

Bacon Rose Appetisers

Very simple recipe for a change in appetisers

1 - 2 pack of bacon depending on how many you need to make. Your choice of style (we used plain)

Cream Cheese, plain or your favourite flavour (we used Herb and Garlic)

Sweet chilli sauce

Cooking

1. Place slices of bacon on cutting board
2. Spread cream cheese on the bacon (approximately $\frac{1}{2}$ - $\frac{3}{4}$ of a teaspoon)
3. sprinkle with sweet chilli sauce/ or you can mix the cream cheese with the chilli sauce into and smooth consistence (4 tbsp cream cheese - 2 tbsp chilli sauce)
4. Roll bacon wide to narrow end into shape of a rose
5. Place in mini muffin tray fan out top of bacon like a rose. **(See muffin tray on how to prepare)**
6. Heat BBQ to 350 - 400 cook for 35 minutes or until cook
7. Place on plate wrap base of rose with leaf lettuce (Romaine works well)

Muffin Tray

**You will need to poke holes in your muffin tray to allow grease to drain out. Make sure you place a pan under tray while cooking to catch the grease.*

