

Gourmet

Baked Water Chestnuts

INGREDIENTS

- 1 can Water Chestnuts.....○
- 16 Wooden Toothpicks.....○
- 4 Decorative Skewers.....○
- 1 package Oscar Myer Bacon.....○
- 6 tablespoons Welch's Grape Jelly.....○
- ½ cup Head Country Barbeque Sauce.....○
- 1 teaspoon Wasabi Powder.....○
- ½ teaspoon Cayenne Pepper.....○

PREPARATION

- Mix 6 tablespoons of Grape Jelly with 2 tablespoons of Head Country Barbeque Sauce and 2 teaspoons of Wasabi Powder in small covered plastic container. Place in Water Chestnuts and marinate over night.
- Skewer Water Chestnuts on Wooden Toothpicks. Sprinkle with Cayenne Pepper and place in 400° oven for 15 minutes.
- Remove, cool, and then wrap each Water Chestnut in a slice of Bacon. Secure with a Wooden Toothpick and bake at 400° for 20 minutes. Drain, then dip each Chestnut in Head Country sauce and return to oven for another 15 minutes.
- Put two Chestnuts on Decorative Skewer.

Serve with on top of Pork Tenderloin.