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**SUGAR-GLAZED DATES WITH
ASIAGO AND PECANS**
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Your biggest challenge with this simple, sophisticated recipe is deciding whether to serve the savory dates for an appetizer or dessert—they will be well-received as either. If you prefer, top the dates with a teaspoon or so of crumbled feta cheese instead of the Asiago—you'll still have that enticing salty-sweet flavor combination going on.

- 2 tablespoons dark brown sugar
- 3 tablespoons water
- 1 teaspoon dark molasses
- ¼ teaspoon dark unsweetened cocoa powder
- 1 teaspoon crushed fennel seed
- 1/8 teaspoon salt
- 1 tablespoon Sherry vinegar (no substitutions)
- 6 jumbo Medjool dates, halved and pitted
- 2 ounces Asiago cheese, shaved with a vegetable peeler
- 6 pecan halves, split and toasted

1. Preheat oven to 400°F. In a small saucepan, combine brown sugar, water, molasses, cocoa powder, fennel seed and salt. Bring to boiling, stirring constantly. Reduce heat, stir

in vinegar. Continue to simmer for about 5 minutes or until mixture becomes syrupy. Remove from heat and set aside.

2. On a small baking sheet lined with parchment paper, arrange dates cut-side up. Place cheese on top of dates. Place pecan pieces on top of cheese.

3. Roast dates in the preheated oven for 4 to 5 minutes, or until dates are warm and cheese has begun to melt.

4. Transfer dates to serving plates; drizzle with reserved syrup.

Makes 12 dates.



As we indulge in fine cheeses over the holidays, it is important to treat them right. It might be okay to wrap and rewrap American slices in the same old sheet of plastic wrap, but when it comes to fine, artisanal cheeses, a sheet of clean wrap—each and every time—is mandatory. Stop in for a package of our fantastic cheese-wrapping paper—it comes complete with labels, so you can mark your dairy delights as well.

