

Spicy Garlic Stew

½ cup olive oil	6 cups water
2 tbsp finely chopped garlic	¼ tsp cayenne
3 cups coarsely crumbled white bread, crust removed	1 tsp salt
1 tsp smoked paprika	2 eggs, lightly beaten
	1 tsp dry parsley

Warm the olive oil over low heat in a 3-4 quart saucepan. Sauté the garlic 2-3 minutes until soft but not brown. Stir in the bread, raise heat to moderate, and cook until bread is golden. Stir in paprika, then add the water, cayenne, and salt. Bring to a boil, reduce heat, and simmer uncovered for 30 minutes.

Beat until bread is thoroughly pulverized. Slowly pour in the eggs, stirring constantly. Simmer below the boiling point a moment or two longer and adjust seasoning. Sprinkle with parsley.

Adapted from the *Cooking of Spain & Portugal* (1971).