

Tapena

GRAB A FORK



Asturian Chorizo in Hard Cider

Chorizo a la Sidra

Ingredients

- 1 pound sweet Spanish-style chorizo sausage
- 1 Tbsp olive oil
- About 1 cup dry hard cider
- 1 small bay leaf
- Country bread, for serving

Directions

Prick the chorizo all over with the tines of a fork. Heat the olive oil over medium heat in a deep skillet that can hold the chorizo snugly. Add the chorizo and lightly brown them all over, 2 to 3 minutes. Drain off all the fat from the skillet.

Add enough cider to come about halfway up the chorizo and bring to a boil.

Add the bay leaf, reduce the heat to low, and simmer, covered, turning the chorizo several times, until they are cooked through, 20 to 25 minutes.

Cut the chorizo into thick slices and serve with plenty of bread. Serves 6 to 8 as a tapa.