



Ridge Holiday Pairings

Dates Stuffed with Brie and Herbs

Pair with 2013 Late Harvest Viognier

Ingredients:

Stuffed Dates

- Dates
- Soft Washed Rind Cheese such as Brie or Camembert, at room temperature
- Parsley, finely chopped

Serves 4

Directions:

1. With a sharp knife cut a slit down the length of the dates and remove the pits
2. Gently spread open the dates and fill with generous spoonfuls of the cheese
3. Sprinkle parsley over the cheese
4. Enjoy