

Bacon Wrapped Dates

Pitted Dates

Almonds

Bacon

(You need one almond for each date. You will use about ½ a slice of bacon for each – or less of you prefer less bacon – in which case you might need to see a doctor for that.)

1. Blanch the almonds to remove the skin. Easy to do – just drop them in boiling water for a very short time. The skin will come right off. Not sure why you do this, but I always have. One recipe I saw left them on.
2. Stuff the skinless almond in the middle of the pitted date.
3. Wrap in bacon. You can secure with a toothpick if you would like.
4. Place on foil lined baking sheet and bake in 375 degree oven for 25-30 min. (Some recipes say 400 degrees for 15 minutes... some say 350... must be like a WOD where you scale it to what is right for your oven.) Just cook until bacon is nice and brown.
5. Serve warm or even room temperature. They can also be frozen and reheated as needed.

Tractor had some jalapeno bacon at his house last night. That would probably add a nice flavor, but I had already purchased regular bacon so I didn't try that!