

Ingredients

- 1/3 cup butter, divided. (Half for sausage, half before veggies go in the pot)
- 6 Spolumbos Chorizo Sausages. Casings removed, split into roughly 1/2 inch sized pieces.
 - o Don't substitute with non-chorizo sausage. This recipe is built around the spices (mostly the paprika) in the sausage.
- 2 medium onions. Thinly sliced. (Usually all yellow, this last one was one yellow and one red)
- 2 heads garlic. Each clove thinly sliced with ends removed.
- Salt. To taste.
- 1 tbs smoked or Hungarian (or whatever you have) paprika.
 - o Mix them if you have more than 1 kind. Normal paprika is fine.
- 1 tsp dried oregano
 - o Use 2 tsp if you don't have marjoram.
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 - o It's similar to oregano, but adds to the flavor profile in a good way.
- 1 tsp freshly ground black pepper.
- 1/2 tsp dried chili flakes (or more if you like it spicy, I used about 1 tsp).
- 2 sprigs fresh thyme.
 - o Don't substitute for dried. YOU MUST USE FRESH THYME OR WE CAN'T BE FRIENDS.
- 3 large bay leaves.
- 2 cans San Marzano Tomatoes 28oz/796ml ([These are easy to find](#))
 - o Or similar cans of peeled tomatoes. Just don't buy cheap ones. Most of the dish is tomato, so use good ingredients.)
- 2-3 Cups chicken stock. ([This stuff](#) is great, but amazon is expensive. Buy it at Co-op/Safeway, or better yet, Costco)
- 1/2 - 3/4 loaf Italian bread, sliced into 1/2 inch slices (the crusty, uncut stuff in the bakery), quantity depending on surface area of baking vessel
 - o Or use home-made, if you've got a half just laying around.
- 6-9 large eggs, depending on surface area of baking vessel
 - o Crack them into a bowl first, trying not to break the yolks. Don't worry about it if you do, just don't crack them directly into the soup (in case you get some shells in there).
- 4-6 oz gruyere cheese, shredded. More is always better, but Gruyere ain't cheap.
 - o Acceptable alternatives
 - Muenster
 - Combination of aged cheddar / monterey jack
 - Fontina
 - Emmental
 - Raclette

Special Equipment

- A large, fire-safe pot / Dutch oven. (one that you don't mind cleaning the ash off of). I used a 7 quart enamel coated dutch oven. It was about $\frac{3}{4}$ full before I reduced the sauce, so plan accordingly.
- A grate to put atop the fire for the dutch oven to sit on, 8 or so inches away from the coals. You can just cook it on the coals, but you'll have to be careful not to burn whatever's in the pot.

Process

1. Get a good bed of coals going (1-2h). Alternatively, add charcoal once you've got a hot enough fire (30m).
2. In your Dutch oven, melt half of the butter and fry the sausage on medium/medium high heat until brown and crispy. Don't worry if pink spots remain as it will be cooked more later. Transfer to a bowl for later.
3. Move some of the coals away from the dutch oven for low heat and begin sautéing the onions and mushrooms. After stirring to coat the veg in sausage grease, add a pinch of salt and the remaining portion of butter. Wait until onions are getting golden in color, then add the garlic, waiting only about 1-2 minutes before the next step.
4. Add all herbs/spices but NOT the thyme and bay leave. Stir and cook for ~ 30 seconds, or until the spices incorporates evenly.
5. Add the thyme and bay leaves, add the sausage back, dump in the chicken stock and tomatoes. Push the coals closer and add some wood bringing the heat up to high.
6. Put the lid on, and bring to a boil. Once it's boiling, bring the heat down to down to low/medium low to simmer. Let it reduce, stirring occasionally (every 15 mins or so), until the sauce looks THICC (should coat the back of a spoon and reduce by about half).
7. Open the lid. Add slices of bread in a single layer to the top of the pot, covering the sauce. Pour eggs into the holes between slices (if there are any). Cover eggs with cheese. Put the lid back on for 10-15 minutes, or until the cheese is melted, and eggs are over-medium.