Bacon-Wrapped Dates

Serves a crowd · Holiday · Makes 24

Ken's note: TBD

Ingredients

- 24 Medjool dates, pitted
- 24 smoked almonds
- 12 slices bacon, cut in half crosswise

Method

1. Heat the oven to 400°F. Stuff each date with one smoked almond. Wrap with a half-slice of bacon and secure with a toothpick. Bake on a foil-lined sheet (a rack set over the sheet is even better) for 15–20 minutes, until the bacon is crisp, turning once if needed. Drain briefly on paper towels and serve warm.