

Bacon Wrapped & Goat Cheese Stuffed Dates

Ingredients:

- 30 Dates- pitted- I buy mine pitted.
- 30 half strips of bacon- (15 strips)
- 8 oz. Garlic and herb goat cheese- ROOM TEMPERATURE (so its soft and manageable)
- 2 tablespoon of maple syrup
- ½ cup basil- fresh and minced
- Couple cracks of pepper- there is plenty of salt in the bacon to season the cheese mixture.

Garnish:

Sprig of fresh basil and/or edible flowers pedals.

Equipment:

- Sheet tray 12"x17"
- Steel Cooling Rack 11.1" x 16"
- Mixing bowl
- Spoon for stirring

Method:

1. Preheat oven to 350 degrees
2. Mix all ingredients, except dates and bacon, together in the mixing bowl.
3. Assemble dates by stuffing the dates with as much goat cheese as they can handle, then wrap them in a half strip of bacon.
4. Bake for 20 minutes or until golden brown and delicious!