

Stuffed Dates



A great appetizer that looks elegant, is impressive, not too expensive and can be made ahead

Serves 24

24 dates, pitted

24 whole almonds or pecans

8oz goat cheese, Brie or cream cheese

12 slices bacon

Preheat oven to 400. Place nut into pitted date and fill with a scoop of the cheese of your choice.

Wrap date with 1/2 slice of bacon and secure with a toothpick. Place on baking sheet and cover with foil. Refrigerate until ready to bake.

Remove from refrigerator 30 minutes before ready to bake. Bake 12~15 minutes or until bacon is crispy. Turn dates over half way through baking.

Prepare Ahead Tip

Serve warm or room temperature. Keeps well, refrigerated, 2 days before baking.

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