

Bacon, Pecan, & Date Phyllo Bites

Ingredients:

¼	C	Soft goat cheese, (2 oz.), room temperature
¼	C	Cream cheese, (2 oz.), room temperature
3	Tbsp.	Milk
2	tsp.	Fresh thyme leaves, finely chopped or ¾ tsp. dried thyme leaves
6	strips	Bacon, cooked until crispy & chopped
2		Green onions, thinly sliced
12		Dates, chopped
12		Pecan pieces, toasted
3	Tbsp.	Maple syrup
1/8	tsp.	Ground cayenne

		Phyllo cups

Procedure:

1. Combine first four ingredients in mixer with paddle attachment. Cream on low speed until well combined and smooth, scraping occasionally.
2. Fold in remaining ingredients and allow to be well combined. Season to taste.
3. Spoon or pipe in piping bag with round tip into phyllo cups about ¾ full.
4. Place in 350F oven for 5-7 minutes or until hot.
5. Serve hot or room temperature.