

## **Bacon Wrapped Dates Stuffed with Chorizo**

Recipe courtesy Anne Burrell – <http://www.foodnetwork.com>

Prep Time:

15 min

Inactive Prep Time:

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Cook Time:

15 min

Level:

Easy

Serves:

15 dates



### **Ingredients**

- 15 Medjool pitted dates
- 1 pound Spanish chorizo, cut into 15 blocks (to fit into the dates)
- 5 slices bacon, cut into thirds
- 1/2 cup maple syrup

### **Directions**

Preheat the oven to 400 degrees F. Line a sheet tray with silicone baking mat or parchment.

Make an incision on one side of each date and insert a block of chorizo. Squeeze the date shut in your hand to secure. Wrap each date with a bacon strip and secure with a toothpick. Place all the dates on the prepared sheet tray. Roast the dates in the oven until the bacon on top is starting to crisp, 5 to 6 minutes. Turn the dates over and repeat the process.

Remove the dates from the oven and brush both sides with the maple syrup. Return the dates to the oven until the dates are really crackly and sticky, 1 to 2 minutes. Serve hot.

Bon Appetit!!

Sue



Sue Seward  
Yoli Better Body Coach  
512-284-7926 Hm/Off  
979-248-1020 Mobile

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