boil. Then reduce the temperature to 350°F and continue cooking another 30 minutes. Turn the potatoes and chouriço over, then replace the pan in the oven and continue cooking another 15 to 30 minutes until the potatoes are tender. Remove from the oven allow to cool for 5 minutes. Then cut up chouriço and return to pan. Coat all in the juices. Serve with a hearty red wine and a good crusty bread.

Linguini Portuguese

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Ingredients:

- 2-3 Tbs olive oil
- 1 medium onion (*chopped*)
- 2 lbs. of chourico (*ground*)
- 3 cloves of garlic (*chopped*)
- 28 oz. can of ground tomatoes
- 12 oz. can of tomato sauce
- 2 medium bay leaves
- Black pepper to taste
- 1 medium pimenta salgada
- 4 Tbs chopped parsley
- Pickled sweet banana peppers (*de-seeded, and sliced in rings*)

Instructions:

Place a large saucepan over medium high heat. Add the olive oil. When the oil begins to shimmer add the onions and cook, stirring often until they begin to turn translucent. Add the ground chourico and cook, stirring frequently until it breaks up. Add the garlic and cook, stirring frequently for about 2-3 minutes. Be careful not to burn the garlic.

Add both cans of tomatoes and the bay leaves and stir until everything is well mixed. Bring the mixture to a simmer and then reduce to a slow simmer for about 20 minutes, stirring occasionally. Test, add black pepper to taste (*no salt*), cover and simmer on low for an additional 20 minutes.

While the sauce simmers, boil water and prepare the pasta in the normal way. While the pasta water is boiling, remove the pimenta salgada from the water and discard the water. Rinse the pimenta salgada off a little and then slice in thin strips about 1-1/2" long. Add the pimenta salgada strips to the sauce during the last ten minutes of simmering. Finish cooking the pasta and drain. Add the parsley to the sauce and stir in quickly.

Plate the pasta and top with a generous portion of the sauce. Add about 1/4 cup of the sliced banana peppers on top. Serve immediately and enjoy!