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## Bacon Wrapped Chestnuts

- 2 Pounds thick cut bacon
- 2 8 ounce cans water chestnuts

- 1) Slice bacon in half; wrap one piece bacon around one chestnut. Skewer with toothpick to hold in place.
- 2) Broil in toaster or conventional oven, turning frequently, until the bacon is evenly cooked.
- 3) Serve warm or room temp.

Makes 24 Servings