

Alisos Drizzled Dates

Serves 6 people

1 cup Palmina *Alisos*
2 tablespoons honey
1/3 cup balsamic vinegar
12 dates
2 ounces Gorgonzola
2 strips of thin-sliced bacon or pancetta, cut into 2" strips
toothpicks
baby arugula

1. Set the broiler on low.
2. In a small skillet, mix together the *Alisos*, honey and balsamic and bring to a boil. Turn down the heat and allow to simmer for about 20 minutes. Stir occasionally and make sure it doesn't burn.
3. Slice each date open and remove the pit. Stuff with Gorgonzola then roll the bacon/pancetta around the date and secure with a toothpick. Place on a cookie sheet.
4. Broil until the bacon is crispy.
5. Place the dates on a bed of arugula. Drizzle with the *Alisos* sauce and serve!

