

Dates with Sesame Seeds



INGREDIENTS

1. 2 pounds soft dates
2. 1/4 cup corn oil
3. 1/2 pound almonds
4. 1 tablespoon ground cardamom seeds
5. 1 cup sesame seeds

Method:

1. Blanch, skin, and split the almonds in 2. Fry them in oil until golden brown.
2. Remove, drain, and spread out on a paper towel. Brown the sesame seeds in a pan without oil, until golden, stirring constantly. Spread sesame seeds on a tray.
3. Remove the seeds from the dates, and mix into the cardamom seeds to form a dough; take pieces the size of a date and stuff with a piece of almond.
4. Close and mold into a finger shape. Roll in the sesame seeds and arrange on a serving dish.

Yields: 8 to 10 servings.