

# Wining and Dining *the Casa di Vino Way*

## Grilled Bacon-Wrapped Date Tapas Recipe

In Spain, the bacon known as tocino is very flavorful cured pig belly that is smoked or unsmoked, and one of its most popular uses (especially in Andalusia) is as a wrapping for all types of tapas found in bars and taverns. You find that everything from local olives to tiny shrimp to veal kidneys are wrapped in bacon and quickly broiled or fried, but one of the most luscious tapas I ever tasted in Seville were dates stuffed with the regions superior almonds, wrapped in lightly smoked tocino, and grilled just till the bacon began to crisp. There the tapas were served hot, but they are equally delicious at room temperature. Since neither genuine Spanish tocino nor Portuguese toucinho is yet available in our markets, use lean streaky bacon (preferably artisanal) for these tapas.

Yield: 16 tapas

Amount	Ingredient -- Preparation Method
16	Pitted Dates
16	Whole Blanched Almonds
6	Slices of streaky bacon cut into thirds

Preheat the oven broiler and position the rack about 4 inches from the heat.

Stuff each date with an almond, wrap each with a bacon piece, and place seam side down on a slotted broiler pan. Broil till crispy on one side, about 5 minutes, turn, broil till crispy on the other side, and drain on paper towels. Serve hot.

Courtesy of The Bacon Cookbook, by James Villas

## Suggested Wine Pairing: Neipoort NV Ruby Port

Casa di Vino is located in Johnston, Iowa (86<sup>th</sup> Street, adjacent to the Dahl's Grocery Store)