



**Recipe Submitted by: SV Raindancer**

## **GINGER CHICKEN BITES**

12 ounces boneless, skinless chicken breasts  
1/4 c orange marmalade  
2 T soy sauce  
1/2 t. ground ginger  
1/2 t. garlic powder  
12 slices bacon  
1 8-ounce can whole water chestnuts

Cut chicken into 24 bite size pieces. In a bowl combine marmalade, soy sauce, ginger, and garlic powder. Toss chicken with marmalade mixture and refrigerate 30 minutes. Meanwhile cook bacon in a broiler pan for about 2 min. until partially cooked. Drain cool and halve bacon crosswise. Cut water chestnuts in half. Drain chicken and discard marinade. Wrap 1 piece of bacon around a piece of chicken and a water chestnut. Secure with toothpick. Broil 5 inches from heat for 4 minutes, turning once.

If serving a crowd, double recipe. These are terrific appetizers.