

Water chestnuts and bacon

Category: Appetizer

Servings: 6

Rating: 9

Source: Dorothy Pulleyblank

Description:

A great standby recipe when you can't think of an appetizer that isn't a dip, on crackers, or made with cheese.

Ingredients:

:soy sauce	4 tablespoon
isugar	1-1/2 tablespoon
'brandy	1 tablespoon
'chicken broth	1/2 cup
ewater chestnuts	1 tin chestnuts
'bacon	1/2 pound cut in thirds
itoothpicks	

Instructions:

Mix the soy sauce, sugar, brandy, and chicken broth and marinate the water chestnuts for several hours. Wrap chestnuts with bacon and/or green onion. Skewer with a toothpick and bake 10-12 minutes in a 400° oven until crisp.