Bacon-Wrapped Dates

Makes 24 | 30 minutes

INGREDIENTS

12 slices bacon, thin cut
24 medjool dates, fresh, pitted
4 oz soft cheese
1/4 cup pure maple syrup
1 Tbsp fresh cilantro, finely chopped
1 Tbsp sweet onion, minced
1 pinch red pepper flakes, if desired

DIRECTIONS

1. Preheat oven to 400 degrees F. Place a metal cooling rack on top of a baking sheet lined with aluminum foil or parchment.
2. Make glaze by stirring the glaze ingredients together. Set aside.
3. Fill dates: Cut a slit in the center of the dates, lengthwise. Remove pit, if needed. Stuff the opening with a teaspoon of cheese.
4. Wrap in bacon: Cut bacon strips in half and wrap the bacon around each date, securing it with a toothpick. Place on prepared baking sheet. Brush a light coating of maple syrup glaze over each (reserve the extra).
5. Bake at 400 degrees for 15-25 minutes, or until bacon is crisp. Remove from oven and drizzle with any remaining glaze.
6. Serve warm or at room temperature .

Stephanie's RECIPE JOURNAL