

SOME

KITCHEN STORIES

fiction + food

Devils on Horseback (*Bacon-Wrapped Dates Stuffed with Honey-Laced Mascarpone*)

source: *The Girl's Guide to Love and Supper Clubs* by Dana Bate | makes 12 stuffed dates

INGREDIENTS

2 tablespoons mascarpone cheese
3/4 teaspoon honey
1/4 teaspoon fresh lemon juice
12 Medjool dates
6 slices applewood smoked bacon

DIRECTIONS

Preheat oven to 400°F. In a small bowl, mix together the mascarpone, honey, and lemon juice. Using a small knife, cut a slit down one side of each of the date to remove the pit. Stuff each date with 1/2 teaspoon of the mascarpone mixture, filling the cavity. Close up the date.

Cut each bacon slice in half, so that you end up with 12 slices about 4-5 inches long. If the bacon is very, very fatty, trim away some of the excess fat. Wrap each date with a slice of bacon, securing the bacon in place with a toothpick. Place dates on a rimmed baking sheet and bake for 5-6 minutes. Turn dates over and continue baking for another 5-6 minutes, until the bacon is crisp. Drain on paper towels and let cool for about 5 minutes. Serve.