

Bacon Wrapped Chutney Bananas

Category: Appetizer

Servings: 6

Rating: 10

Source: Bon Appetit

Description:

This appetizer is fairly sweet and goes best with a Asian main course that is spicy. We served a Wild Goose Mystic River Gewertztraminer with it and it matched well.

Ingredients:

2 bananas	2, just turned from green
lemon juice	from one lemon
bacon	8 thinish slices
mango chutney	1/2 cup

Instructions:

Mince the chutney finely in a food processor. Cut the bananas in crosswise slices the same width as the bacon strips and roll them in lemon juice. Wrap each banana piece in a bacon strip cut long enough to go around the banana section and overlap. Secure with a toothpick.

Bake the wrapped banana sections in a pre-heated 375° oven until the bacon is cooked and just starting to crisp, about 20 minutes. Drizzle chutney over each section to coat evenly and return to the oven until the bacon is crisp, about 5 more minutes.

Serve warm.