**Spanish Riojana Potato Soup**

* 1 lb. potatoes
* 4 oz. fresh chorizo sausage
* ½ large onion
* 2 cloves garlic
* 2-3 tbsp. olive oil
* 8 oz chicken or beef broth
* 3 oz white wine
* 1 ½ tsp. Spanish paprika

**Prep Time**: 15 minutes

**Cook Time**: 25 minutes

**Total Time**: 40 minutes

Peel potatoes and cut into 1 to 1 1/2 inch chunks. Cut chorizo into 1-inch pieces. Peel and chop the onion. Peel and slice the garlic.

Pour olive oil into a large heavy bottom frying pan. Sauté the chopped onion and chorizo in a few tablespoons of olive oil until onions are translucent, then add garlic slices for 1 minute. Remove pan from heat.

Pour broth and white wine into the onion and chorizo mixture. Add the rest of the ingredients and stir. Heat to a boil, then reduce heat and simmer on low until potatoes are cooked. Be sure to check liquid level, adding more broth if needed.