

Red Wine Chorizo

Ingredients

8 oz Spanish Chorizo
1/2 c Red Wine
1 Bay Leaf
1 clv Garlic
3 T Honey

Instructions

1. Slice the chorizo, about ¼ inch. Heat a non-stick skillet over medium heat. Once hot, add the chorizo slices in one, even layer. Nestle in the bay leaf and whole garlic clove too.
2. Cook until the chorizo is a little crusty, flip them, and cook until crusty on the other side. Roughly 2-3 minutes on each side.
3. Add the red wine and honey and stir to combine. Let the sauce simmer until thickened, about 10 more minutes.
4. The sauce will thicken more once it cools. Can be served both warm and cold, but is traditionally served cold.