**Ingredients Scaled for 1 couple**

**Candied Pepper Bacon Wrapped Dates Stuffed with Blue Cheese**

Makes 6 Dates for each couple

6 Dates pitted and split (Total 102 Dates)

2 slices bacon, cut into 1/3rds

2 oz honey-water mixture (3 cup honey, plus 1 1/2 cup water to dilute Total 4.5 cups)

2 T Blue Cheese (Ea date gets 1 tsp of cheese Total of 17 oz Blue Cheese)

1 T Bourbon Smoked Sugar (1 cup Bourbon Smoked Sugar)

¼ teaspoon Cracked Black Pepper (2 T)

toothpicks

**Method**
1. Preheat oven to 350 degrees. Line a rimmed baking sheet with foil or parchment paper.

2. Slice dates in half, and open them up. Pinch off pieces of blue cheese, and place them into the center of the dates. Close the halves of the dates, and wrap a half-slice of bacon around the outside. Secure each one with a toothpick.

3. Dip each date into the honey mixture and then sprinkle with sugar and pepper.

4. Arrange the dates on the baking sheet bake for 30-40 minutes or until browned and crispy. Cool for 5 minutes. To serve and keep warm, place dates in a slow cooker set on low.