

Spiced Honey Dates

This is one of the first hors d'oeuvres I ever created. It is the ultimate sweet, salty and heat combination. Make sure to buy dates that are large and soft. This recipe can be made 3 days ahead.

Ingredients:

24 Honey or medjool dates pitted
24 pickled jalapeño peppers
12 slices Berkshire bacon

Directions:

Preheat oven to 375 F
Cut bacon in half and layout on a work surface
Pit date and stuff with the pepper.
Place date at one end of bacon.
Roll bacon snugly around and secure with a toothpick.
Place spiced date on parchment lined cookie sheet and bake for 8 minutes.
Flip dates and bake another 2-3 minutes.

Prep time 15 minutes Cook Time 14 minutes Servings 24