

Chorizo-Filled Dates Wrapped in Bacon (makes 24 servings)

Ingredients:

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

Directions:

Slice the chorizo crosswise in 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 sauté, turning, until the bacon is browned on all sides, about 10 minutes.
Drain on paper towels and serve hot.