BASCO
GOURMET SPAIN TO YOUR DOOR

Chorizo in Cider



PREP TIME
4 MINS

COOK TIME
26 MINS

TOTAL TIME
30 MINS

SERVES 4 PEOPLE

EASY

Ingredients

350g spicy mini cooking chorizo sausage
2 tbsp of extra virgin olive oil
1 bay leaf
400ml Spanish cider, ideally Asturian or Basque

Method

Heat the olive oil in a medium size pan. Once hot, fry gently the mini chorizo pieces and bay leaf for about 3 minutes on each side.

Increase the heat and pour in the cider. Bring the cider to the boil, lower the heat and cook for about 20 minutes for the chorizo sausage to take on the cider flavour.

Serve with crusty bread and a glass of chilled cider…of course.

https://www.bascofinefoods.com/spanish-recipes/chorizo-in-cider/