

The Man Appetizer from She Makes and Bake

Prep time: 20-30 minutes; Bake time: 30-40 minutes at 350

1 pound bacon (a thinner, longer slice works best)

1 package lit'l smokies (about 35)

1/2 cup brown sugar

Toothpicks

Preheat your oven to 350 degrees.

Cut your bacon slices into thirds and wrap each third around one lit'l smokie. Secure with a toothpick, and place on a foil-lined baking sheet. Sprinkle the brown sugar on top of all the meat. There's going to be a lot of brown sugar for each piece, but that's what you want.

Bake for 30-40 minutes or until the bacon is crispy. Serve immediately. You also can keep these warm in the crock pot by pouring a thin layer of maple syrup on the bottom, and layer the pieces on top. Set the crock pot on warm.

Source: [Bake. Eat. Repeat.](#)