

# BACON-WRAPPED PERSIMMONS WITH BLUE CHEESE AND BALSAMIC-HONEY GLAZE

## INGREDIENTS

### **Persimmons**

- 12 slices of thinly sliced bacon
- 4 oz. firm blue cheese
- 4 medium Fuyu persimmons cut into eight 1/2-inch wedges (*persimmons resemble orange tomatoes and are available in most grocery stores*)
- Toothpicks (*soaked in water to prevent burning in the oven*)

### **Balsamic Glaze (optional)**

- 1/3 cup aged balsamic vinegar
- 2 tbsp. honey

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## PREPARATION

**Prep/Cook time:** 10 minutes for prep and 4-6 minutes to cook.

**Difficulty:** Easy

**Makes:** 24

Preheat oven to 350°F.

**Step 1:** Lay the cut bacon on a cooling rack over a sheet pan. Transfer to oven and partially cook the bacon (only 6-8 minutes). Cool and cut bacon into 2-1/2 inch pieces to wrap around fruit.

**Step 2:** Cut cheese into 24 small wedges. Put a piece of bacon on the work surface and place a persimmon on top. Then put a wedge of blue cheese on top of persimmon. Wrap with the partially cooked bacon around the persimmon and fasten with a toothpick.

**Step 3:** Place on a baking pan and broil on one side until bacon starts to brown (about 2-3 minutes). Turn and finish cooking until the bacon is crisp (another 2-3 minutes). If left too long under the broiler, the cheese will melt and ooze out. Transfer to a platter.

**Optional Step 4:** Combine balsamic vinegar and honey in a sauté pan and simmer/reduce for 2 minutes. Drizzle or brush over the plated persimmons.

### **For kids:**

- Use apples or pears in place of the persimmon. Serve without sauce.

### **For leftovers:**

- Use leftover bacon, persimmon and cheese on a spinach salad.

### **Simple substitutions:**

- Use apples or pears instead of persimmon.

### **Healthier options:**

- Omit the cheese.

Recipe created by Parties That Cook® [www.PartiesThatCook.com](http://www.PartiesThatCook.com)

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