

# Bacon Wrapped Water Chestnuts

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## **Ingredients:**

2 8 ounce cans	Whole water chestnuts
2 tablespoons	Low sodium soy sauce
14 slices bacon	Cut into thirds (cut one piece of bacon into three short pieces)
1/3 cup	Ketchup
1/4 cup	Dark brown sugar
1 tablespoon	Worcestershire sauce
1/4 cup	Mango Habanero Jam
1/4 cup	Water

## Directions:

Combine water chestnuts and soy sauce in covered container or re-sealable plastic bag and let marinate at room temperature for 30 minutes.

Preheat oven to 400 degrees F. Wrap each water chestnut in a piece of bacon and fasten with a toothpick. Place a cooling rack in a 9x13 rimmed cookie sheet and place wrapped water chestnuts on rack. Bake for about 30 minutes.

In medium sauce pan stir together ketchup, brown sugar, Worcestershire sauce, water and Mango Habanero jam. Heat over medium heat until jam is melted and sauce is thickened.

Remove the baking sheet from the oven after 30 minutes. Remove the rack, drain off fat, wipe the baking sheet dry and line with foil. Spray foil with non-stick cooking spray. Swirl each bacon wrapped water chestnut in the sauce, covering completely and place on foil-lined baking sheet. Bake for about 15-20 minutes at 400 degrees. Serve warm.

