



## Pinchos

Pinchos, also known as pintxos, are a classic tapa & bar snack, especially in northern Spain. At the end of the day, it's a thick slice of baguette topped with an infinite variety of edibles, held together by an over-sized toothpick known as a "pincho". An XL canape...

There are dozens of basic pinchos like those shown here, but can become an "haute cuisine" delight on bread. In places like San Sebastián, bars vie for the top pintxo prize in an annual competition. The results can be astounding.

There are no hard and fast rules, but basics are simple enough: 1. a thick slice of bread covered with 2. a savory dressing and 3. topped by multiple ingredients: meat, cheese, vegetables, pickles, mushrooms... the list goes on.

### Our test pinchos (on the left)

1. Bacon & pickle on a bed of coleslaw
2. Bacon lettuce & tomato
3. Ham & cheese (Brie) on coleslaw
4. Bacon, grilled mushroom (shiitaki) & Brie
5. Grilled zucchini & bacon on coleslaw
6. Ham & cheese with tomato on coleslaw

### Ideas/hints

Bacon, ham & cheese are the main theme of this batch of pinchos, but use your imagination: chicken, fried fish, shellfish, tuna salad, eggplant, egg (salad, deviled, omelet or hard boiled)... whatever.

Coleslaw adds flavor and a nice juicy crunch. Try pickles, chili peppers, remoulade, mustard, cocktail sauce and so on.

Be careful to keep the bread from getting soggy. A good trick is to put a lettuce leaf next to the bread (as in our BLT) or "waterproof" it with a thin layer of butter.

Drizzle on a little olive oil and a pinch of salt flakes just before serving.

Try a sprinkle of pimentón or Tajin.

### Note:

1. The photo collage shows pinchos on display in bars along on Calle Laurel, Logroño, La Rioja

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