



Makes: 60 individual pieces

Prep Time: 15 minutes Cook Time: 40 minutes

Total Time: 4 hours & 55 minutes

Ingredients

- 1 cup vegetable oil
- 1 cup soy sauce
- 8 tbsp ketchup
- 4 tbsp white vinegar
- 4 tbsp honey
- 1 tsp pepper
- 8 cloves garlic, minced
- 4 cans whole water chestnuts
- 2 packages regular (not thick-sliced) bacon, 30 slices
- 1 cup brown sugar

Instructions

Mix first 7 ingredients. Add drained water chestnuts and marinate for at least 4 hours or overnight.

Preheat oven to 400°F. Line a baking pan with parchment paper.

Cut bacon slices in half. Wrap water chestnuts in bacon and attach with toothpicks. Roll in brown sugar. Put rumaki on pan and bake for 30-40 minutes or until you like the doneness of the bacon. I prefer them deeply caramelized, so that takes about 40 minutes in my oven.