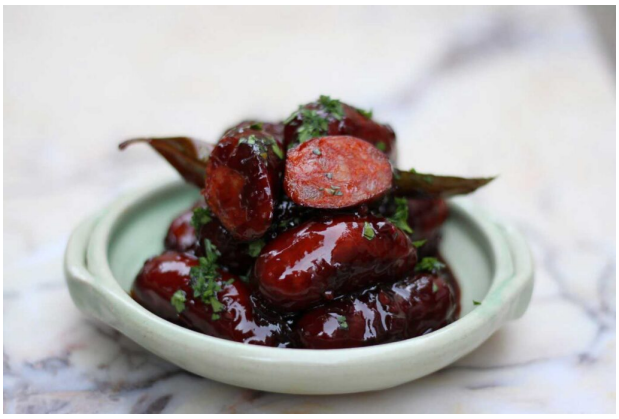
BASCO
GOURMET SPAIN TO YOUR DOOR

Spicy Chorizo Sausage Recipe with Honey and Red Wine



PREP TIME
5 MINS

COOK TIME
20 MINS

TOTAL TIME
25 MINS

SERVES 4 PEOPLE

EASY

Ingredients

400g spicy cooking chorizo sausage
½ large white onion, finely chopped
1 clove of garlic, finely chopped
1 tbsp of extra virgin olive oil
1 bay leaf
400ml red wine, ideally a young Rioja
2 tbsp clear honey
1 tbsp chopped flat leaf parsley

Method

Cut the chorizo sausage into bite size pieces.

Heat the olive oil in a frying pan. Once hot, fry the chorizo pieces until golden brown, about 3 minutes on each side. Drain the chorizo and set aside.

In the same frying pan, cook on a low heat the chopped garlic, onions and bay leaf until soft, it takes about 5 minutes.

Return the chorizo sausage to the frying pan and mix well. Increase the heat and pour in the red wine. Bring the red wine to the boil and allow the liquid to reduce by half. This will concentrate the flavours and make the chorizo sausage take on the red wine flavour. It takes about 5 minutes.

After this time, add the honey and reduce the liquid for a further 5 minutes until the wine mix becomes like thick syrup.

Serve with crusty bread, a sprinkle of chopped flat leaf parsley and a glass of red wine…of course.