

Smoky Bacon Wraps

Cara Flora

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Yield: 3½ dozen



"These cute little sausage and bacon bites are finger-licking good," promises Cara Flora from Kokomo, Indiana. "They have a sweet and salty taste that's fun for breakfast or as an appetizer."

Ingredients

1 pound sliced bacon
1 package miniature smoked sausage links, 16 ounces
1 cup packed brown sugar

Cooking Method

Cut each bacon strip in half widthwise.

1. Wrap one piece of bacon around each sausage.
2. Place in a foil-lined 15-in. x 10-in. x 1-in. baking pan.
3. Sprinkle with brown sugar.
4. Bake, uncovered, at 400° for 30-40 minutes or until bacon is crisp and sausage is heated through.