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CHORIZO A LA SIDRA

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Fresh chorizo and Basque cider. I know...if you live in the USA, you're probably already thinking 'Where the ___ do I get those?' Well...I can answer a lot of questions. But not all of them. How about if I just say that I've never heard anyone regret the \$1000 plane ticket they purchased to come eat pintxos in this part of the world.

Chorizo a la sidra is a quintessential Asturian/Basque dish. It's ridiculously simple and ridiculously delicious. The tender, fresh type of Spanish chorizo (made with pork and spices) is pan fried (or not) and then simmered in the local cider. This [cider](#) is quite different from the ones we see in the States, down to the manner of drinking: one gulp in the glass at a time.



Or as the owner of our [local ciderhouse](#) (bottle pictured above) told me: "*Poco y a menudo.* (A little and often)."

At the butcher shop in our adopted village, home and birthplace of the great [Sir Anthony Worldgate](#), they make me order in Basque. It's funny. And I use the cider made twenty minutes down the road to infuse it with a tangy bite. It's a hands off dish that is way more delicious than it should be. I find great results as far as texture when I let the meat sit in its liquid, whether for a half day or overnight.

Eat this with bread -make little mini sandwiches- then use the leftover bread to soak up the fat juice (it's normal).



chorizo a la sidra

- 1 lb of Spanish chorizo (the fresh type, txistorra works well too)
- 1/2 bottle of Basque cider
- a splash of olive oil
- a pinch of salt

Cut the chorizo in links of desired size. I usually aim for about two inches. Heat the olive oil and fry the slices of chorizo until they've browned a bit. Add the cider and bring to a boil. Simmer until tender, about twenty minutes. Serve immediately or later, but warm it up first!

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