Grilled Shrimp and Chorizo Skewers with Orzo Salad

Serves 4

* 12-16 U16-20 Shrimp, Peeled
* 1 ½ pounds chorizo sausage (cured Spanish-style, not raw), sliced
* 1 red onion wedges, sliced thick
* 12 cherry tomatoes
* 1 cup olive oil
* 2 large garlic cloves, grated
* 2 tablespoons chopped fresh thyme
* 1 TBS smoked paprika
* 1/3 cup Sherry vinegar
* 1 teaspoon dried crushed red pepper
* 1 TBS Dijon mustard
* Salt and pepper to taste
* 2 cups orzo pasta, cooked
* 2 TBS chopped fresh parsley
* 3/4 cup piquillo peppers (or roasted red peppers), diced
* 1 cup baby spinach
* ¼ cup sliced almonds

Whisk together garlic, thyme, paprika, vinegar, crushed red pepper, and mustard. Slowly whisk in olive oil. Season with salt and pepper.

Skewer 3-4 shrimp, 3-4 pieces of chorizo, 3-4 wedges of onion, and 3-4 cherry tomatoes onto each skewer. If using wooden skewers, be sure to soak them in water for about 15 minutes prior to using. Brush each side of skewer with vinaigrette and season with salt and pepper.

Grill each skewer over a hot grill about 3 minutes per side.

In meantime, make orzo pasta salad. Combine orzo with parsley, piquillo peppers, spinach and almonds. Add vinaigrette and season with salt and pepper.

Serve with skewers and drizzle any remaining vinaigrette over skewers.

Pork Skewers with Romesco Sauce

Serves 4

* ½ TBS cumin
* 1 tablespoon smoked [paprika](http://www.foodterms.com/encyclopedia/paprika/index.html)
* Pinch of red pepper flakes
* 1 [clove garlic](http://www.foodterms.com/encyclopedia/garlic/index.html), finely chopped
* Grated zest and juice of 1 lemon
* Kosher salt
* 1 tablespoon extra-virgin olive oil, plus more if necessary
* 2 pounds pork tenderloin, cut into 1-inch cubes

Romesco Sauce

* 1 cup roasted red peppers or piquillo peppers
* ¼ cup cherry tomatoes
* ¼ cup coarsely chopped almonds
* 2 clove garlic
* 1 TBS chopped fresh parsley
* 2 TBS sherry vinegar
* ¼ - ½ cup Extra virgin olive oil
* kosher salt and freshly ground black pepper to season

Directions

Combine cumin, paprika, red pepper flakes, lemon zest and juice. Stir in olive oil. Add pork and toss to combine. Let marinate about 2 hours.

For sauce, in a food processor, add almonds and garlic and process until chunky. Add peppers, tomatoes, and vinegar. Add in olive oil. Season with salt and pepper

Thread pork onto skewers. Grill, alternating sides, about 5-7 minutes total. Let rest about 5 minutes when you remove them from grill. Serve with Romesco sauce. Ingredients

Servings: 4

* 1/2 cup (packed) light brown sugar
* 1/2 cup unseasoned rice vinegar
* 1/3 cup hot chili paste (such as sambal oelek)
* 1/4 cup fish sauce (such as nam pla or nuoc nam)
* 1/4 cup Sriracha
* 2 teaspoon finely grated peeled ginger
* 1 1/2 pounds skinless, boneless chicken thighs, cut into 1 1/2-inch–2-inch pieces

Special equipment

* 8 bamboo skewers soaked in water at least 1 hour

Recipe Tips

[Parties](http://www.bonappetit.com/entertaining-style/parties)

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[8 Appetizers to Start Your Holiday Party Right](http://www.bonappetit.com/entertaining-style/holidays/slideshow/holiday-party-appetizer-recipes)

Preparation

* Prepare grill for medium-high heat. Whisk brown sugar, vinegar, chili paste, fish sauce, Sriracha, and ginger in a large bowl. Add chicken and toss to coat. Thread 4 or 5 chicken pieces onto each skewer.
* Transfer marinade to a small saucepan. Bring to a boil, reduce heat, and simmer until reduced by half (about 1 cup), 7–10 minutes.
* Grill chicken, turning and basting often with reduced marinade, until cooked through, 8–10 minutes.

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