

# Stew of snails



## Provincia

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Soria

## Ingredients

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- 1/2 kg of snails.
- 100 g of chorizo.
- 100 g of ham with bacon.
- 40 g of flour or cornstarch to thicken.
- 2 medium-sized onions.
- 4 cloves of garlic.
- 200 g of tomato for frying.
- 1 teaspoon of sweet paprika.
- 1/2 chilli or put to the taste.
- Oregano.
- Sprig of parsley.
- 3 tablespoons of olive oil.
- 50 ml of white wine.
- 75 ml of vinegar.
- Salt.

## Preparation method

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Wash well the snails with salt and vinegar. Wash them several times until they have no slimes. Once clean put them simmering on a low heat in order to get the meat from the shell; next light the fire, throw away this water, and drain well.

Once the onion minced, stir-fry slowly. Prepare in the mortar the crushed garlic, with parsley, paprika, flour, oregano, and a bit of olive oil. With the help of a teaspoon add the mixture to the onion sauce. Let it simmering and add the tomato, frying gently until it has consistency and the tomato seems ready, and remove from the heat. Immediately beat all and save it.

In a pot with a little oil, put the chorizo chopped and the ham, the chili can be added now, fry gently (remove the chili) and add the snails and the sauce that we have saved, along with a glass of white wine. Let it cook so as the flavors mix over very low heat. If needed, add a little water so as the sauce does not thicken too much.