

**Whats for dinner Canton.com
Chef Herrera, C.C.E.**

Menu Item	<i>Dates wrapped in bacon with bleu cheese</i>
Number of Portions	6
Portion Size / Yield	N?A
Cooking Method	<i>Oven Roasting</i>
Temperature	145°F
Equipment needed	<i>Cutting board, knife, and toothpicks</i>

Ingredients:

Amount	Item
12	<i>Thin sliced bacon (cut into 4 inch strips)</i>
24	<i>Medjool Dates</i>
1/2 cup	<i>Bleu cheese</i>
1 Cup	<i>Pancake syrup</i>

Procedure / Method :

PRE- SANITATION DETAIL:

1. Put on a clean apron, hair restraint
2. **WASH YOUR HANDS!**
3. Sanitize all work surfaces and equipment.

DIRECTIONS:

1. Split the dates and stuff with cheese.
2. Wrap with the bacon and dip into the maple syrup.
3. Place into a 400°F oven for ten minutes. Remove them from oven and let them rest for five minutes.
4. For Service: Stick a toothpick into them and serve. Enjoy!

POST-SANITATION

1. Clean up as you go along.
2. Wash all equipment and put them away.
3. Check product temperature using your thermometer.

DON'T FORGET:

- *DID YOU REPORT TO THE CHEF THAT YOU ARE THROUGH WITH YOUR TASK*
- *DID YOU CONTRIBUTE TO CLEAN UP*
- *DID YOU PUT YOUR RECIPE ON CHEF'S DESK*

