

WARM BACON-WRAPPED SAUSAGE WITH DATES

Ingredients:

18 slices bacon
18 pitted and halved Medjool dates
12 oz good smoked pork sausage

Directions:

Preheat oven to 450 degrees.
Cut each date in half and remove pit.

Adjust oven racks to upper middle and lower middle positions.
Line two baking sheets with foil. Space bacon evenly on baking sheets.
Cut sausage into pieces the length of a date half then split each sausage piece lengthwise.
Bake bacon till half of fat is rendered but still pliable, 10 to 12 minutes; and while baking
bacon sauté the sausage pieces till brown, about five minutes.
Remove bacon from oven, drain on paper towels and let it cool slightly, then cut each
piece in half crosswise.

Place a piece of sausage (rounded side toward the pit pocket) in each date half, wrap
with half strip of bacon and secure with toothpick. Make sure toothpick is fully through
each piece of bacon, date and sausage.

May be prepared ahead to this point.

Arrange sausage-date pieces on foil lined baking sheet and bake till crispy, about 10
minutes. Serve warm.

Special equipment:

Foil
Toothpicks
Paper towels