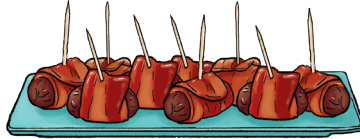


Bacon-Wrapped Dates

Serve sweet and salty in one delicious bite!



Yield: 12 dates

Ingredients



6 slices raw bacon



12 pitted dates

Tools



baking sheet



aluminum foil



cutting board



knife



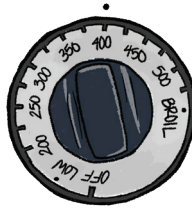
toothpicks



tongs

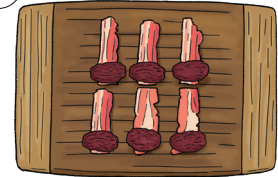
Steps

1



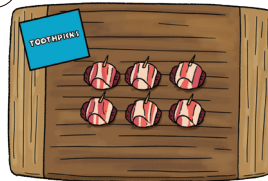
Preheat oven to 400°F.
Line baking sheet with aluminum foil.

2



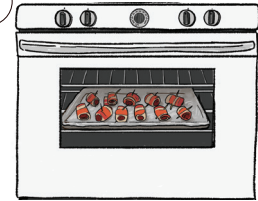
Cut strips of bacon in half.
Set one date at the end of each piece of bacon.

3



Roll dates to wrap with bacon.
Secure with a toothpick.

4



Bake 25 minutes. Halfway through baking, remove from oven and use tongs to rotate. TASTE & SHARE!