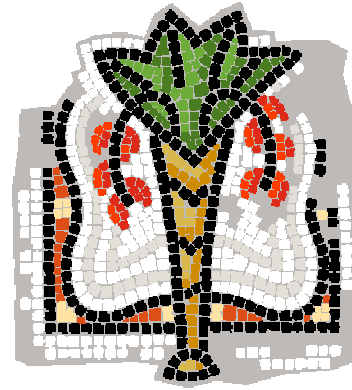


## **Sept. 2012:**

For something a bit quirky and bold, why not try an over-the-top appetizer to WOW your friends and family! I made these for a girl's get-together recently and got RAVE reviews - give it a try in place of the old chips and dip!



### **Stuffed Dates Wrapped With Bacon**

#### *Ingredients:*

8 Slices Bacon

1/2 Cup of crumbled blue cheese

1/8 Teaspoon ground black pepper

2 Tbsp sliced green onion or chopped chives

2 Tablespoons cream cheese, Softened

24 Medjool dates (about 16 ounces unpitted)

- Microwave the bacon slices on high about 2 minutes to lightly cook. Remove from microwave and cut into thirds. Preheat oven to 375 degrees. Line a sided baking sheet with parchment or coat with nonstick spray.
- In a medium bowl combine the green onions, blue cheese, cream cheese and pepper.
- Using a sharp knife, make a lengthwise slit in each date. Spread each date open slightly. Remove pits.
- Fill each date with a rounded teaspoon of the cheese mixture. Wrap a one-third piece of bacon around each date, secure with a toothpick through the bacon and filled date, place on the prepared baking sheet with the filling side up.
- Bake uncovered for about 15 to 18 minutes or until the bacon is cooked. Remove from the oven and serve warm at room temperature.

#### *Reference:*

<http://oasisdategardens.com>