

# Wining and Dining *the Casa di Vino Way*

## Pinchitos Morunos (Small Spicy Moorish Kebabs)

Yield: 6 servings

Europe's first kebabs were brought by the Arabs from Africa. Pinchitos morunos are eaten everywhere in Spain as a tapa, though nowadays they are made of pork, rather than lamb. Spices for them are sold ready mixed. I have used ready-mixed in the south. I have used curry powder as part of my mixture as it contains cumin and very similar herbs.

- 1 lb. lean pork, cut into small cubes
- 2 garlic gloves, finely chopped
- 2 teaspoons salt
- 1 teaspoon mild curry powder or pinchito spice mixture
- 1/2 teaspoon coriander seeds
- 1 teaspoon Spanish paprika
- 1/4 teaspoon dried thyme
- Freshly ground black pepper
- 3 tablespoons olive oil
- 1 tablespoon lemon juice

Crush the garlic with the salt in a mortar (or with the flat of a knife on a board), then work in the other ingredients.

Skewer the pork, 3-4 cubes to a small stick, and marinate them in a shallow dish with the herbs (pinchito spice, coriander, paprika, and thyme), turning so they are well coated. Leave at least a couple of hours.

Spread the pinchitos out well on a barbecue or on foil under a grill. Cook them under a high heat for about 3 minutes on each side.

Courtesy of "Small Plates from Spain"

## **Suggested Wine Pairing: 2008 Bodegas Borsao "Borsao" Red**

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