

# BACON-WRAPPED DATES STUFFED WITH GOAT CHEESE

Add these stuffed dates to your holiday appetizer display. Then stand back and watch them disappear!

*by Corporate Chef Kurt Kwaitkowski*

**Featured Food:** Medjool Dates

**Yield:** 12

## Ingredients

24 medjool dates                      ½ c. goat cheese

24 walnut halves, roasted    12 slices of bacon, halved

## Preparation

Preheat oven to 350°F.

Pit the dates: slit each date along one long side, open it like a book, and remove the pit.

Tuck one walnut half and a teaspoon or so of goat cheese into each date, close it, and pinch lightly to seal the date closed. Wrap one-half strip of bacon around each date and secure with a toothpick. Place on a baking tray.

Bake in pre-heated oven for 10 to 20 minutes, or until bacon is slightly browned. Move to paper towel to drain, then to a serving platter. Serve warm.