## **Party Poppers**

Chef Alyssa - Aldi Test Kitchen www.aldi.com

8 ounces pitted dates 4 ounces Brie cheese round 6 ounces slivered almonds 1 1/2 pounds thick-sliced hickory bacon 2 teaspoons ground black pepper

Preheat the oven to 375 degrees.

Cut the dates in half lengthwise.

Cut the Brie into bite-size pieces about the size of a peanut.

Place a piece of Brie and four almond pieces on an open half of a date. Place the other half on top.

Quarter the bacon slices. Wrap tightly around the stuffed date. Secure with a toothpick. Sprinkle with pepper.

Line a baking sheet with foil. Place the wrapped dates on top.

Bake for 15 minutes or until the bacon is crispy. Serve warm.

Per Serving (excluding unknown items): 1631 Calories; 90g Fat (45.8% calories from fat); 40g Protein; 201g Carbohydrate; 29g Dietary Fiber; 0mg Cholesterol; 25mg Sodium. Exchanges: 2 Grain(Starch); 3 1/2 Lean Meat; 11

Fruit; 15 1/2 Fat.