



## THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

### **Bacon-Wrapped Goat-Cheese-and-Almond-Stuffed Dates** (adapted from Beantown Baker)

Makes 32 appetizers

32 dates, pitted

4 ounces goat cheese

32 almonds (about  $\frac{1}{3}$  cup)

16 slices (about 1 pound) bacon, halved lengthwise

1. With a paring knife, cut through one long edge of each date; unfold the dates to open them up. Use your fingers to stuff both sides of the date with goat cheese. Push an almond into the goat cheese; close up the dates. Wrap each stuffed date with a piece of bacon and secure with a toothpick or skewer.

2. If you're broiling the dates, put them on a rimmed baking sheet. Grill the dates over medium-hot coals or broil them 5 inches from the heating unit until the bacon is cooked through, about 5 minutes per side. Serve immediately or at room temperature.