**Chicken Bacon Bites**

**DaytoDayDreams.com**

Makes approximately 21 pieces

**Ingredients**

2 boneless skinless chicken breasts

3/4 cup of BBQ sauce

2 tablespoons of chile powder

7 slices of bacon (maybe more or less depending on size of chicken breasts

pepper

**Directions**

Preheat oven to 400 degrees

1. Cut up chicken into bite sized chunks & mix with BBQ sauce.

2. Cut up 7 or so slices of bacon into thirds & wrap around chicken chunks.

3. In a med bowl mix brown sugar, chile powder & pepper.

4. Roll bacon wrapped chicken bites in the brown sugar mixture.

5. Place on wire rack on a lined cookie sheet and bake for 45 minutes to an hour, until coked through.

ENJOY !!!!!!

May I suggest doubling the recipe… you’ll want to!