



Blue Cheese Stuffed Dates

Bacon, Maple and Balsamic Reduction

Makes 1 Dozen

INGREDIENTS:

- 12 large Medjool dates, pitted
- 1 cup blue cheese
- 4 slices bacon, cut into thirds
- ½ cup Vermont maple syrup
- 2 tbsp balsamic vinegar reduction

DIRECTIONS:

1. Cut dates in half and stuff with crumbled blue cheese.
2. Wrap with bacon strips and lay seam end down on cooking tray.
3. Cook in oven at 350° for 7 minutes or until bacon is done and crispy.
4. Generously pour maple syrup over dates immediately after removing from oven.
5. Drizzle balsamic reduction syrup over dates before serving.

Recipe and photo provided by
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Ostra at Mokara Hotel & Spa
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