

Goat Cheese Stuffed Dates and Balsamic Reduction



- 1 c balsamic vinegar
- 15 dates, pitted
- 4 oz. goat cheese
- 1-T ice wine syrup or honey
- 1 T fresh rosemary, minced
- 15—1-inch strips of prosciutto

Bring 1 cup of balsamic vinegar to a boil. Reduce heat and simmer vinegar for 25 minutes, or until reduced by 2/3rds. Let cool and refrigerate for at least an hour.

Next combine the goat cheese, syrup (or honey) and minced rosemary. Stuff into the center of each date. Wrap the dates with prosciutto and place on a heated grill. Grill directly over medium-high heat for 4 to 5 minutes per side, or until prosciutto is crispy.

Serve warm dates as an appetizer or light meal with drizzled balsamic reduction.