

# Bacon Wrapped Dates

Makes 8, 2 per person

These are simple, sweet, and filling. The recipe is from Stephen and Evie Colbert's cookbook *Does this taste funny?* I use slivered almonds because I stock them.

## Ingredients:

- 4 Medjool dates
- 4 slices of bacon (not thick cut)
- 16 pieces of slivered almonds

## Equipment

- Toothpicks
- Kitchen scissors
- Rimmed baking sheet
- Parchment paper



Preston 20

## Bacon Wrapped Dates:

☑	Directions	Time (min)	
	Preheat oven to 350		
	Cut dates in half and remove pits	5	19
	Cut round bottoms off off dates as needed so they sit upright	2	
	Stuff each half with two or three slivers of almond	3	
	Cut a strip of bacon lengthwise	1	
	Wrap a bacon strip around a date with an inch overlap. Use a toothpick to secure bacon to the date.	1	
	Repeat for the other seven pieces of date	5	
	Line a rimmed baking sheet with parchment paper	1	
	Place dates on the paper in the pan	2	
	Bake	12	
	Turn dates over and then bake until bacon is crispy and the dates are "jammy"	12	
	Allow to cool before serving so they don't burn your mouth	10	
	Total		53