

Ricotta-Stuffed Bacon-Wrapped Dates

Dave Lieberman
www.FoodNetwork.com

Servings: 6

*1 pound (12 to 13 slices)
bacon, preferably thick-cut
25 (3/4 pound) Medjool
Dates
1/3 cup ricotta cheese
toothpicks
bamboo skewer*

Preparation Time: 20 minutes**Cook Time: 20 minutes**

Preheat the oven to 400 degrees.

Cut the bacon in half lengthwise to make twice as many slices. Set aside.

To remove the pits from the dates, cut the tips off each end of the dates and insert the flat end of the skewer until it pushes the pit out of the date. Repeat with the remaining dates.

Place the ricotta in the bottom corner of a strong plastic bag. Seal tightly. Use scissors to cut a small hole in the tip of one of the corners. Now use the bag like a piping bag to fill the dates with the cheese.

Wrap the ricotta stuffed dates with a slice of bacon and secure with a toothpick through the belly of the date. Arrange all of the prepared dates on a parchment-lined baking sheet, allowing at least a little space between each one for good browning.

Roast for 15 to 20 minutes or until the bacon is browned and crispy.

Remove from the baking sheet and gently remove the toothpicks.

Serve immediately.

Per Serving (excluding unknown items): 30 Calories; 2g Fat (69.4% calories from fat); 2g Protein; trace Carbohydrate; 0g Dietary Fiber; 8mg Cholesterol; 28mg Sodium. Exchanges: 1/2 Lean Meat; 1/2 Fat.