**Gizzards**

**Ingredients:**

500 g gizzards

White wine

Beer

2 onions

2 Bay leaves

Tomato paste

Olive oil

Salt

Hot sauce

**Preparation:**

The gizzards are thoroughly washed and cut into small pieces. In a frying pan, sauté the onion and add some water, wine and beer.

Then the cut gizzards are added, as well as the bay leaf and the tomato paste. Season with salt and pepper to taste.

Cook until the gizzards become tender. If it is the case, correct the seasoning during the confection.

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