

COD WITH CHORIZO AND TOMATOES

2 LBS OF FRESH COD
6 MEDIUM NEW POTATOES
1 MEDIUM RED ONION
2 CLOVES OF GARLIC
1/2 LB OF CHORIZO SAUSAGE
3 MEDIUM TOMATOES
1/2 CUP OF WHITE WINE
FRESH OREGANO
FRESH ITALIAN PARSLEY

CUT THE POTATOES IN HALF, THEN INTO 1/4 INCH HALF MOONS. BOIL IN SALTED WATER TILL THEY ARE NOT QUITE DONE. DRAIN IN A COLANDER UNDER COLD RUNNING WATER. RESERVE.

PEEL ONION, SLICE LENGTHWISE IN HALF, THEN INTO HALF MOONS.

PEEL AND SLICE GARLIC INTO THIN SLICES.

CUT THE CHORIZO INTO 1/2 INCH PIECES.

WITH A SHARP KNIFE, MAKE A CROSS IN THE SMOOTH END OF THE TOMATOES. GRATE THROUGH THE LARGEST HOLES IN A BOX GRATER. DISCARD THE SKIN.

IN A DEEP-SIDE FRYING PAN WITH A LID, HEAT 1/2 CUP OF OLIVE OIL. ADD THE ONIONS AND COOK ON A LOW FLAME TILL TRANSLUCENT.

ADD THE GARLIC, THE CHORIZO AND COOK ANOTHER MINUTE.

POUR IN 1/2 CUP OF WHITE WINE AND BOIL TILL IT REDUCES BY HALF.

ADD THE TOMATO PULP AND THE CHOPPED LEAVES FROM 2 SPRIGS OF OREGANO.

NESTLE THE COD IN THE TOMATO MIXTURE, SCATTER THE POTATOES AROUND IT.

COVER AND COOK FOR ABOUT 6 MINUTES OR UNTIL THE COD IS JUST COOKED THROUGH. TEST FOR DONENESS BY INSERTING A KNIFE IN THE THICKEST PART OF THE FISH. TOUCH TO YOUR BOTTOM LIP. IF IT'S WARM, THE FISH IS DONE.

ROUGHLY CHOP THE PARSLEY AND SCATTER OVER THE FISH.

SERVE WITH A TOASTED BAGUETTE OR ANY GOOD FRENCH BREAD.

SERVES 4