

OSTERIA VIA STATO®

N' DUJA STUFFED DATES

Serving Size: 24 pieces

INGREDIENTS

- 12 medjool dates
- 6 oz N' duja
- 1 lb. black pepper bacon

METHOD

1. Make a slit at the top of the date and remove the pit.
2. Open date - leave attached at base.
3. Fill the date with ½ oz N' duja.
4. Wrap the field date with ½ a slice of bacon.
5. Cook date for approximately 10 minutes at 400 degrees or until bacon is uniformly crispy.
6. Cut each date in half and serve.

