
Bacon-Wrapped Water Chestnuts (Hot)

Gloria Hulst

Nettles Island Cooking in Paradise - 2014

2 cans whole water chestnuts, drained

1 pound bacon, cut in thirds

SAUCE

1/2 cup brown sugar

1/2 cup white sugar

1 cup ketchup

1 tablespoon soy sauce

Wrap the water chestnuts with bacon. Fasten with toothpicks.

In a bowl, mix the brown sugar, white sugar, ketchup and soy sauce. Mix well.

Place the water chestnuts in a large baking dish. Bake at 350 degrees for 45 minutes. Drain the grease. Top the water chestnuts with the sauce.

Bake at 325 degrees for 45 minutes.

Appetizers

Per Serving (excluding unknown items): 3147 Calories; 224g Fat (64.1% calories from fat); 142g Protein; 140g Carbohydrate; 3g Dietary Fiber; 386mg Cholesterol; 11149mg Sodium. Exchanges: 18 1/2 Lean Meat; 1/2 Vegetable; 32 1/2 Fat; 9 Other Carbohydrates.