Castilian Garlic Soup (*Sopa de Ajo*)

Ingredients:

6 garlic cloves, peeled and sliced

3 tablespoons olive oil

2 tablespoons white wine

1½ teaspoons *pimentón* (smoky Spanish sweet paprika)

6 ounces rustic white bread, crust removed, torn into small pieces

1 quart (32 ounces – 4 cups) chicken stock (see note)

1 tablespoon chopped flat parsley

Preparation:

In a medium saucepan over medium heat, sauté the garlic in the olive oil until golden brown, about 1 minute. Add the white wine and continue cooking until the alcohol evaporates, about 30 seconds. Add the *pimentón* and sauté for 1 minute. Add the bread and pour in the stock. Stir together and bring to a boil. Once it reaches a boil, reduce the heat to low and simmer for 10 minutes. Simmer for 2 more minutes and add salt to taste. Sprinkle with parsley and serve.

Note:

You can make this soup with water if you like. It's the traditional way, but I find that chicken stock makes for a richer and tastier soup.