



## **Recipe for Naz Deravian's Harissa Yogurt Stuffed Dates**

*From Naz:* I'm able to find gorgeous dates in the deli case at my local Iranian market. If you don't have access to an Iranian or other Middle Eastern or international market (which is where you'll also find the harissa and rose petals), head to your local natural foods store. Select the largest, juiciest-looking Medjool dates you can find.

These dates can be stuffed and garnished to varying degrees of fancy. To keep things simple, stuff them with plain yogurt. Or, dress them up with a little sprinkling of rose dust (powdered dried rose petals) as I've done here. Aleppo pepper, cayenne, or sumac would also be lovely, and equally elegant, garnishes.

Makes 8 portions

¼ cup plain whole milk Greek yogurt

Harissa, to taste

8 large, juicy Medjool dates, pitted

2 jarred roasted red peppers, sliced, for garnish

Rose dust, for optional garnish

In a small bowl, combine the yogurt with ¼ teaspoon of harissa, adding more harissa to taste. Generously fill each date with the harissa yogurt. Drape each stuffed date with the roasted red pepper and a sprinkling of rose dust, if using. Serve immediately, or chill in the refrigerator for a few hours. (These are fantastic served cold.) Store in the fridge for up to 3 days.