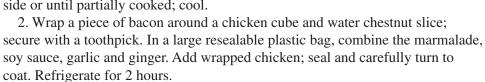
Chicken Bacon Bites

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

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.



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.

Originally published as Chicken Bacon Bites in Taste of Home's Holiday & Celebrations Cookbook Annual 2003, p28

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
- \cdot 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

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.



(photo by Taste of Home)

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