

Goat Cheese Poppers

Makes about 20 pieces

Ingredients

- 1 (10.5 oz) log of goat cheese
- 2 cups finely chopped salted pistachios (you can sub your favorite nut)
- 10-12 dates, pitted & cut in half widthwise
- Hot Honey (store-bought or homemade) recipe below

Instructions

1. Take about a tablespoon of goat cheese and spread it around the date with your fingers until it's completely covered.
2. Roll it between your palms to form a ball.
3. Place the chopped pistachios in a bowl and roll the ball in them until it's fully coated.
4. Repeat using the entire log.
5. Drizzle with hot honey.

Make ahead

The balls can be formed (steps 1 & 2) a couple of days ahead and stored in an airtight container in the refrigerator. Roll them in the pistachios up to a few hours before serving.

Hot Honey Recipe -

- 1 cup honey
- 1 Tablespoon dried red chili flakes
- 1 teaspoon apple cider vinegar (optional)

Instructions

1. Add the honey and chili flakes to a small sauce, stir to combine, and bring to a simmer over low heat.
2. Simmer for 1-2 minutes, then remove the pan from the heat.
3. Let it sit for 10-15 minutes so the peppers infuse the honey.
4. Strain the honey through a fine mesh strainer to remove the chili flakes.
5. Stir in the apple cider vinegar.

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