

Sweet/Sour Water Chestnuts

400° 25-30
min

1. Drain 1 8oz can of whole water chestnuts
2. Wrap ea chestnut w/ $\frac{1}{2}$ slice sizzlean
3. Secure with toothpick - place in 9x9x2 inch pan
4. Combine and pour over chestnuts
1 cup barbecue sauce
1 cup honey
5. Bake uncovered at 400° for 25-30 min or until golden brown.