**Apple Slices with Date Spread and Roasted Pecans**

1 cup pitted dates

1/3 cup hot water

¼ teaspoon salt

4 medium apples, pitted and sliced into 1-inch wedges

½ cup finely chopped roasted pecans

If your pecans are raw, roast them in a skillet or in the oven. Place pecans in a blender or food processor and chop to a fine consistency. Set aside. Add dates and salt to blender or food processor and blend on high while gradually adding water, until smooth. Transfer to a bowl.

Dip apple slices in orange juice to keep them from browning. Apply date spread over half of the apple slice and roll in nuts.



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