

## SAVORY STUFFED DATES

(2 versions)

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KITCHEN

### DATES STUFFED WITH CHEESE AND PECANS



Photo: iStock/agkitchen

4 servings (2 per person)

#### **INGREDIENTS**

8 dates, pitted

3 tablespoons cheese (choose blue cheese, goat cheese, mascarpone, cream cheese or feta cheese)

1/4 pound pecans, whole, shelled

4 tablespoons traditional aged, fig or date balsamic vinegar (high quality, sweet)

#### **DIRECTIONS**

1. If dates are not already pre-sliced and pitted, slice open half way and remove pit.
2. Stuff each date with a small amount of cheese. Top with a pecan, using the cheese to help hold it in place.
3. Arrange stuffed dates on a serving platter, set aside.
4. Drizzle the balsamic lightly over stuffed dates on serving platter. Serve immediately.

#### **TO MAKE AHEAD:**

- Stuff the dates with the cheese and arrange on a serving plate. Refrigerate until just before serving time.
- About 30 minutes prior to serving, remove the stuffed dates from the refrigerator and allow to come to room temperature.
- When ready to serve, top each date with a pecan and drizzle with balsamic.

## **BACON-WRAPPED STUFFED DATES**



Photo: Canva/Lunamarina

4 Servings (2 per serving)

### **INGREDIENTS**

8 dates, pitted

3 tablespoons cheese (choose blue cheese, goat cheese, mascarpone, cream cheese or feta cheese)

1/4 pound pecans, whole, shelled

4 slices bacon, cut in half

toothpicks or mini skewers to secure

4 tablespoons traditional aged, fig or date balsamic vinegar

### **DIRECTIONS**

1. Preheat oven to 375 degrees F. Line a small baking sheet with parchment paper
2. If dates are not already pre-sliced and pitted, slice open half way and remove pit.
3. Stuff each date with a small amount of cheese. Top with a pecan, using the cheese to help hold it in place.
4. Wrap each one with a 1/3 - 1/2 slice of bacon, depending on the size of the dates. Use a toothpick or skewer to secure.
5. Arrange wrapped dates on prepared baking sheet. Bake for 10 – 15 minutes in preheated oven, until the bacon is brown and mostly crisp.
6. Remove from oven and transfer to serving platter. Drizzle with balsamic and serve immediately.

### **TO MAKE AHEAD:**

- Prepare stuffed dates – steps 2 through 4. Place into a sealed container and refrigerate.
- 30 minutes prior to serving, remove from refrigerator, arrange on the prepared baking sheet and allow to come to room temperature.
- Preheat the oven as directed.
- Bake as directed in step 5 and serve as directed in step 6.