



Bacon Wrapped Smoked Sausage

Using the UPAN to get the perfect browning takes this easy recipe to the next level!

Ingredients

- 1 lb Stoltzfus smoked sausage grillers
- 4 slices Stoltzfus original sliced bacon

Directions

1. Preheat oven to 350 degrees.
2. Heat UPAN over medium heat and put butter in each chamber. When butter has melted, tilt pan to ensure each chamber is coated.
3. Place one smoked sausage griller in each section of the UPAN and cook, rotating each one to get a nice sear on the outside of each griller.
4. Remove the seared grillers and carefully wrap each one with a slice of bacon. Return to the pan and cook until the fat is beginning to render.
5. Place UPAN in the preheated oven for a few minutes to allow all sides of the bacon to crisp.
6. Place on a hot dog roll, top with your favorite toppings, and enjoy!



If you make this recipe, tag us on Facebook at Stoltzfus Meats & Deli or Instagram @stoltzfusmeats.