

## Bacon Wrapped Dates

by *Monica @MonicaMayDesign*

SAVORY *recipe*  
with *Teriyaki Sauce*

### INGREDIENTS

8 slices organic bacon  
(look for sugar free, no nitrates)  
8 organic dates  
1 Tbsp Coconut Aminos Teriyaki Sauce  
to drizzle over bites  
Toothpicks



A simple 3-ingredient appetizer that will blow you away!  
The perfect party food to enjoy with friends!

### INSTRUCTIONS

Preheat the oven to 350 F.  
Slice the dates in half lengthwise. Remove the pit.  
Cut the bacon in half. Wrap each date half with a slice of bacon and secure with a toothpick.  
Arrange evenly on unbleached parchment paper with raised edges (otherwise grease will get everywhere) and bake for 10 minutes. Remove the dates and use the toothpick to turn each one so it's laying on its side. Bake for another 8-10 minutes, until browned. (If you like them a bit crunchier, increase the temperature to 375 for the last 8-10 minutes). Remove from the oven, place on a paper towel lined plate, and let stand for 5 minutes before serving.  
Drizzle with Teriyaki Sauce. SOooo delicious!