

Bacon wrapped sweet potato chunks

These little tidbits make a great cocktail snack.

Ingredients:

- 1 packet streaky bacon
- 1 large yellow sweet potato
- 2 tablespoons duck fat
- Salt, pepper and fresh thyme
- 1 teaspoon of crushed garlic

Method:

- Pre-heat oven to 180 degrees Celsius.
- Dice up your sweet potato into small cubes about 2 cm x 2 cm.
- Place in roasting dish with duck fat, garlic, salt, pepper and thyme.
- Roast for about 30 minutes until almost done but still firm.
- Take out of oven and cool for a few minutes.
- Cut each bacon strip across the width into two pieces.
- Wrap one bacon strip around each sweet potato cube and secure with a tooth pick.
- Continue to roast in the oven on a clean baking sheet covered with foil until the bacon is cooked and slightly crispy (about 15 minutes).
- Garnish with sprigs of fresh parsley and pass around to enjoy.

