

Chorizo in Cider

Ingredients

3 tsp olive oil
1 red onion
1 1/2 tsp paprika
1/4 cup chicken stock
200ml dry apple cider
1 bay leaf
2 chorizo, sliced diagonally
2 tsp sherry vinegar
2 tsp fresh chopped flat leaf parsley

Method

Heat the oil in a frying pan over medium high heat, add the sliced chorizo and cook until starting to crisp, now add the finely chopped onion and cook for 3-minutes, stirring occasionally, until the onions are soft and golden. Add the paprika and cook for 1 minute.

Increase the heat to high and add the cider, stock and bay leaf simmer until liquid begins to reduce and cling to the chorizo, stir in the sherry vinegar to taste, and garnish with the chopped flat leaf parsley.

THE
COOKERY

by The Secret Jozi Chef

The Colony Shopping Centre, 345 Jan Smuts Avenue, Craighall, 2024.

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