**Octopus Brochette**

1-5 lb. octopus  
2 gal. H2O  
1 cup white wine  
1 head garlic, cut in half  
1 onion, cut into 4 pieces  
3 stalks celery  
1 carrot  
Salt to taste  
1 small dried chili  
A cork for the pot (an Italian tradition)  
2 large Yukon potatoes  
1 Spanish chorizo, peeled, cut in half, sliced thinly

Place all ingredients into large pot, simmer octopus until tender. Then place octopus and liquid in refrigerator until chilled. Take octopus out of H2O and wipe off any loose skin.   
Cut into small, uniform pieces.

Peel & cut potatoes into 1/2 inch dice. Toss with salt and espellette pepper and olive oil  
Roast in oven at 400 degrees until just done, transfer to cool sheet pan.

Skewer octopus with potato & chorizo, alternating. Season brochettes with olive oil, salt & pepper.   
Place on grill, serve with favorite condiments, i.e. salsas, aioli, etc…   
Makes 8-10 large skewers or 25 small appetizer skewers.