

## **Bacon-Wrapped Boursin-Stuffed Dates**

<http://userealbutter.com/2012/12/20/bacon-boursin-dates-recipe/>

24 dried dates (medjool is a good variety)

12 bacon slices

3 oz. Boursin cheese

Preheat oven to 450°F. If the dates are not pitted, slit them open lengthwise with a sharp knife and remove the pit without mangling the date too much. Cut the bacon slices in half so you have 24 pieces (you could go with thirds and use less bacon, but I found it shrunk too much in the oven and some of the dates became unwrapped). You can stuff the dates with the Boursin cheese in one of two ways: 1) keep it cold and crumble the cheese, quickly inserting the crumbled pieces into the dates or 2) letting the cheese come to room temperature and piping it into the dates with a piping bag. Totally up to you, just don't overstuff the dates. Close each date over the cheese and then wrap each date with a piece of bacon. You can use a toothpick to secure the bacon around the date if you like (I didn't and they worked out fine). Place the bacon-wrapped dates in a baking dish about an inch apart. Bake for 5 minutes, then flip the dates and bake another 5 minutes for lightly baked bacon (it will be a little chewy) or 10-12 minutes each side for crispy bacon and caramelized date sugar (this is amazing). Bake to your desired texture. Remove from oven and serve hot. Makes 24.