

Bacon Wrapped Smokies



1 package Lil' Smokies
1 package thin sliced bacon
Brown sugar

- **1** Preheat oven to 400°F.
- **2** Slice bacon into thirds and wrap each piece of bacon around one Lil' Smokie and secure with toothpick. Place in baking dish. (Make sure your baking dish is small enough so that your Lil' Smokies are packed in tightly).
- **3** Sprinkle generously with brown sugar and put in oven.
- **4** When the brown sugar begins to bubble and caramelize, turn broiler on low to brown the bacon.
- **5** Remove smokies from pan and dab on papertowel to remove excess grease and place on serving dish.