



Bacon Wrapped Dates with Manchego Cheese & Almonds

Sticky sweet dates stuffed with gooey cheese, crunchy almonds, and wrapped in a blanket of smokey bacon. The perfect appetizer.

INGREDIENTS:

12 slices **Pine Street Market Heritage Bacon**, cut in half
24 Dates, pitted
5 oz. Manchego Cheese, cut into 1-inch strips
24 Almonds, whole

PREPARATION:

- Preheat Big Green Egg or oven to 375°F.
- Place a large cast iron skillet over medium heat or on the BGE. Cook the strips of bacon for 2 minutes, flip and cook for 1 more minute, just enough to begin to render the bacon. Transfer to a plate lined with a paper towel to cool.
- Stuff each date with 1-piece cheese and 1 almond. Wrap the date with the bacon and secure with a toothpick. Place the dates on a sheet tray or large cast iron pan lined with parchment paper or foil.
- Bake the dates for 10 minutes, flip each date, and bake for 8 more minutes, or until the bacon is fully cooked. Transfer to a platter lined with a paper towel to cool.