



## Chorizo Stuffed Dates

Warm these small bites up and pair with a bold Cabernet Sauvignon.

Serves 4

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### Ingredients

- 16 Medjool dates, split in half (not all the way through) with pit removed
- 8 oz fresh chorizo sausage
- 8 slices of bacon
- 16 toothpicks

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### Directions

1. Preheat your oven to 350 degrees.
2. Place the bacon on a baking sheet, cook in the oven for 5 minutes.
3. Remove the baking sheet and flip the bacon, back in the oven for 3 more minutes. It should not be crispy, just blanched. Place on paper towels to cool.
4. Divide the chorizo into 16 equal portions. Stuff each date with the chorizo.
5. Take your bacon and cut it in half lengthwise, wrap each date with a strip of bacon and secure it with a toothpick.
6. Place the dates on a greased baking sheet, bake for 12 to 15 minutes, until the chorizo is cooked through.

Serve warm and enjoy!

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## Wine Recommendations



2017 The Reserve Cabernet  
Sauvignon



2018 Cabernet Sauvignon



2015 The Reserve Cabernet  
Sauvignon 1.5L