



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.
3. Add the sherry and tomato and reduce the heat. Cook gently until the mushrooms are cooked and the sauce is reduced.



Serve with crusty bread as tapas or as an entree.

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.



STAND BACK
DAD
IS COOKING!