

BACON-WRAPPED DATES

Ingredients

yields 6 servings

6 fresh or dried pitted dates, such as Medjool

6 smoked almonds

3 thick strips applewood-smoked bacon, halved crosswise

Directions

Preheat the oven to 400 degrees F (205 degrees C). Line a shallow baking pan with foil; place a roasting rack onto foil.

Cut a slit in each date; place almonds inside slits. Press dates together to close slits. Wrap each date with 1 half piece bacon. Place dates on the prepared rack.

Roast in the preheated oven until bacon is crisp, 15 to 20 minutes.

Serve immediately with toothpicks. Dates will be hot inside.