

Tapena

GRAB A FORK



Easy Skewers

banderilleras

Bites impaled on a stick are the most ubiquitous and beloved kind of tapa. They are called banderillas, after the colorful darts employed in bullfighting. Skewers of briny, appetite-stimulating things are ideal companions to aperitivos and can be put together in minutes at home. Keep in mind that these tapas should be rather small, to be eaten all in one bite. Use the ideas below, or experiment at your whim.

- A quartered artichoke heart, a cube of Roncal or Manchego cheese, and a cherry tomato
- A chunk of canned tuna sandwiched between pieces of a small pickled cucumber
- A cube of hard salami or chorizo, a pickled pearl onion, and a chunk of red bell pepper
- A hard-cooked egg quarter dabbed with mayonnaise, a poached shrimp, and a rolled-up anchovy
- A chunk of poached salmon, a piquillo pepper, and a cornichon
- A chunk of roasted green pepper, a rolled-up boqueròn (white anchovy), a cube of potato, and a pimiento-stuffed olive
- A cube of aged Manchego cheese and one of membrillo (quince paste), and a chunk of endive or radicchio
- A cube of honeydew melon and a rolled slice of serrano ham