Bacon Date Rolls

• 12 Medjool dates
• 12 Georgia pecans (or almonds)
• 6 slices bacon, cut in half (1/2 slice per date)

Preheat oven to 425 F and spray a baking sheet with nonstick spray or line with parchment paper. If your dates are not pitted, remove the pit from each date. Put one pecan or almond into each date, then wrap the date with a half slice of bacon.

Place the assembled dates on a prepared baking sheet and bake for 18 minutes, flipping with tongs halfway into baking. (Note: You can also stuff the dates with goat cheese or other Georgia-grown items.)

Submitted by Jason Gordon (BS ’00), assistant professor of community forestry