



Bacon wrapped dates stuffed with pecans and cheese

NIBBLEDISH CONTRIBUTOR

Ingredients

- About 24 dates, pitted
- 3 slices of bacon (or fake bacon) cut into 24 equal strips
- choice of soft cheese like gorgonzola, goat cheese, etc.
- 2 Cups of pecans, slightly crushed

tools:

toothpicks

baking sheet

Instructions

Pre-heat oven at 400 degrees F

1. With a paring knife, cut a slit lengthwise down each date
2. Stuff each date with a crumble of cheese and a pecan piece
3. Wrap each date with a piece of the bacon and secure with a wettened toothpick

Place each little package on a baking sheet about an inch or two apart. Bake for 20-25 minutes. Right after removing from the oven, the bacon may not seem crispy, but it will harden up shortly.