

# of MY KIND Holiday

## AMY KUENY'S BACON-WRAPPED WATER CHESTNUTS



### LIST *of* INGREDIENTS

1 lb. sliced bacon	1 cup white sugar (or $\frac{3}{4}$ cup brown sugar)
2 cans (8 ounces each) whole water chestnuts, rinsed and drained	<i>Optional: a few dashes of hot sauce or a pinch of chili flakes</i>
1 cup ketchup	

### INSTRUCTIONS *for* BACON-WRAPPED WATER CHESTNUTS

1. Preheat oven to 375°.
2. Cut bacon strips into thirds; wrap a strip around each water chestnut and secure with a wooden toothpick.
3. Place in an ungreased 15x10x1-inch baking pan. Bake until bacon is crisp (about 40 minutes).  
Tip: try it in the air fryer as well!
4. Meanwhile, in a small saucepan, combine ketchup and brown sugar (and hot sauce/chili flakes if using); cook and stir over medium heat until sugar has dissolved (sauce will be thick).
5. Remove chestnuts (carefully!) and place onto paper towels to drain.
6. Serve sauce in a dish next to the chestnuts (our preference) or pour over top; then fight for your chance to get one (or 6) before they're eaten!

YIELD X 5 DOZEN

PREP TIME X 20 MINS

COOK TIME X 40 MINS

TOTAL TIME X 1 HOUR

SERVE *and* ENJOY!