

Smoked Heirloom Tomato and Chorizo Filling

Serves 12

Ingredients:

4 each Heirloom tomatoes, seeds discarded, smoked, diced *smoke over desired wood and start with low smoke for 15-30 min. and add more time if desired 10 oz. Mexican Chorizo crumbles, cooked 5 oz. Chihuahua cheese, crumbled 1 Tbsp. Fresh Thyme, chopped

1 Tbsp. Parsley leaves, chopped

Directions:

- 1. Combine all ingredients and fold together.
- 2. Store refrigerated until use.