**Bacon wrapped Dates with Havarti & Almonds**

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**Ingredients**

1 pound of bacon

Pitted almonds (see below for quantity) \*

Roasted & salted whole almonds (see below for quantity)\*

Havarti cheese

wooden toothpicks

\* cut your pound of bacon in half, count your slices and you'll need that quantity of dates & almonds.

Example: my pound of bacon had 18 slices, cut in half gave me 36 slices so I used 36 dates and almonds

**Directions**

1. Preheat oven to 350.

2. Slice one pound of bacon in half, and place on parchment lined cookie sheet, place in oven and cook for 15-20 minutes.

3. Immediately transfer partially cooked bacon slices from cookie sheet and place on paper towel and dab to remove excess grease, allow to cool slightly.

4. In the meantime, slice dates in half, stuff each date with an almond and top with a piece of Havarti.

5. Once bacon has cooled enough for handling, wrap each date in bacon and secure with a toothpick, and place on a foil or parchment covered cookie sheet.

6. Place skewered dates in oven for approx.. 10-15 minutes until cheese is slightly melted.

This recipe can be made up to 24 hours in advance. Follow steps 1-5, cover and place in refrigerator until ready to serve and then heat in a 350 oven for 10-15 minutes.