

Chorizo-Stuffed Dates With Piquillo Pepper Sauce

(/recipes/1016054-chorizo-stuffed-dates-with-piquillo-pepper-sauce)

By Melissa Clark | Time: 1 1/4 to 1 3/4 hours | Yield: 5 appetizer servings

Ingredients

1 tablespoon olive oil
8 garlic cloves, thinly sliced
8 shallots, thinly sliced
8 ounces (about 1 cup) roasted piquillo peppers with any juices (or use any roasted red peppers)
2 cups whole peeled canned tomatoes
Kosher salt and black pepper, to taste
16 Medjool dates (pitted)
8 ounces of fresh chorizo sausage (not cured), casings removed
8 slices bacon

Preparation

Step 1

Heat oil in a medium saucepan over medium heat. Add garlic and shallots and sauté until tender, about 5 minutes. Add peppers and tomatoes and cook on low heat for about 30 minutes to 1 hour, or until the liquid in the sauce has mostly evaporated. Season with salt and pepper to taste.

Step 2

Let sauce cool slightly, then transfer to a blender and process until smooth. Thin with warm water to reach desired consistency if necessary. You want a thick sauce but not so thick that it mounds on the plate.

Step 3

Heat oven to 350 degrees. Stuff dates with chorizo, using about 1/2 tablespoon of chorizo per date. Cut bacon slices in half lengthwise and wrap a slice around each date.

Step 4

Place stuffed dates on a small baking sheet and bake 15 minutes, or until chorizo is cooked through. Turn broiler to high and broil for 2 to 4 minutes, or until bacon is dark brown and crisp.

Step 5

Spread sauce on each plate and place 3 dates on top. Serve warm.

Adapted from Avec, Chicago