

Little Smokies Party Treats
Recipe from Charlotte Griffis

1 lb. thick bacon (see note)
1 Package (14 Oz.-1 lb.) Beef Lil' Smokies
1 to 2 cups dark brown sugar

Preheat oven to 375 degrees.

Cut each bacon slice into thirds by folding bacon into thirds and cutting with clean kitchen knife. I usually stack 2-3 slices together, fold into thirds, and cut together to save time.

Wrap each Lil' Smokie with a piece of bacon. Place each wrapped Lil' Smokie in a single layer in a square or oblong corning ware or pyrex baking dish with the cut end of the bacon facing down.

Sprinkle brown sugar on top of Lil' Smokies. I usually start with 1 c. brown sugar and add more to cover completely and depending on the type of bacon. If the bacon is lean, I use less brown sugar. If the bacon is fatty and cooks out more grease, I add more brown sugar.

(note) The type of bacon does make a difference. I prefer Blue Ribbon Hickory Smoked bacon. Wright Apple Smoked is also good, but it cooks out more grease and requires more brown sugar.