Bacon-wrapped Dates with Chorizo



Ingredients:

1 small Spanish Chorizo sausage (about 2 oz), casing removed 24 Medjool Dates, pitted 12 slices of Bacon, halved crosswise Toothpicks

Method:

Slice the chorizo crosswise into thirds.

Halve each piece lengthwise, then cut each half into 4 lengthwise strips to make a total of 24 small sticks.

Tuck a chorizo stick into each date and pinch the dates closed.

Wrap a strip of bacon around each date and secure with a toothpick.

Place the wrapped dates in a large skillet, seam sides down, and saute', turning, until the bacon is browned on all sides – about 10 minutes.

Drain on paper towels and serve hot.

(Yield: 24)