

# Smoked Paprika-Glazed Andouille

Makes 10 to 12 servings

## Ingredients

1 pound andouille sausage, cut into 1/2-inch rounds

1 tablespoon olive oil

2 garlic cloves, minced

1/2 teaspoon smoked paprika

2 tablespoons sherry wine vinegar

1 teaspoon chopped fresh thyme

## How to Make It

Cook sausage in hot olive oil in a skillet over medium-high heat until browned

Stir in minced garlic and paprika; cook 1 minute or until fragrant

Add vinegar and chopped fresh thyme; cook, stirring often, 2 minutes

Serve with wooden toothpicks

