

BACON-WRAPPED PINEAPPLE

MAKES 20 ROLLS



PREP TIME: 15 MINUTES



COOK TIME: 45 MINUTES



Ingredients:

- 10 strips thick-cut applewood smoked bacon
- 20 chunks fresh pineapple
- 1/2 cup Fiery Sweet Mesquite Honey
- 1 tablespoon soy sauce
- 1 teaspoon parsley
- 1 teaspoon white sesame seeds
- 20 toothpicks

Directions:

1. Preheat oven to 400°F. Line a sheet pan with foil.
2. Soak the wooden toothpicks in water for 15 minutes prior to using so they won't burn in the oven.
3. Cut bacon strips in half.
4. Wrap each pineapple chunk with bacon and skewer them with a toothpick.
5. Place rolls, seam side down, on prepared pan. Bake for up to 45 minutes or until deep golden brown. Pieces near the edges of pan may cook a bit faster. Check every few minutes and remove bacon rolls as they are ready.
6. While rolls are baking, mix the Fiery Sweet Mesquite Honey and soy sauce in a small bowl until combined.
7. Once rolls are ready, remove from oven and rest on paper towel to absorb excess juices.
8. Transfer to serving platter and sprinkle with parsley and sesame seeds.
9. Serve warm with honey sauce for dipping.



Notes:

Bacon-wrapped pineapple is the ultimate make-ahead party food. Prepare them ahead of time and store them in the refrigerator to bake right before guests arrive.