

Bacon Wrapped Peanut Chestnuts

Spicy Peanut

1/4 Cup Kim's Gourmet Spicy Peanut Sauce

2 Cans Whole Water Chestnuts (drained)

1 lb. Bacon (Raw, pre-cooked or Turkey bacon)

1 box Wood Toothpicks

Combine Peanut sauce and water chestnuts, then set aside.

Cut bacon strips in half and separate for easy handling.

Roll 1 strip of bacon around 1 soaked water chestnut and secure with a toothpick.

Place on cookie sheet (one with an edge to prevent drips) and bake at 350° for approx. 45 minutes or until bacon is cooked (pre-cooked bacon cuts your baking time and mess in half). Serve with extra Spicy Peanut Sauce for dipping.