

# Bacon Wrapped Dates Stuffed with Chorizo



Recipe courtesy of Anne Burrell

Show: Thanksgiving Live

Level: Easy

Total: 30 min

Prep: 15 min

Cook: 15 min

Yield: 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:

- 1 Preheat the oven to 400 degrees F. Line a sheet tray with silicone baking mat or parchment.
- 2 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.
- 3 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.



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