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Devils On Horseback



Ingredients

12 thin slices of bacon
24 dried prunes with no stones

Preparation

1. Preheat the oven to 230°C (450°F - gas mark 8)
2. Cut the bacon slice into 2
3. Put one slice of bacon on a board or plate
4. Put a dried prune at the short edge of the bacon slice
5. Begin to roll the prune up in the bacon, wrapping it tightly around the dried prune until you reach the end of the strip
6. Use a toothpick to pierce through the centre of the wrapped prune to hold it in place
7. Repeat until you have covered all the prunes
8. Bake them for about 15 minutes or until bacon is grilled slightly crispy on both sides.
9. Flip them over half way through the baking time
10. Serve warm

Cooks Note

You'll need toothpicks to secure these!