

WARM BLUE CHEESE DATES WITH BROWN BUTTER AND LIME ZEST

If you only make one recipe in this book, for the love of all things divine - make this one! These tasty morsels are perfect, unimprovable, delectable delights that will blow your mind! And we mean “eyes rolling in the back of your head” blown. For this dish, we made a special trip to the Chico farmers market to snag some of the freshest dates, blue cheese, limes, and butter money can buy. The result? Salty-sweet, tart, creamy, warm, and gooey perfection! Nature’s candy at its best!


Prep time: 15 minutes

Cook time: 3 minutes

Serves 6 to 8

Ingredients:

16 Medjool dates, pitted
3 ounces blue cheese
1 lime, zested
3 tablespoons butter
Maldon sea salt flakes, for garnish



With a small knife, cut a slit lengthwise into each date and remove the pit. Stuff each date with a morsel of blue cheese and press the two ends back together .

Heat the butter in a skillet over medium heat; add the dates and cook, swirling and shaking the pan until the butter has browned and the dates are warmed through. Add the lime zest and cook for a few seconds more. Garnish with a very light sprinkle of Maldon sea salt flakes. Serve warm.