

Tapena

GRAB A FORK



Almond Stuffed Hot Dates

Makes 24 pieces

Ingredients

- 24 pitted large Medjool dates
- 12 slices bacon cut crosswise (about 12 ounces)
- 24 whole toasted almonds
- Fresh pepper to taste
- Toothpicks

Directions

Heat oven to 500 degrees. Line a cookie sheet with foil.

Stuff each date with an almond. Wrap each date with one of the halves of bacon and secure with a toothpick.

Put on a baking sheet seam side down. Sprinkle with ground fresh pepper to taste.

Bake until the bacon is crisp, about 6 minutes. Serve immediately

If you a feeling creative and have the time: Add goat cheese into each date before adding the almond. Put about 2 ounces of soft goat cheese into a large tipped pastry bag and pipe enough cheese to fill the dates cavity halfway. Finish stuffing the date with an almond. Continue with the rest of the steps.