

Bacon Wrapped Pineapple Bites by Lynn's Recipes



Lynn demonstrates how to make a super easy and delicious appetizer, Bacon Wrapped Pineapple Bites, suitable for a party or any get together.

Ingredients:

- 1 pound bacon, cut in half
- 1 (20 ounce) can pineapple chunks, drained (probably won't need all of them)
- 1 cup brown sugar
- Wooden skewers or toothpicks, soaked in water

Preheat oven to 375°. Line a broiler pan with nonstick aluminum foil, or spray with nonstick cooking spray. You can use a baking sheet with sides that has a rack, if you don't have a broiler pan.

Put the brown sugar in a shallow bowl and dredge each half slice of bacon in the brown sugar.

Take one pineapple chunk, place it on one end of the bacon slice and roll up. Secure with a skewer or toothpick. Place on pan.

After all are rolled, sprinkle remaining brown sugar over the top.

Bake for 20 minutes at 375° for 20 minutes. After baking, turn on broiler and broil for 3 minutes -- no more. You don't want the brown sugar to burn.

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