

## Spanish Cooking

(Una Tapa from the Casas book below)

### Chorizo and Apples in Hard Cider Sauce

4 chorizo sausages (preferably the Spanish kind)  
2 apples, peeled, cored, and cut in ½" slices  
1 c. hard cider

In a skillet, place the chorizo and apple slices in ½ cup of the cider. Cover and cook 15 minutes, adding the rest of the cider a little at a time as the liquid evaporates. Slice the chorizo and serve with the apples and sauce.

Recipe books:

The Foods and Wines of Spain by Penelope Casas. Any books by Casas are authoritative and good.

The Spanishwoman's Kitchen by Pepita Aris. It is a lovely book with photographs and essays about the different regions and their cuisine.