

Dave's Devils on Horseback

Combine a mischievous-sounding name, an uncommonly used fruit and wrap in bacon, then watch this old-school British appetizer disappear!

Ingredients:

- 12 pitted prunes
- 6 slices of bacon
- 6 ounces of bleu cheese

Feel free to experiment- use dates or dried apricots instead of prunes, stuff prunes with an almond instead of cheese or for a vegetarian option, wrap prunes with cabbage. Or go really crazy and try the Angels on Horseback version—wrap an oyster in bacon and bake.

Instructions:

1. Preheat oven to 400°
2. Cut the bacon slices in half crosswise.
3. Stuff the dimple in each prune where the pit used to be with bleu cheese.
4. Wrap each prune with half a slice of bacon and poke through both ends of the bacon with a toothpick.
5. Cover a rimmed baking sheet with foil and put a wire rack on top.
6. Arrange the prunes on the rack and cook for 15 minutes or until the bacon is cooked and crisp. Turn the prunes halfway through for even cooking.
7. Serve warm or at room temperature.
8. Enjoy!