



# SMOKY SWEET BACON WRAPPED WATER CHESTNUTS

1 can (227g) whole water chestnuts, drained

1 pkg. (500g) bacon

1 Tbsp. **Hickory & Maple Garlic Seasoning**

½ cup **Sunset Gourmet's Smoky Sweet Grilling Sauce**

¼ cup water

Toothpicks

Preheat oven to 375°F. Season the water chestnuts generously with the Hickory & Maple Garlic Seasoning. Mix together Sunset Gourmet's Smoky Sweet Grilling Sauce and water, set aside. Cut the bacon in half. Wrap each water chestnut with half a bacon strip, secure with a toothpick and place on a cookie sheet. Bake for 20 minutes, flip, pour sauce over all pieces, bake an additional 20 minutes or until bacon is a nice brown. Broil for one minute to crisp the bacon.

- **Hickory & Maple Garlic Seasoning**
- **Sunset Gourmet's Smoky Sweet Grilling Sauce**