

Bacon Wrapped Stuffed Dates

Cooked in a Moisture Temp Retherm Oven

COOKING GUIDE



PREP TIME

20-30 mins



COOK TIME

25 mins



COURSE

Appetizer



CUISINE

American



SERVINGS

30 People



Ingredients

- ◆ 20oz Pitted Dates
- ◆ 8oz Herb & Garlic Goat Cheese
- ◆ 16 Slices of Bacon

Instructions

- ◆ Preheat oven to 350°F (177°C)
- ◆ Take a pinch of the herb and garlic butter and stuff it into the pitted dates.
- ◆ Lay 1 piece of bacon out on a flat surface.
- ◆ Take 1 of the stuffed dates and place it on the bacon.
- ◆ Roll the bacon over the date until it is covered and then cut the bacon.
- ◆ Line dates onto a large baking sheet and load them into the preheated oven for 20 minutes.
- ◆ After the cook cycle is complete, remove them from the oven and enjoy!

Equipment Instructions

- ◆ Set a 350°F (177°C) cook temperature.
- ◆ Ensure the cook method is set to "Time."
- ◆ Set the timer for 25 minutes.
- ◆ Set the hold temperature to 90°F (32°C).
- ◆ Set Moisture to "Off."
- ◆ Ensure vents remain open through the cook.
- ◆ Once preheated, load the dates into the oven and press the "▶" button to begin the cook.
- ◆ Once the cook cycle is complete, remove the dates from the oven and enjoy!

