Bacon-Wrapped Dates, We're Putting You Out to Pasture: Say Hello to Bacon-Wrapped Figs!

Ready to level up your appetizer game? This dish combines the sweetness of dried figs, the creaminess of bocconcini, and the saltiness of [Nutrafarms' thick-cut farm bacon](#) to create a flavour explosion that your guests will love.

Ingredients for Bacon Wrapped Figs:

- 1 pack [Nutrafarms thick-cut farm bacon](#) (approx 7 slices)
- 7 dried figs
- 7 bocconcini
- 7 toothpicks to secure the bacon around the figs
- 2 tbsp local honey
- 1 tsp black pepper

Prep & Directions for Bacon Wrapped Figs:

1. Preheat a pellet grill (or oven, or BBQ) to 350°F.
2. Remove the woody stem from the dried figs and open them up to create a bowl.
3. Place one bocconcini inside each fig.
4. Wrap the fig and bocconcini in bacon to form a little bacon cup and secure with a toothpick.
5. Place the bacon-wrapped figs on the preheated grill and cook for 30-40 minutes, or until the bacon is crispy, fig is gooey, and cheese is melted.
6. Let the bacon-wrapped figs rest for 5 minutes.
7. In a small bowl, mix together honey and black pepper to create the black pepper honey drizzle.
8. Drizzle the black pepper honey over the bacon-wrapped figs.
9. Serve and enjoy!

Final Thoughts:

This recipe is perfect for a spring or summer BBQ, or any occasion where you want to impress your guests with a unique and delicious appetizer. The combination of the salty bacon, sweet figs, and creamy bocconcini is sure to be a crowd-pleaser. Don't forget to use Nutrafarms' thick-cut farm bacon for the best flavour and quality.

At Nutrafarms, we pride ourselves on sourcing high-quality meats from [local, sustainable farms](#). Our thick-cut farm bacon is the perfect addition to this dish, providing a smoky, rich flavour that pairs perfectly with the sweet figs and creamy bocconcini. Whether you're grilling up these bacon-wrapped figs for a party or simply looking for a delicious and easy appetizer, Nutrafarms has you covered.