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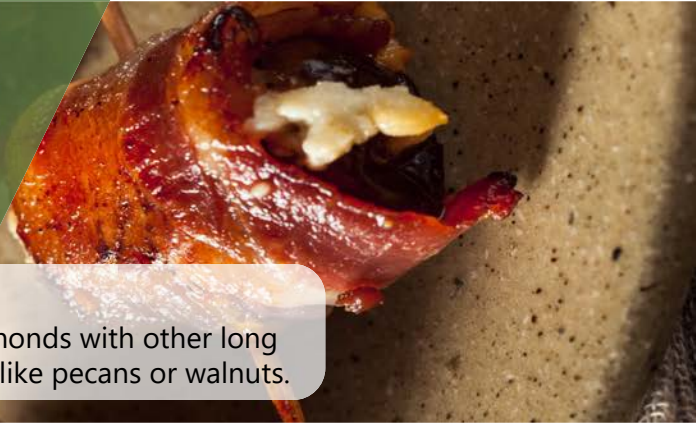
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## Life Advisor Wellness

### Chef Tip ▶

Substitute almonds with other long nut halves — like pecans or walnuts.



# Bacon Wrapped Stuffed Dates



serves  
**6**



prep time  
**15m**



cook time  
**15-20m**

### Ingredients:

- 12 dates with pit in
- 12 slices of precooked bacon
- 4 ounces of soft crumbled cheese (blue cheese, feta or any soft crumbled cheese)
- 24 almonds (smoked or any type you prefer)
- 12 wooden toothpicks

### Instructions:

1. Preheat oven to 375 degrees
2. Slit open the dates in half and remove pit
3. Pinch off pieces of blue cheese or selected soft cheese and place them into the center of the dates
4. Add 1-2 almonds (or another nut)
5. Close the dates together and wrap with a slice of precooked bacon
6. Secure each one with a toothpick
7. Arrange in a baking dish or on a baking sheet with sides to catch any grease
8. Bake for 10 minutes in the preheated oven
9. Turn the dates over and back for another 5-10 minutes or until the bacon is crisp