



COLORADO STATE UNIVERSITY
EXTENSION

Bacon Wrapped Dried Plums

12 large dried plums, pitted

1 slice lemon

1/4C finely chopped celery

2 cooked artichoke hearts, finely chopped

3 ounces cream cheese

1 1/2 T lemon juice

1/4 tsp salt

Dash of cayenne pepper

6 slices bacon

Directions:

Soak dried plums overnight in water with lemon slice. Drain and pat dry.

Combine celery, artichoke hearts, cream cheese, lemon juice, salt and cayenne. Stuff dried plums with mixture. Cut bacon slices in half. Wrap a slice around each dried plum; fasten with toothpicks. Grill for 4-5 minutes on each side or until bacon is crisp.