



Botifarra Esparracada

Ingredients

- 2 Fresh pork sausages (Remove the casing and flatten with a fork)
 - 2 Yellow onions (Julienned)
 - 3 pieces of garlic peeled and left whole
 - 2 cups of fresh mushrooms
 - .25 cup of pine nuts
 - .25 cup of raisins
 - .25 cup of Olive Oil (Not Extra Virgin)
 - .5 cup of cooking wine or brandy
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Method

1. Fry the onion and garlic together in the olive oil slowly and covered to poach it add some salt to the onions.
 2. Remove the onions and fry the mushrooms for a bit to remove the water, when finished put to the side of the pan. Then add sausage in pieces with bit more olive oil. When you flip the sausage return the onions to the pan and add the cooking wine. Finish with a bit of pepper.
 3. Cook covered for a couple of minutes and mix well a few times. Serve hot!
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