

Blue Cheese Stuffed Bacon Wrapped Dates

Prep Time: 10 mins **Cook Time:** 25 mins **Servings:** 12 (2 dates per serving)

Source: cookingwithcocktailrings.com

INGREDIENTS

12 slices bacon, halved crosswise

24 large medjool dates

4 ounces blue cheese

2 tablespoons honey

DIRECTIONS

Heat oven to 400°F. Line a baking sheet with aluminum foil and add slices of bacon in an even single layer. Bake the bacon until some of the fat has rendered and it's pliable, about 8 minutes. Set aside and keep the oven on.

Remove the pits from the dates then use a paring knife to halve the dates lengthwise without cutting all the way through.

Spoon a small amount of the blue cheese into the center of the dates, pressing the dates to close them. Wrap each date with a piece of the par-cooked bacon and secure with a toothpick.

Arrange on a parchment paper lined rimmed baking sheet, seam side up. Repeat with the remaining ingredients. Drizzle with the honey.

Bake the dates until the fat has rendered and the bacon is crispy, about 15 minutes.

If the dates seem greasy, transfer to a paper towel lined plate to drain. Otherwise add to a plate and serve warm or at room temperature.