


POTLUCK-FRIENDLY



Double or triple the recipe for Stuffed Dates and place them in paper candy cups (or mini muffin cups), then transport them in a candy box or cookie tin.

Stuffed Dates

15 minutes | Makes 8 stuffed dates

Dates are nature's sweetest candy. Stuffing them with nuts makes for an extra-rich sweet appetizer. Choose soft, pliable dates that still hold their shape after squeezing.

- 10 large Medjool dates, pitted
- 8 almonds, chopped
- 8 walnut halves, chopped
- 16 shelled pistachios, chopped
- 1 tsp. finely chopped orange rind
- ½ tsp. orange zest

1. Make a slit in eight of the dates, keeping the flesh as intact as possible.
2. For filling, chop the remaining two dates and place in a bowl. Add the remaining ingredients to bowl; mix well. Stuff each split date with about 1 Tbsp. of the filling. If you like, garnish with additional orange zest. Cover and chill up to 1 week.

From Darshana Thacker Wendel

