

BUTTERMILK BLUE® STUFFED DATES

Adapted from Joanne Weir, Chef/Cookbook Author

Simple to prepare and always a hit at parties, stuffed dates are a delicious marriage of sweet and savory. Candied walnuts or pecans make a wonderful substitution for almonds, or try wrapping each date with a thin slice of prosciutto for an added layer of flavor.

Yield: 2 dozen

method:

- In a bowl, mix together **Buttermilk Blue®** and almonds.
- Open dates and fill with cheese and almond mixture, dividing evenly.

ingredients:

3 ounces **Buttermilk Blue®**,
crumbled, room temperature
¼ cup Marcona almonds,
coarsely chopped
24 dates, pitted and sliced open

