

Warm Dates with Toasted Almonds & Lime Zest

a recipe from www.maureenabood.com

I learned about these dates Tante Marie's from the great chef and cooking teacher, Tori Ritchie. Her classes there are always jammed because she is such a dynamo, super knowledgeable, and so fun to cook with. I bought big, chewy dates every week from a stall at the Ferry Farmer's Market in San Francisco, and once I learned about this beautiful way to prepare them, it became my favorite way to eat and serve dates. They're wonderful as an appetizer or after a meal. Pitting the date yourself is simple, similar to pitting an apricot.

12 Medjool dates

12-24 whole roasted, salted almonds, toasted

2 tablespoons extra-virgin olive oil

Sea salt

Zest of 1 lime

Pull open the tip of each date with your thumbs or a paring knife and pull out the pit. Push one or two almonds into the cavity and push the edges of the date back together.

To warm the dates, in a nonstick skillet, heat the olive oil over medium low heat. Add the dates and cook, shaking the pan so the dates are coated in oil and warmed through, 2-3 minutes. Place the dates on a platter and sprinkle with salt and lime zest. Serve warm.