



TASTING TABLE

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Roasted Dates with Pancetta, Almonds and Chile

Recipe adapted from *Michael Symon's Live to Cook*

Makes 4 to 6 servings

- 2 cups pitted Medjool dates
- 3 ounces pancetta, finely diced (½ cup)
- ½ cup sliced almonds
- 1 teaspoon minced garlic
- 1 teaspoon crushed red pepper flakes
- 1 cup chicken stock or low-sodium broth
- 1 tablespoon unsalted butter
- 1 tablespoon fresh lemon juice
- 1 tablespoon chopped flat-leaf parsley leaves

1. Preheat the oven to 350°. Arrange the dates on a rimmed baking sheet and roast until heated through, about 5 minutes. Turn off the oven, but leave the dates inside while the pancetta cooks.
2. In a medium skillet pan, cook the pancetta over medium heat until it is almost crisp, about 5 minutes. Add the almonds and continue cooking until they brown, about 2 to 3 minutes. Add the garlic and cook for 1 minute. Add the red pepper flakes and stock and bring to a simmer, scraping the bottom of the pan with a wooden spoon. Remove the pan from the heat and whisk in the butter, stirring until it's melted. Stir in the lemon juice and parsley.
3. Add the dates to the pan and swirl to coat them with the sauce. Divide the dates among plates, spoon the sauce on top and serve.

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