



Bacon Wrapped Water Chestnuts

8 ounces water chestnuts, drained
1/4 cup soy sauce
1/4 cup brown sugar
8 slices bacon, cut in half crosswise

Marinate the water chestnuts in soy sauce for 1 hour.

Drain and discard soy sauce.

Roll each chestnut in the brown sugar.

Wrap each chestnut with a piece of bacon.

Secure with a toothpick.

Arrange on a cake cooling rack in a shallow baking pan lined with aluminum foil.

Bake at 400 degrees F for about 20 minutes or until golden brown.

Drain on paper towels.

NOTE: These can be prepared ahead of time and stored in refrigerator until ready to bake.

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