

Bacon Wraps

Cookbook Committee

St Timothy's - Hale Schools - Raleigh, NC - 1976

*10 slices bread
15 slices bacon
1 can mushroom soup
33 wooden toothpicks*

Preheat the oven to 300 degrees.

Take the crusts off the bread. Cut the bread into three strips. Spread each strip of bread generously with undiluted soup (It will not use the whole can).

Place a half piece of bacon under each bread strip (not the soup spread side). Wrap up tightly and insert a toothpick to hold in place.

Bake for one hour on a jelly roll pan to catch the grease.

(These can be made a day ahead.)

Per Serving (excluding unknown items): 1344 Calories; 65g Fat (44.0% calories from fat); 52g Protein; 133g Carbohydrate; 6g Dietary Fiber; 86mg Cholesterol; 3741mg Sodium. Exchanges: 8 1/2 Grain(Starch); 4 Lean Meat; 10 1/2 Fat.