

Date and Bacon Tarts

This is a quick but delicious appetizer that has its origins in the 17th Century. It is best to use Medjool dates for this recipe, as they are the most meaty and flavorful date.

Ingredients

3 slices of cooked bacon
1 cup pitted and chopped Medjool dates
2 tsp. flour
1 tsp orange zest
1 tsp orange juice
1 tsp finely chopped rosemary
2 Tbs. softened unsalted butter
2 sheets of puff pastry

Utensils

Knife and cutting board
Measuring spoons
Mixing bowl
Wooden spoon
Citrus zester
Citrus reamer
3.5" cookie cutter
12 cup muffin tin
Butter knife
Wire rack

Preheat the oven to 450° F. Pre-cook the bacon and chop into small pieces. Pit and chop the dates. Finely chop the rosemary. Zest and juice the orange. Soften the butter and thaw the puff pastry. In a mixing bowl combine the bacon, dates, and flour. Mix well. Fold in the orange zest, rosemary, and orange juice. Grease a 12-cup muffin pan with the butter. Using a 3.5-inch cookie cutter, cut the puff pastry into 10-12 rounds. Place the pastry rounds in the muffin cups and press down on the bottom and sides. Fill the muffin cups with the date mixture. Bake for 16-18 minutes or until the pastry is golden brown. Let the tarts cool for 5 minutes, then using a butter knife gently remove the tarts from the muffin tin. Place on a wire rack to finish cooling. Serve warm or at room temperature.