



La Fonda del Sol

Chef Christopher DeLuna

Chistorra - Basque chorizo braised in cider

Ingredients:

2 lbs. Chistorra chorizo

2 lg. Spanish onions (peeled and sliced)

2 garlic cloves (peeled and sliced)

2 cups hard cider

1 cup country bread croutons

1/3 cup olive oil

1 T. chopped parsley to garnish

Method:

Heat oil in a large skillet, add Chistorra and brown on all sides. Add sliced onions and garlic, and cook until the onions are caramelized. Add hard cider and reduce the flame to half. Let the Chistorra simmer for about 45 minutes. If the cider evaporates just add more. Top with country bread croutons, sprinkle chopped parsley to garnish, and serve. Enjoy!