

# Our State eats

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## Bacon-Wrapped Stuffed Dates

*Yield: 10 date appetizers.*

- 10 whole dates, pitted
- 10 Brazil nuts
- 20 jumbo raw cashews
- ½ cup blue cheese  
(or goat cheese), crumbled
- 5 strips bacon

Preheat oven to 400°. Stuff each date with a Brazil nut, 2 jumbo cashews, and about half a teaspoon of cheese.

Cut each slice of bacon in half. Wrap a strip of bacon around each date, making sure that the ends of the strip overlap a bit. Keep the seams neatly tucked under the dates. Set the finished dates on a cookie sheet lined with parchment paper.

Bake at 400° for about 8 to 10 minutes, or until the bacon starts to turn golden and gets slightly crispy on the edges. Remove from oven and allow to cool for at least 10 to 15 minutes before serving.

**Chef's note:** *These stuffed dates are best served warm, but are also delicious cold. You can also make them in advance and reheat them in the microwave for a minute or two.*



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