

Featured Recipe

Blue Cheese Dates and Applewood Smoked Bacon



Ingredients:

48 pieces Pitted Dried Dates

½ lb. Blue Cheese

1 lb. Applewood Smoked Bacon

½ cup Pistachio Nuts

½ cup Brown Sugar

Tools:

French Knife

Cutting Board

Sauce pan

Toothpicks

Sheet pan

Yield: 6 to 8 people

Holding Time/Shelf Life:

5-7 days

Procedure: Place sauce pan with water on stove at high temperature and bring to a boil. Cut bacon into 1/3 strips. Blanch bacon into boiling water for 30 seconds to dissolve excess fat. Remove from heat, discard water and allow to cool. Chop pistachio nuts finely with a knife and mix with brown sugar, then set aside. Stuff pitted dates with blue cheese by using your fingers, then take one piece of bacon and wrap around the stuffed date. Take a toothpick and secure the bacon by piercing through the sides. Once all of the dates are stuffed and wrapped, rub with the pistachio and sugar mixture. Cook at 325 degrees for 15-20 minutes until they are crispy and golden brown.

Note: A convection oven will work well with this dish.