

Broiled Saffron Dates

Tip: If you don't have almond extract on hand, you can certainly use another alcohol-based extract - vanilla, rose or orange blossom, etc. Saffron is alcohol soluble, and you get great extraction with a quick splash/soak.

1/2 teaspoon almond extract
1 pinch saffron
1 1/2 tablespoons melted ghee or clarified butter, or extra-virgin olive oil
1 pinch flaky sea salt or(!) smoked sea salt
12 dates

Heat the oven to 350F / 175C, with a rack placed in the top third.

In a tiny bowl, pour the almond extract over the saffron. Jostle or stir until the saffron releases its color. Let sit a minute or so. Stir the saffron mixture into the ghee / olive oil.

Place the dates in an ovenproof baking dish. Pour the saffron mixture over the dates and toss to coat. Arrange the dates in a single layer, sprinkle with a bit of salt, and place in the oven. Let cook for 5 minutes or so, long enough that the dates heat through. At this point switch to the broiler - broil just until the tops of the dates darken a bit, not long at all. Serve warm. If you transfer the dates to a separate serving dish be sure to re-drizzle with the saffron oil - it's the good stuff!

Makes 12 dates.