

Bacon Wrapped Dates Stuffed with Herbed Goat Cheese and Mascarpone

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Ingredients

- 15-20 dates
- ¼ cup goat cheese, room temperature
- ¼ cup mascarpone cheese, room temperature
- 1 tablespoon fresh parsley, chopped
- ½ teaspoon fresh rosemary, chopped; optional
- 1 tablespoon fresh basil, chopped
- 1 tablespoon honey
- 8-10 slices of bacon; depending on how many dates you are making; you will use a half slice of bacon per date
- toothpicks



Instructions

1. Preheat the oven to 375 degrees
2. Cut a slit into the top of the date, and remove the pit; repeat with each date
3. In a small bowl, combine the goat cheese, mascarpone cheese, fresh herbs, and honey
4. Stir until well combined
5. Fill each date with some of the cheese mixture, about a teaspoon or so
6. Cut each piece of bacon in half
7. Wrap the cut piece of bacon around the date, and secure it in place with a tooth pick; repeat with each date
8. Place the stuffed dates onto a baking sheet lined with aluminum foil
9. Bake until the bacon is cooked, and crispy, being careful not to let it burn though, about 20-30 minutes
10. Allow to cool slightly, and serve

Recipe by From Scratch With Maria Provenzano at <http://fromscratchwithmaria.com/bacon-wrapped-dates-stuffed-with-herbed-goat-cheese-and-mascarpone/>