BACON WRAPPED WATER CHESTNUTS

50 Chestnuts

Bacon, Sliced ................................................ 1.5 lbs
Water Chestnuts, Whole, 8 oz Can .................... Two
Brown Sugar, Packed .................................. 1/2 Cup
Mayonnaise ................................................. 1/2 Cup
Chili Sauce ................................................... 1/4 Cup
Toothpicks ............................................................. 50

ONE DAY IN ADVANCE:
1. Line 13 X 18 sheet tray with foil.
2. Cut bacon in half. Lay bacon in single layer on foil lined sheet tray.
3. Cook bacon in 350F oven for 8 minutes. Check doneness. Bacon should be translucent and limp.

ON DAY OF SERVICE:
5. Drain water chestnuts. Wrap with bacon, secure with toothpick inserted vertically into chestnut. Place 50 chestnuts with pick standing up into pan.
6. Combine brown sugar, mayonnaise and chili sauce. Pour 1/2 cup of mixture into 12 X 10 food release sprayed pan.
7. Drizzle remaining 3/4 cup sauce over chestnuts.
8. Bake at 350F for 10 minutes in oven or until hot and bubbly.