Bacon-Wrapped Dates

Sweet dates, tangy goat cheese and crisp bacon.



SERVES

8 (24 dates)

PREP

15 min

COOK / ASSEMBLY

25 min

Ingredients

- 24 large pitted Medjool dates
- 4 oz goat cheese
- 12 slices thin-cut bacon, halved crosswise
- 1 tbsp honey, optional
- Black pepper, to taste
- 24 oven-safe wooden toothpicks

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How to Make It

1. Heat oven to 400 F. Line a rimmed baking sheet with parchment. Soak toothpicks in water while preparing.

2. Open each date along one side and fill with about 1 tsp goat cheese. Wrap with half a bacon slice, seam down, and secure.

3. Bake 20-25 minutes, turning once, until bacon is browned and fully cooked. Thicker bacon may need longer.

4. Rest 5 minutes. Drizzle lightly with optional honey and add pepper. Remove picks carefully or let guests know they are present.

Jane's Note

Use thin bacon so it crisps before the dates become too dark.

Serving & Storage

Refrigerate leftovers promptly in shallow, covered containers for up to 3-4 days. Reheat cooked leftovers to 165 F. Keep fresh toppings separate.