

Bacon-Wrapped Chicken Appetizer

PREHEAT OVEN, OR TOASTER OVEN, TO 375° AND BAKE FOR ABOUT 45 MINUTES, TOTAL.

INGREDIENTS

- 3 CHICKEN BREASTS
- 7 STRIPS OF BACON
- 1/2 CUP MAYONNAISE (HOMEMADE OR HELLMANS)
- 1/2 ONION- FINELY CHOPPED

INSTRUCTIONS

DICE 1/2 YELLOW ONION, AND MIX WITH MAYONNAISE. CUT CHICKEN INTO 2" PIECES, AND ADD TO THE ONION AND MAYO MIXTURE. MIX.

CUT SEVEN BACON STRIPS INTO THIRDS, AND TIGHTLY WRAP THEM AROUND THE CHICKEN.

PLACE ON A WIRE COOKIE SHEET OR TRAY TO ALLOW THE BACON GREASE TO DRAIN, THEN BAKE IN THE OVEN OR TOASTER OVEN FOR ABOUT 30 MINUTES. I PREFER USING A TOASTER OVEN FOR SMALLER CROWDS.

REMOVE FROM THE OVEN AND GENTLY TURN EACH BACON-WRAPPED CHICKEN PIECE OVER, ALLOWING THE UNDERSIDE TO GET TOASTY. PLACE BACK IN THE OVEN FOR ANOTHER 10-15 MINUTES OR UNTIL THE BACON IS GOLDEN BROWN. ENJOY WITH YOUR FAVORITE DIPPING SAUCE AND BON APPÉTIT!

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