

Bacon Wrapped Dates

Stuffed with Manjaco Cheese and Chorizo

covered with spicy red rioja sauce

½ onion

one can of Marzano tomatoes

fresh basil

1 ½ tsp crushed red pepper

2 tsp Spanish Paprika

1 ½ tsp of Kosher salt

crushed black pepper

½ cup of Rioja red wine

pulse above in food processer, pour in pan and cook 20 – 25 minutes may add shrimp or fish

Take BuMajol(sp?) dates with pits, note Chorizo already cooked

cut lengthwise and depit dates

cut Manjago cheese into pieces and fit into dates

cut Chorizo into pieces and fit into dates

Wrap dates with bacon, and stick with toothpick to keep together

bake at 425 or 450 degrees for 15 minutes

may garnish with Cristini (garlic and olive oil), and sprinkle with cilantro and parsley