

## Chorizo Poached in Red Wine



### Ingredients:

- 8 oz dry Spanish Chorizo
- 1 bottle dry red Wine
- 10 Garlic cloves, peeled
- 4 Bay leaves
- ¼ tsp Cayenne Pepper
- Toothpicks

### Method:

Combine all of the ingredients in a large skillet and bring to a boil. Cover and simmer over moderately low heat, turning once, until the chorizo are plump, about 15 minutes. Uncover and let stand for 5 minutes. Transfer the chorizo to a work surface and slice on the diagonal ¼" thick. Return the chorizo slices to the skillet and simmer over low heat for 5 minutes. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the poaching liquid to reach halfway up the side. Serve the chorizo pieces with toothpicks.

### Note:

CAN BE MADE AHEAD.  
The poached, unsliced chorizo can stand in the wine for up to an hour.

(10 servings)