

1 eight ounce can whole water chestnuts
 good quality bacon such as Oscar Mayer

Water Chestnuts and Bacon

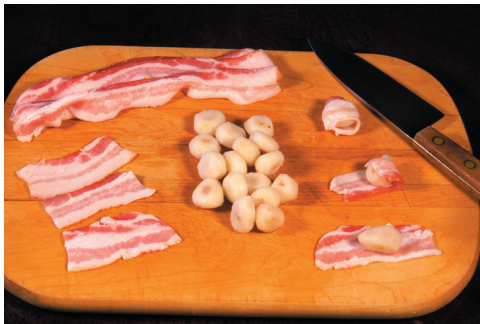
This is a tasty and easy hors d'oeuvre. No fuss, no mess as long as you cook them on a rack over an aluminum foil lined baking sheet. Just prepare ahead of time and pop them in the oven.



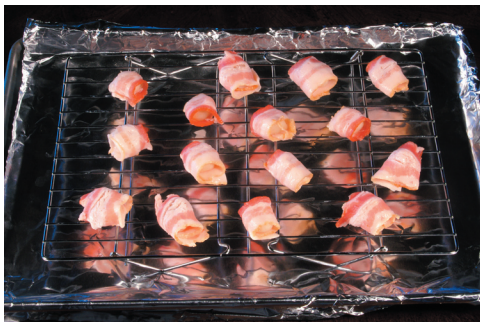
Pre-heat oven to 375 degrees.

Line a baking sheet with aluminum foil and place a wire rack on top of the pan.

Cut the bacon strips into thirds. Wrap each water chestnut in a one-third strip of bacon with the ends of the bacon strip on the bottom. Place wrapped water chestnuts on the baking sheet and cook until the bacon is golden brown (about 20 minutes).



Cut bacon strips into thirds and wrap around water chestnuts.



Place wrapped water chestnuts (seam down) on a rack on top of a foil lined sheet pan.



When the bacon is golden brown, serve.