

Chicken Bacon Bites

TOTAL TIME: Prep: 15 min. + marinating Broil: 10 min.; MAKES: 8 servings

Ingredients

- 12 bacon strips, halved
- 10 ounces boneless skinless chicken breasts, cut into 24 cubes
- 1 can (8 ounces) sliced water chestnuts, drained
- 1/2 cup orange marmalade
- 1/4 cup soy sauce
- 2 garlic cloves, minced
- 1 teaspoon grated fresh gingerroot
- Sweet-and-sour sauce, optional



(photo by Taste of Home)

Directions

1. Place bacon on a broiler rack. Broil 4 in. from the heat for 1-2 minutes on each side or until partially cooked; cool.
2. Wrap a piece of bacon around a chicken cube and water chestnut slice; secure with a toothpick. In a large resealable plastic bag, combine the marmalade, soy sauce, garlic and ginger. Add wrapped chicken; seal and carefully turn to coat. Refrigerate for 2 hours.
3. Drain and discard marinade. Broil chicken for 3-4 minutes on each side or chicken is no longer pink and bacon is crisp. Serve warm with sweet-and-sour sauce if desired. Yield: 2 dozen.

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Classic Antipasto Platter

TOTAL TIME: Prep: 40 min.; MAKES: 14-16 servings

Ingredients

- 1 pound fresh part-skim mozzarella cheese, sliced
- 1 jar (16 ounces) pickled pepper rings, drained
- 1 jar (10 ounces) colossal Sicilian olives, drained
- 4 large tomatoes, cut into wedges
- 6 hard-cooked eggs, sliced
- 1 medium cucumber, sliced
- 1 medium sweet red pepper, julienned
- 1 can (3-3/4 ounces) sardines, drained
- 1 can (2 ounces) anchovy fillets, drained
- 1/2 pound thinly sliced hard salami, prosciutto or smoked ham, optional
- 1/4 cup olive oil
- 1 teaspoon grated Parmesan cheese
- 1 teaspoon minced fresh oregano
- 1/8 teaspoon salt
- 1/8 teaspoon pepper

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(photo by Taste of Home)

Nutritional Facts

1 serving equals 203 calories, 15 g fat (6 g saturated fat), 109 mg cholesterol, 272 mg sodium, 8 g carbohydrate, 2 g fiber, 10 g protein.

Directions

1. On a large serving platter, arrange the first nine ingredients; adding sliced meats if desired. In a small bowl, whisk the oil, cheese, oregano, salt and pepper; drizzle over antipasto. Yield: 14-16 servings.

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