

Bacon Blue-cheese Dates

12 pitted Medjool dates

6 regular slices bacon (not thick cut)

¼ c. blue cheese

12 toothpicks

Soak toothpicks in water. Line a baking pan with parchment; top with a wire rack. Preheat oven to 400 degrees. Slit dates open lengthwise, but avoid cutting in half. Cut bacon in half crosswise. Put ½ tsp. blue cheese in each date. Close, then wrap with one piece cut bacon. Secure with toothpick. Place on rack. Bake 25 minutes until bacon is cooked through. Cool slightly before serving.

Accompany with Cooper-Garrod Cabernet Sauvignon

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