CHARCOAL GRILLED CHICKEN LIVERS

1 ¼ pound of chicken livers

¾ cup Wicker’s Original Flavor Barbeque Sauce and Baste

Strips of bacon

Cover chicken livers with Wicker’s Marinade, let stand for 30 minutes.

Take from marinade, sprinkle to taste with black pepper & salt.

Wrap chicken livers with bacon, stick with toothpick.

Put on hot outdoor grill. Turn once. Cook about 5 minutes or until livers

are well done. Serves 4