

## Grilled Chorizo with Tangy Caramelized Onions

ACTIVE: 40 MIN; TOTAL: 1 HR 20 MIN

10 SERVINGS

The Spanish word *agridulce*—like the Italian *agrodolce* and the French *aigre-doux*—literally translates as “sour-sweet.” That’s exactly the flavor of the meltingly rich, molasses-thick slivers of onion slathered over the spicy sausages in this recipe. The onions are also delicious with grilled steak or roast beef sandwiches.

**½ cup vegetable oil**

**4 medium onions, sliced  
lengthwise ½ inch thick**

**4 tablespoons unsalted butter**

**2 jalapeños, thinly sliced**

**Juice of 4 limes**

**Salt and freshly ground  
black pepper**

**4 pounds fresh chorizo sausages  
(see Note)**

**Cilantro sprigs, for garnish**

**1.** In a large skillet, heat the vegetable oil. Add the sliced onions and cook over low heat, stirring occasionally, until they are

browned, about 1 hour. Stir in the butter, jalapeños and lime juice and season with salt and black pepper.

**2.** Light a grill. Grill the chorizo over moderately high heat, turning, until the sausages are browned all over and cooked throughout, about 15 minutes. Transfer the sausages to a platter and top with the caramelized onions. Garnish with the cilantro sprigs and serve.

**NOTE** Unlike Spanish chorizo, which is usually smoked and/or dried, fresh Mexican chorizo is uncooked. It can be found at grocery stores like Whole Foods.

**MAKE AHEAD** The cooked onions can be refrigerated for up to 2 days. Reheat them gently before serving.

**WINE** Sandy Hill’s dark, rose-scented 2005 Oak Savanna Cellars Pinot Noir is more substantial than many Pinots, making it an ideal choice for spicy foods like grilled chorizo. The grapes come from the La Encantada Vineyard in the Santa Rita Hills, also the home vineyard for the silky, cherry-inflected 2004 Alma Rosa—another delicious and somewhat easier-to-find option.