SWEET HEAT
CHICKEN BITES

Makes 16- 20 pieces

Ingredients:

4 chicken breast for healthy dinner bites or 2 lb. pack of chicken tenderloins for party bites.
1 lb. thin bacon stripes
1 bottle Fennel and Fire Sweet Heat Chicken Seasoning; put half in bowl--use more later, if needed.
Box of Wooden Toothpicks

Directions:

1.) Cut chicken into 2 inch pieces for dinner bites, or 1 inch pieces for party bites. Cut bacon in half. Set aside 20 to 25 toothpicks.
2.) Wrap each chicken piece with bacon and put a toothpick through to hold bacon in place.
3.) Roll chicken bites in Fennel and Fire Sweet Heat Chicken Seasoning to coat heavily.
4.) Place on wire rack in roaster pan. Sprinkle tops with more Sweet Heat Seasoning.
5.) Bake bites at 350 degrees for 20 min. Remove from oven and turn over. Return to oven for 10 to 15 min until juices run clear. Internal temp should reach 165 degrees and bacon should be crisp.
6.) Remove bites to platter and serve warm.

* Can be made through step 3 a few hours ahead, and stored in refrigerator until time for baking. Bake just before serving.