



BRINDISA
KITCHENS

Honey and sherry vinegar glazed chorizo



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INGREDIENTS:

SERVES 4

200g Brindisa Cooking Chorizo, cut in half lengthwise
40g Brindisa Navarrico Piquillo Peppers, sliced into 1cm strips
2 tsp Brindisa Sherry Wine Vinegar
1 garlic clove, minced
1tbsp clear honey
1tsp sherry
1 handful of fresh parsley, roughly chopped
Small sourdough loaf

METHOD:

1. Cut the sourdough in into slices.
2. Heat a frying pan over a medium-high heat and add the chorizo.
3. Once the chorizo is nicely coloured add the garlic and cook for another minute.
4. Add the sherry and reduce to a glaze.
5. Add the vinegar and honey and cook until it glazes the chorizo.
6. Add the peppers and warm through.
7. Spoon the mixture onto the toast slices and finish with the chopped parsley.