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	COOK	SERVINGS	TEMPERATURE
20 min	14 min	6	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

The Big Green Egg Large is the reference kamado for this appetizer: its precise airflow control lets you lock in the 210 °C of direct heat that caramelizes the bacon without scorching it, and its ceramic mass holds the temperature steady even as you lift the lid to turn the dates. The Large grate gives plenty of room to grill two dozen in one batch.

mikamado.es/en/kamados/big-green-egg-large

Carboext 100% Holm Oak Lump Charcoal, 15 kg Sack

mikamado.es/en/accesorios/carboext-encina-15kg

Lodge Square Cast Iron Griddle 11" (28 cm)

The Lodge cast-iron griddle solves the main challenge of grilling small dates over coals: it keeps them from falling through the bars and, above all, contains the flare-ups caused by bacon fat dripping onto the embers. Its surface banks heat for an even sear and catches the Pedro Ximénez glaze so every date is lacquered alike.

mikamado.es/en/accesorios/lodge-plancha-cuadrada-11

AWCIGG Skewer Set with Stands

The AWCIGG skewer-and-rack set turns flipping the dates into a single move: thread several onto each skewer and turn them all at once, with no rolling and no unraveling bacon. The racks lift the skewers above the grate for even browning on both sides, ideal when you're grilling two dozen for a sharing spread.

mikamado.es/en/accesorios/awcigg-brochetas-soportes-set

Weber Silicone Barbecue Basting Brush 40 cm

mikamado.es/en/accesorios/weber-brocha-silicona-40

Full recipe at: mikamado.es/en/recetas/datiles-bacon-brasa-kamado

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