

## **Pastrami Wrapped Dates**

1 cup (125 grams) walnut halves

1 pound (453 grams) sliced pastrami

12-15 medjool dates

Maple syrup

Directions:

Preheat the oven to 350 F/180 C. When oven reaches the proper temperature, place the walnuts on a rimmed baking sheet and toast for 10 minutes. Remove and let cool. Set the temperature of the oven to 400 F/200 C. Pit the dates, and stuff with the toasted nuts (about 2 halves per date). Wrap each date with piece of pastrami and pierce each one with a toothpick to keep the pastrami in place. Place on parchment paper lined baking sheet. Brush lightly with maple syrup. Place in oven and bake for 20 minutes. Serve hot or warm.