

WATER CHESTNUT ROLLS

2 - 5oz. cans water chestnuts, drained

Sugar

½ cup soy sauce

1 tsp. ginger

16 strips bacon, cut in half crosswise

Heat oven to 400 F.

Combine soy sauce and ginger in a bowl or flat-bottomed baking dish. Add water chestnuts and let them stand at room temperature for about one hour, stirring often (if in bowl). Drain. Roll each water chestnut in sugar and wrap in a half strip of bacon, fastening with a toothpick. Put on rack in broiler pan and bake 15-20 minutes or until nicely browned and hot. Serve hot or warm. (makes about 32). Can be made the day before and reheated.