

Sherry-Vinegar Sauce

Serves 4

The tangy honey-vinegar sauce is great on crisp-skinned chicken, pork, duck, or even a meaty fish.

INGREDIENTS

- 4 garlic cloves, finely chopped
- 3/4 teaspoon paprika
- 1/3 cup Sherry vinegar
- 1/3 cup reduced-sodium chicken broth
- 2 teaspoons mild honey
- 2 tablespoons unsalted butter

METHOD

- Cook garlic in a pan over moderately high heat, stirring, until pale golden (15 to 30 seconds).
- Add paprika, then immediately add vinegar, stirring and scraping up any brown bits, and boil 1 minute.
- Add broth and honey and simmer, stirring occasionally, until liquid is reduced to about 1/2 cup (about 2 minutes).
- Remove from heat and whisk in butter, 1 tablespoon at a time, until incorporated.
- Season with salt and serve.