



amazingEDIBLES

Tapas Cooking Class

Bacon-Wrapped Dates

Ingredients

50 whole dry-roasted, salted almonds (optional)
50 large pitted dates
17 slices bacon, cut into thirds, crosswise
50 toothpicks

Method

Put oven rack in middle position and pre-heat the oven to 450 degrees.

If using, stuff 1 almond into each date. Wrap 1 piece of bacon around each date, securing it with a pick. Arrange dates 1 inch apart on a cookie sheet.

Bake 5 minutes, then turn dates over with tongs, and bake until bacon is crisp, 5 to 6 minutes more. Drain on a paper towel. Serve immediately.

50 pieces