

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

Lodge Square Cast Iron Griddle 11" (28 cm)

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

AWCIGG Skewer Set with Stands

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

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

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