Bacon Pineapple Bites

Ingredients:

20 ounce can pineapple chunks
bacon slices, uncooked
3 tablespoons brown sugar
1/2 cup ketchup
1/4 cup water
1/4 cup grape jelly

Directions:

Preheat oven to 350 degrees.
Line a small baking sheet with parchment paper. Set aside.
Drain 30 pineapple chunks and then dry between paper towels.
Cut slices of bacon into 3 inch pieces.
Wrap a cut piece of bacon around a pineapple chunk and secure it with a toothpick.
Place onto your prepared baking sheet.
Repeat until all of your pineapple chunks are wrapped with bacon. Set aside.
In a saucepan, add brown sugar, ketchup, water and grape jelly.
Bring to a boil, over medium-high heat, stirring constantly.
Reduce the heat and let simmer for 5 to 10 minutes to thicken the sauce.
Spoon the sauce over each bacon wrapped pineapple chunk.
Bake in the oven for 30 minutes or until the bacon is fully cooked.