

Chorizo “Lollipops”

Makes 16

Ingredients

3 ounces Spanish cured chorizo, skin removed, cut in $\frac{3}{8}$ -inch slices
 $\frac{1}{2}$ cup sugar
2 Tbsp water
A long loaf of bread

Instructions

1. Spear the chorizo slices vertically onto 4–6-inch wooden skewers, as if they were lollipops, one slice of chorizo per stick.
2. To make the candied sugar, stir the sugar and water in a heavy small saucepan over medium heat until the sugar dissolves. Raise the heat and boil without stirring until the mixture turns light amber, occasionally brushing down pan sides with a wet pastry brush and swirling pan, about 6 minutes.
3. Remove from heat and, holding the chorizo by the skewer, quickly dip it in the sugar and spear into the bread at an angle, **being careful not to drip the hot sugar on your hands.**
4. Cool, snap off any sugar drippings, and present the chorizo on a tray, speared into the bread.

