



BLUESCREEK FARM MEATS'

PECAN STUFFED DATES

INSTRUCTIONS

Cut the dates in half (then remove pit), and stuff each half with a pecan or half pecan (depending what fits best).

Cut each piece of Bacon into 3 pieces. Wrap each stuffed half date with a section of bacon and secure with a toothpick.

*Can very easily cut this recipe in half or double it!

Preheat oven @ 400° F.
Bake until bacon is crisp (roughly 12-15 minutes).

Drain and serve!

Serves 2-4 people

INGREDIENTS

50 dates (if un-pitted, need to remove pit)
50-100 pecan pieces
34 slices of regular bacon

EQUIPMENT

100 toothpicks
Baking pan (with lip)
Well-padded oven mitt