SHEDDER'S COOKBOOK



How often does your other (better) half complain that you don't support her by doing some of the cooking? Let's hope not too often.

This is a recipe that Tom Wolf has found easy to make and delicious. We are reminded that you don't have to be a great cook (you heard about the army joke when the sergeant asked "Who called the cook a bastard? ...") but it is

good to tempt fate at times and to prove victorious. This is one of Tom's favourite recipes.

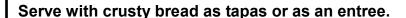
CHORIZO w. FIELD MUSHROOM and SHERRY- Serves 4

Ingredients:

- 1 dried chorizo, (about 150g) sliced
- 500g field or portobello mushrooms, cut into quarters
- 1 clove garlic, sliced
- 3 tbsp extra-virgin olive oil
- Half a cup of dry sherry
- 2 small tinned tomatoes, chopped
- 2 tbsp chopped parsley

Method:

- 1. Gently heat a large frying pan and cook the chorizo in the oil for a few minutes until a little crisp.
- 2. Add the garlic and cook until golden. Reduce the heat and add mushrooms and parsley and a little salt (careful because the chorizo is salty). Stir and cook for 4-5 minutes until the mushrooms are coloured and have begun to soften.
- Add the sherry and tomato and reduce the heat. Cook gently until the mushrooms are cooked and the sauce is reduced.



Bon Appétit!

If you have a favourite recipe that you have actually made and would want to share with your mates, why don't you send it to us.





