

Devils on Horseback

Ingredients

12 prunes
6 fatty bacon pieces
12 anchovy fillets
1 1/4 cups water
1 cup red wine
12 toast triangles
butter

Cooking Utensils

knife and cutting board
measuring cup
slotted spoon
cookpot
12 skewers
grill
toaster

Serving Utensils

serving plate
pastry tongs

Heat the water in the cookpot on the stove over medium high heat until it is just under the boiling point. Mix the water and the red wine together. Place the prunes in the mixture and reduce the heat to low. Simmer the prunes until they are tender but not mushy. Using a slotted spoon, remove the prunes from the cookpot and place them on the cutting board to cool. If the prunes have pits, remove them. If using already pitted prunes, the simmering time will be reduced. Stuff each prune with a rolled anchovy fillet. If the prunes are small, cut the anchovies in half. Trim and cut the bacon strips in half. Wrap the bacon around each prune and skewer it securely. Remove the crusts from the slices of bread. The dish can be prepared up to this point in advance. Preheat the grill or oven to broil. Grill or broil the bacon-wrapped prunes until they are brown. While they are grilling toast the bread, then butter one side and cut the toast into squares or triangles just large enough to accommodate a grilled prune. Remove the skewers and place the prune on a piece of toast. Place the devils on horseback on the serving plate and serve warm.