

[RECIPE FOR BACON WRAPPED WATER CHESTNUTS](#)



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Bacon Wrapped Water Chestnuts III Recipe Allrecipes com

Cut bacon in half. Wrap one slice of bacon around each chestnut. Secure the bacon with a toothpick. Arrange the water chestnut wraps in a 9x13 inch baking dish. Bake the water chestnut wraps for 10 to 15 minutes. Remove from water chestnut wraps from the oven and drain some of the grease out of the pan. Pour the sauce over the wraps.

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Bacon Wrapped Water Chestnuts Recipe Taste of Home

Directions. Cut bacon strips into thirds; wrap a strip around each water chestnut and secure with wooden toothpicks. Place in an ungreased 15x10x1-in. baking pan.

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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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Bacon Wrapped Water Chestnuts Appetizer Recipe A Magical

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Bacon Wrapped Water Chestnuts Simply Stacie

How to Make Bacon Wrapped Water Chestnuts. I remember making this recipe before and I only needed one package of bacon. They made the bacon packages so much smaller now so it takes about two packages to make this recipe. I wish they would stop shrinking all the packages, but that is a whole other blog post. I also used two 227g cans of whole water chestnuts to make this recipe. I found water chestnuts with the soy sauce in the grocery store.

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Bacon Wrapped Water Chestnuts with Dipping Sauce

I have been making this Bacon Wrapped Water Chestnut recipe for over 30 years. I am sure this came off of the back of a product, but it s been a minute since I last saw it anywhere near a product package.

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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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Bacon Wrapped Water Chestnuts Recipe MyRecipes

1 (8-oz.) can sliced water chestnuts 12 ounces fresh pineapple chunks, cut into 1-inch pieces 15 bacon slices, halved 1/4 cup teriyaki sauce Preheat oven to 400 . Place 1 water chestnut slice on top of 1 pineapple chunk; wrap with 1 bacon piece. Repeat procedure with remaining water chestnuts

<http://ebookslibrary.club/Bacon-Wrapped-Water-Chestnuts-Recipe-MyRecipes.pdf>

Bacon Wrapped Water Chestnuts Recipe The Cookie Rookie

These bacon wrapped water chestnuts are one of our favorite appetizers! Perfect for any holiday or get together. Anything that has bacon in it is already a favorite of mine, but the combination here of the crunchy water chestnut is just so yummy! This Bacon Wrapped Water Chestnuts recipe is perfect

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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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