



THE ingles TABLE

with Chef Lu
Bacon, Date, & Goat Cheese Turnovers

Shopping List

- 1 Lb. Bacon
- 1 Medium Onion, Diced
- 8 Oz. Package Chopped Dates
- 8 Oz. Roll Goat Cheese
- Pinch Fresh Cracked Black Pepper
- 1 Package Prepared Pie Dough
- 1 Egg
- 1/8 Cup Water

Cooking Instructions

1) Chop raw bacon to bite size pieces. Cook over medium high heat till slightly crisp. Add diced onion. Cook until soft. Add Chopped dates. Continue to cook for 1 minute. Remove from heat & drain oil.

2) On lightly floured cutting board, roll out pie dough. Cut out 3 inch rounds. Place ½ tsp. of goat cheese on round. Top with bacon & date mixture. Brush edges with beaten egg & water. Fold over. Bake in 425 oven for 8-10 minutes or until golden brown.



ingles-markets.com | inglestable.com