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Bacon-wrapped Stuffed Dates

Ingredients:

Medjool dates

Whole raw unsalted almonds

Blue cheese

Chipotle chile powder

1-2 packs of bacon

Directions:

1. Cut lengthwise slit in date and remove pit.
2. Stuff each date with a whole almond then a small chunk of blue cheese.
3. Sprinkle with chipotle chile powder.
4. Cut bacon slices into thirds. Wrap each date in a piece of bacon by stretching the bacon, placing it over top of date, and wrapping each end under the date as tightly as possible. You want the cheese side to be facing up. Place on baking sheet.
5. Bake at 400° for 25-30 minutes. Place on napkins to drain excess oil.