Chorizo Poached in Red Wine
Edgar
(Serves 10)

Ingredients:

Dry Spanish Chorizo
Dry red wine
10 garlic cloves, peeled
4 bay leaves
¼ tsp cayenne pepper

Directions:

Combine all of the ingredients in a large skillet. 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 1/4 inch thick.
Return the Chorizo slices to the skillet and simmer over low heat for 5 minutes.

Transfer slices to a shallow serving bowl and pour in enough of the poaching liquid to reach halfway up the side.

Serve with toothpicks.