

Premio Chorizo with Sweet and Hot Saffron Rice

Serves 4-6

1 Lb. Premio Chorizo Sausage (cut into 1" slices)
1tsp Fine Saffron thread
1 small Red Onion (diced)
1 small Yellow Onion (diced)
2 cloves Garlic (diced)
1 small Red, Yellow and Green Bell Pepper (diced)
2 medium Jalapeno Peppers (finely diced)
1 medium Tomato (diced)
6 whole Thai Chiles (or chile pepper of choice)
2 Tbs Butter
2 cups Long Grain Rice (not Instant Rice)

Soak 1 teaspoon of fine Saffron threads in 1/8 Cup boiled water for 10 minutes. Then cook 2 cups of Rice (according to package directions with the saffron and its water added).

Slice Premio Chorizo Sausage on 1" diagonals. Dice onion, pepper, garlic, and tomato.

Sautee onion, peppers, garlic and sausage in butter on medium heat until onions are clear and sausage is heated well through (about 20 minutes). Add diced tomatoes in last 5 minutes.

Turn out sautee over hot rice in large platter and garnish with Thai Chiles.
Serve hot.