



## *Huey's Bacon Wrapped Dates Stuffed with Goat Cheese*

Preparation Time: 10 mins

Cooking Time: 15-20 mins

Makes: 16

Difficulty: Easy

### INGREDIENTS

8 bacon slices (thin)  
16 Medjool or Deglet Noor Dates, pitted  
113 grams/3-4oz goat cheese  
16 toothpicks  
Oil or a mix of honey with a dash of cognac or bourbon

### Variations

- Add pecans or almonds
- Mascarpone and feta are good alternative cheeses

### Bacon

Thin bacon is best for cooking consistency. If using medium-thick it's recommended to lightly precook.

### Types of Dates

Medjool	Large, plump, with a maple flavor
Deglet Noor	Subtler in sweetness, slightly nutty. Great for snacking
Barhi	Fragile, extremely soft & sweet. Hard to find, suitable for snacking only
Khadrawi	Goey, very sweet, prone to sugaring. Great for baking, shakes, smoothies.
Halawi	Small, buttery, deep caramel flavor.

If possible, buy your dates with the seeds inside as they are more moist.

### DIRECTIONS

1. Preheat oven to 375f/190c
2. Line a rimmed baking tray with parchment
3. Slice the dates lengthwise to create a small opening, then stuff with goat cheese.
4. Wrap the bacon around the date. It should overlap by half.
5. Push a toothpick through the middle of the date to hold the end of the bacon in place.
6. Place the dates on the tray, with the bacon end face down and not too close together. Lightly brush with oil or for a beautiful glaze a mix of honey and bourbon/cognac.
7. Cook for 15-20 mins, turning every 5 mins until the bacon is cooked to your liking.

### Thicker Bacon Precook Instructions

On a rimmed baking tray with parchment paper, lay out the bacon and cook on 375f/190c for 10 mins or until pliable, but don't let it get crispy.