

## Bacon Wrapped Dates

The Victorians would have served this quick and easy appetizer unstuffed on triangles of toast as a savory at the end of the meal.

### Ingredients

Medjool dates  
Thin sliced bacon  
( one piece of bacon for every two dates)

### Utensils

Knife and cutting board  
Toothpicks  
Skillet or microwave-safe dish  
Plate  
Paper towels  
Aluminum foil  
Baking sheet

Optional fillers: almonds, goat cheese, blue cheese, jalapeño peppers

Preheat the oven to 400°F. Cover the baking sheet with aluminum foil. Place paper towels on a plate. Slice each date lengthwise, and remove the pit. If using a filler, place inside the date. Cut each piece of bacon in half. In a skillet over medium heat, or in microwave-safe dish, cook the bacon until it is soft and pliable, about 2-3 minutes in a microwave oven. Transfer the bacon to the paper towel covered plate to drain off the grease. When the bacon has cooled enough to handle, wrap it around a date and secure it with a toothpick. Place the bacon wrapped dates on the baking sheet and bake them in the oven for 8-10 minutes or until the bacon is crispy. Remove from the oven and let cool.

**WARNING:** It is very tempting to eat the dates when they are hot out of the oven, but they are molten hot. Let them cool off and serve them warm.