

CORLEY

Proprietary Red Wine

FOOD PAIRING SUGGESTION

ROASTED RED PEPPER WITH CHORIZO AND MANCHEGO TAPAS

INGREDIENTS

2 red peppers

Manchego cheese, sliced

Dry-cured Spanish-style chorizo, sliced

1 Baguette, sliced

Olive oil

Salt and pepper to taste

Toothpicks



TO PREPARE

Heat broiler on high and place red peppers directly on top rack.

Roast, turning once or twice until slightly blackened on all sides, about 20 minutes.

Remove from oven and set aside on a covered baking sheet, about 30 minutes.

Remove skins and seeds of pepper. Slice lengthwise in ½ inch thick strips.

For each bread slice, add Manchego cheese slice, red pepper strip, chorizo, drizzle of oil and salt and pepper. Add toothpick and repeat.

Serve at room temperature with Corley Proprietary Red Wine.