

## **Salami Wrapped & Stuffed Spicy Cream Cheese Dates**

### **Ingredients:**

- 30 Dates- pitted- I buy mine pitted.
- 30- Salami- cut in half- Buy "silver dollar" sized sliced Salami so it wraps around the whole date.
- 8 oz. cream cheese- ROOM TEMPERATURE so it is soft and manageable.
- 4 dashes of Cholula
- 2 Tablespoons chives- minced
- 2 cracks of black pepper

### **Garnish:**

- Chives or fresh eatable flower pedals.

### **Equipment:**

- Sheet tray 12"x17"
- Steel Cooling Rack 11.1" x 16"
- Mixing bowl
- Spoon for stirring
- 30 toothpicks

### **Method:**

1. Preheat oven to 350 degrees
2. Mix all ingredients, except dates and salami, together in the mixing bowl.
3. Assemble dates by stuffing the dates with as much spicy cream cheese as they can handle, then wrap them in a half piece of salami and spear with a toothpick.
4. Bake for 20 minutes or until golden brown and delicious