

Bacon-Wrapped Lil' Smokies

Serves: 12-17 people (48 smokies)

INGREDIENTS:

- 1 lb. (16oz) Bacon
- 1 (14oz) Package of little smokie sausages
- 1 c. Brown sugar



DIRECTIONS:

1. Preheat oven to 350 degrees. Line a baking sheet or jelly roll pan with tin foil.
2. Using kitchen scissors, cut your bacon into thirds.
3. Wrap 1/3 of each bacon slice around a smokie and secure it with a toothpick. After you have wrapped all of the smokies, place them on the baking sheet and sprinkle brown sugar on top of each smokie.
4. Bake sausages for 40-45 minutes or until the bacon is crispy and the brown sugar has been melted.
5. Serve immediately or keep warm in a crockpot.

