

DIRECT · EASY

# Bacon-Wrapped Dates on the Grill

*The sweet-and-savory bite that vanishes first: Medjool dates stuffed with blue cheese, hugged in crisp bacon and lacquered with Pedro Ximénez, caramelized over the kamado's direct fire.*



PREP

**20 min**

COOK

**14 min**

SERVINGS

**6**

TEMPERATURE

**210 °C**

## Ingredients

**18 ud** pitted Medjool dates**9 ud** thin smoked bacon slices, halved**18 ud** toasted walnut halves (optional)**2 ud** sprigs of fresh rosemary**120 g** blue cheese (Cabrales, Gorgonzola or Roquefort)**80 ml** Pedro Ximénez sherry**1 cda** honey**1 pizca** freshly ground black pepper

## Method

### 1 PIT AND FILL

If the dates have pits, slit them down one side with a paring knife and remove the pit without splitting them fully. Fill each with a hazelnut-sized piece of blue cheese and, if you like, a toasted walnut half. Press gently to close.

### 2 WRAP IN BACON

Wrap each date in half a slice of thin bacon, seam-side down. Secure with a toothpick soaked in water (so it won't burn) or thread several onto a skewer so you can turn them all at once over the coals.

### 3 REDUCE THE PEDRO XIMÉNEZ

In a small saucepan, bring the Pedro Ximénez and honey to a gentle simmer and reduce for 5-7 minutes until it coats the back of a spoon. Keep it warm; it will thicken further as it cools.

### 4 SET UP THE FIRE

Light the kamado for direct cooking and settle it at 210 °C with the lid closed. Set a cast-iron griddle on the grate and let it heat for 10 minutes: it will tame fat flare-ups and give an even sear.

### 5 GRILL AND CARAMELIZE

Lay the dates on the hot griddle and grill for 12-14 minutes, turning every 3-4 minutes so the bacon browns all around. They're ready when the bacon is crisp and the cheese just begins to bubble out.

### 6 GLAZE AND SERVE

Brush the dates with the Pedro Ximénez reduction in the final minute, let it glaze for 30 seconds, then pull them off. Finish with black pepper and a few rosemary leaves. Serve warm: they're at their best straight off the grill.

## Editor's tips

- Choose Medjool dates, big and fleshy; if they're dry, soak them for 10 minutes in warm water or in the Pedro Ximénez itself before filling.
- Use thin bacon: thick rashers won't crisp up before the cheese melts and escapes. One slice halved wraps each date without too much overlap.
- Watch for flare-ups: bacon fat drips and can catch. The cast-iron griddle prevents them, but if you grill straight on the grate, keep a cooler zone ready to move the dates aside.

## Gear for this recipe

### Big Green Egg Large

[mikamado.es/en/kamados/big-green-egg-large](https://mikamado.es/en/kamados/big-green-egg-large)

### Lodge Square Cast Iron Griddle 11" (28 cm)

[mikamado.es/en/accesorios/lodge-planca-cuadrada-11](https://mikamado.es/en/accesorios/lodge-planca-cuadrada-11)

### AWCIGG Skewer Set with Stands

[mikamado.es/en/accesorios/awcigg-brochetas-soportes-set](https://mikamado.es/en/accesorios/awcigg-brochetas-soportes-set)

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Full recipe at: [mikamado.es/en/recetas/datiles-bacon-brasa-kamado](https://mikamado.es/en/recetas/datiles-bacon-brasa-kamado)

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