

# PINCHOS

Pinchos are little morsels which are usually eaten on an honesty system. You help yourself to the different varieties on display. Generally, they are eaten without a plate, and in some bars you are charged according to the number of toothpicks you've used.

Put the oil, garlic, pepper flakes, and thyme in a saucepan, bring to a boil, then remove from the heat. Let cool.

Put the asparagus in a blender and pulse until ~~smooth~~ smooth. Slowly add the strained oil and blend again. Mix in the ground almonds and salt and pepper to taste.

Slice the pimiento into thin strips. Spoon the asparagus mixture onto the sliced bread and top with the sliced pimiento. Add a few thyme leaves and serve on a tray for your guests to help themselves.

2 tablespoons olive oil

1 garlic clove, crushed

~~1/2~~ 1/2 teaspoon hot red pepper flakes

leaves from 2 sprigs of thyme

4 oz. white asparagus, in can or jar\* (~~Drained well + patted dry~~)

2 tablespoons slivered almonds, ground to a paste with a mortar and pestle ~~or coffee grinder~~

~~1/2~~ 1/2 canned pimiento, chopped

8 slices of white bread, crusts off, lightly toasted ~~+ cut in half~~

sea salt and freshly ground black pepper

~~\* dry bread crumbs~~ ~~as needed~~

**SERVES 4**

\*White asparagus, sold in cans or jars, is a traditional Spanish ingredient.

Use good quality

white bread as the base.

\* If asparagus is still too wet (goopy) add some dry bread crumbs to it