

Bacon Wrapped Waterchestnuts:

These little treats are a little labor intensive but they are really, really worth it! They've become a traditional Christmas appetizer and every year my sister in law reminds me not to forget to make them! I usually double or triple the recipe because as long as I'm going to make them, I might as well stock up!

Ingredients:

1 x 8 oz. can whole water chestnuts, drained
1/2 lb. bacon, par-cooked in microwave and slices cut in half
1/2 c. brown sugar
1/2 c. light soya sauce

Empty drained can of water chestnuts into a bowl. Add brown sugar and soya sauce, mix to blend and let sit until bacon is ready.

Place bacon in strips on paper towel, 5 or 6 pieces at a time and cover with paper towel and microwave for 1-2 minutes, just until par-cooked. Slice par-cooked bacon strips in half.

When all bacon done, take one water chestnut, roll in 1/2 slice of bacon and secure with toothpick. Place on non-stick baking sheet and continue until all waterchestnuts are wrapped.

Drizzle waterchestnuts with some of the leftover marinade. Bake in preheated 375F oven for 15-20 minutes. Remove from baking sheet and place on serving dish and serve. You can also let bacon wrapped water chestnuts cool and place them in an airtight container and refrigerate for up to 3 days, reheating in either oven or microwave.