

# Bacon Wrapped Chicken



Boneless skinless chicken breasts strips

Boneless skinless chicken thighs

Note: I don't measure; I add till it looks good.

(I add a little garlic powder too)

Mix about a cup of brown sugar

2 tablespoons of seasoned salt

2 teaspoons of pepper

Mix ingredients in a jumbo baggie and add chicken strips , shake, and place in fridge to marinate. About every 30 minutes to an hour, rotate the baggie to make sure all the chicken is getting a good covering.

I take bacon and cut the strips in half, wrap a ½ piece around each piece of chicken and secure it with a toothpick in each end.

Grill till done