



BACON WRAPPED CORN

12 slices bacon

½ tsp. black pepper (optional)

6 corn ears, shucked and halved

¼ cup **Maple Chipotle BBQ Sauce & Glaze**

1 Tbsp. **Pineapple Jalapeno Jelly**

Toothpicks

Preheat your grill on medium heat.

While the grill warms up combine **Maple Chipotle BBQ Sauce & Glaze** and **Pineapple Jalapeno Jelly**. Divide the glaze in half, and set aside.



Cut the ears of corn in half. Wrap one slice of bacon around each corn cob half. Stab the ends with toothpicks (snipped in half) to make sure that bacon doesn't go anywhere. (You don't want the toothpicks protruding too much when grilling)

Spray the grill with non-stick cooking spray. Slather the wrapped corn cob halves with half of the prepared sauce, sprinkle with pepper and place them on the grill.

Grill over medium heat, turning the corn every 1-2 minutes and occasionally basting it with the remaining glaze. It should take about 20-25 minutes for the corn to cook and the bacon to crisp up.

Remove corn from the grill, season with salt to taste, and dig in.

- **Maple Chipotle BBQ Sauce & Glaze**
- **Pineapple Jalapeno Jelly**