

Bacon Wrapped Smokies with Brown Sugar and Butter by Lynn's Recipes



A great appetizer for a party or get together. This requires little time or ingredients and is a snap to put together.

Ingredients:

- 1 pound Bacon, cut into thirds
- 14 ounce package of Smokies
- 1 stick Butter, melted
- 2 cups Brown Sugar, divided

Preheat oven to 375°. Cut the bacon into thirds and wrap each smokie. Place all the wrapped smokies in a single layer in a baking dish (9x13"). Melt the butter and add 1 cup of the brown sugar and stir until mixed well. Pour the butter and brown sugar mixture on the smokies and bacon. Take the other cup of brown sugar and sprinkle evenly over the smokies. Bake them for about 15-20 minutes and then turn up the heat to 400° and bake for another 5-10 minutes or until the bacon becomes crispy.

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