

[BACON WRAPPED WATER CHESTNUTS RECIPE](#)



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Bacon Wrapped Water Chestnuts III Recipe Allrecipes com

For a tangy twist on a classic, crunchy snack, these pinwheels are flavored with ketchup, Worcestershire and brown sugar.

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Bacon Wrapped Water Chestnuts Recipe Taste of Home

Bacon-Wrapped Water Chestnuts Whenever I attend a potluck, folks always ask me to bring these bacon wrapped water chestnuts they've become my trademark. I especially like to prepare them for holiday gatherings.

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Bacon Wrapped Water Chestnuts II Recipe Allrecipes com

Pour sauce over bacon and water chestnuts. Cut bacon slices into thirds. Cut some of the bigger water chestnuts in half. Wrap chestnuts in bacon and secure with toothpicks; place in a 9x13 pan. Bake in preheated oven until bacon is completely cooked, about 45 to 50 minutes.

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Bacon Wrapped Water Chestnuts Recipe Food Network

Soy sauce, smoky bacon and sweet brown sugar dress up water chestnuts for a festive party appetizer. The crunchy centers are a great counter to the crisp, meaty bacon and the sticky-sweet glaze.

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Appetizer Bacon Wrapped Water Chestnuts Recipe

Soak the 35 wooden toothpicks in a shallow glass of cold water and preheat oven to 375 degrees. Cut the package of bacon in half. Wrap one half strip of bacon around each water chestnut, finishing it off by securing it with a toothpick.

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Bacon Wrapped Water Chestnuts Recipe Genius Kitchen

Marinate the water chestnuts in soy sauce for 1 hour. Drain. Roll each chestnut in the brown sugar. Wrap each chestnut with a piece of bacon. Secure with a toothpick. Arrange on a cake rack in a shallow baking pan. Bake at 400 degrees F for about 30 minutes or until golden brown. Drain on paper towels.

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The Best Easiest Bacon Wrapped Water Chestnuts Recipe

One of his most favorite appetizers is Bacon Wrapped Water Chestnuts he just can't get enough of them no matter how many I make! I'm so jealous of his metabolism! lol. Bacon wrapped water chestnuts are so incredibly simple to make and are so addictive and delicious! The magic to these delicious little bites is in the sauce. A scrumptious combination of ketchup, brown sugar, Worcestershire sauce, and garlic powder give each bite a wonderful sweet and smoky flavour.

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Bacon Wrapped Water Chestnuts Appetizer Recipe A Magical

Home Bacon Wrapped Water Chestnuts Appetizer Recipe Disclosure: This post may contain affiliate links. I receive a small commission at no cost to you when you make a purchase using my link.

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Bacon Wrapped Water Chestnuts Recipe Video Martha Stewart

Wrap each piece of bacon around each water chestnut half; secure with a toothpick. Place on a baking sheet and transfer to oven. Broil, turning once, until bacon is crisp, 2 to 3 minutes per side.

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