

Chorizo with Red Wine

Printed from Chorizo Recipes at <http://www.chorizorecipes.co.uk/>

This makes an excellent starter or main course at a dinner party. It has bags of flavour, but is much easier to make than you might think. Chorizo is simmered with red wine, garlic and crushed dried chillies until tender and then serves with crusty bread for mopping up all the lovely juices.

Ingredients:

400g chorizo
400ml red wine
4 garlic cloves
2 tsp. crushed dried chillies
4 small crusty rolls, sliced

Directions:

1. Thickly slice the chorizo on the diagonal. Thinly slice the garlic. Dry fry the chorizo slices until crisp.
2. Add red wine, sliced garlic and chillies to the pan. Simmer for ten minutes or so, or until the chorizo is tender, then serve with sliced crusty rolls.

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