

WORLD FOOD & MUSIC CELEBRATION!

Bacon Wrapped Date

Renee Formaro, Formaro Stuffed

Ingredients

9 slices bacon

18 (1 by 1/4-inch) pieces of soft cheese (manchego, blue cheese or cream cheese, etc.)

18 pitted dates (preferably Medjool)

18 wooden picks

Sauce

½ cup balsamic vinegar

¼ cup maple syrup

granulated garlic to taste

salt & pepper to taste

Instructions

1. Preheat oven to 400°F. Line a baking sheet with foil and arrange the bacon slices on the foil. Place in the oven until 75% cooked (approximately 12-14 minutes). Remove from oven and allow bacon to cool, keeping the oven on at 400°.
2. Slice the bacon in half. Stuff 1 piece of cheese into each date. Wrap each date with a half piece of bacon – secure with a toothpick. Place wrapped dates in an oven-friendly dish or pan and set aside.
3. Place balsamic vinegar, maple syrup, garlic, salt and pepper in a saucepan and bring to boil over medium heat. Pour mixture into dish with the wrapped dates. Bake in oven for 2 – 6 minutes, until crisp. Do not burn sauce. Remove from the oven and carefully remove the wrapped dates and place on a serving dish. Pour the sauce over the wrapped dates. Serve and enjoy.