

Chorizo in cider



I made up this recipe to try to re-create the delicious tapas dish we enjoyed in Gijon in the Asturias region of northern Spain. Cider is a local speciality in the Asturias, so it's not surprising that they cook with it as well as drink it.

We found two main types of chorizo - the familiar dry chorizo which is ready to eat but can be cooked and semi-cured chorizo which is slightly softer and requires cooking. I used the latter for this recipe, but you can use slices of the dry type (buy a whole chorizo and slice it thickly yourself, don't use the very thin ready-sliced), reducing the initial browning time to prevent over-cooking.

Ingredients

1 onion, sliced

2-4 cloves garlic, finely sliced

Olive oil

300-400g chorizo, thickly sliced or whole small balls

250ml cider

Honey (optional)

Method

Heat a good glug of olive oil in a frying pan and sauté the onions slowly until soft and golden brown. Add the garlic and fry for another few minutes. Add the chorizo, either whole if mini sausage 'balls' or thickly sliced. Fry until the sausage begins to brown and has released its spicy oils. Add the cider and bring to a boil, then simmer until the cider has reduced to a delectably sticky sauce. If using a dry cider, you may want to add a drizzle of honey.

Serve with a glass of well chilled cider or dry white wine and some crusty bread to mop up all the sauce. Oh, and have plenty of napkins at the ready... And wearing white is probably a bad idea...

A recipe from the galley of *Pipit*



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