

Appetizers

Bacon Roll-Ups

Riverside Bank (GA) Cookbook

1 pound bacon (12-14 skices)

1 small can water chestnuts

8 slices white american cheese

8 slices white bread

Preheat oven to 425 degrees.

Cut bacon slices in half. Cut bread and cheese slices into thirds.

Place 1/3 slice of bread on top of half-slice of bacon; place 1/3 slice of cheese on top of bread.

Place one piece of water chestnut at one end on top of cheese and roll tightly. Secure with toothpick. Continue until all bread, cheese and bacon are used.

Spray 9x13-in dish with non-stick spray and place roll-ups in dish about one inch apart.

Bake for 20-30 minutes until bacon is crispy and brown.

Serve hot.

Yield: 2 dozen

Per Serving (excluding unknown items): 534 Calories; 7g Fat (12.3% calories from fat); 16g Protein; 99g Carbohydrate; 5g Dietary Fiber; 2mg Cholesterol; 1076mg Sodium. Exchanges: 6 1/2 Grain(Starch); 1 1/2 Fat.