

Sweet and Spicy Chocolate Bacon Skewers: A Flavor Explosion on a Stick

Get ready to tantalize your taste buds with these



OVEN
375°F

TIME
20-25 min

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Recipe Card

SAVE
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INGREDIENTS

- 1 lb thick-cut bacon (about 10 slices)
- 1 cup semi-sweet chocolate chips
- 1 tablespoon coconut oil or butter
- 1/2 teaspoon cayenne pepper (adjust to taste)
- 1/2 teaspoon smoked paprika
- 1 tablespoon brown sugar
- Wooden skewers, soaked in water

Instructions:

Prepare the Bacon: Preheat your oven to 375°F (190°C).

Thread each slice of bacon onto a wooden skewer in a wavy pattern. Place the skewers on a baking sheet lined with foil and a wire rack.

In a small bowl, mix cayenne pepper, smoked paprika, and brown sugar. Sprinkle this mixture evenly over the bacon.

Bake the Bacon: Bake for 20-25 minutes, or until the bacon is crispy and golden. Let it cool completely on the rack.

Melt the Chocolate: In a microwave-safe bowl, combine chocolate chips and coconut oil. Heat in 20-second intervals, stirring between each, until smooth and glossy.

Dip and Drizzle: Dip each cooled bacon skewer halfway into the melted chocolate, or drizzle the chocolate over the bacon for a decorative look.

Place the skewers on a parchment-lined baking sheet and let the chocolate set at room temperature or in

the fridge.

Serve and Enjoy: Serve as an appetizer, snack, or dessert for an unforgettable flavor experience.

Nutritional Information (per skewer):

Servings: 10 skewers

Calories: 220 kcal

Protein: 7g

Carbohydrates: 10g

Fat: 18g

Fiber: 1g

Sugar: 8g

Tips for Perfect Chocolate Bacon Skewers:

Customize the Spice: Adjust the cayenne pepper to make these skewers milder or spicier.

Chocolate Options: Try dark chocolate for a richer taste or white chocolate for a sweeter contrast.

Make It Fancy: Sprinkle crushed nuts or sea salt on the chocolate before it sets for added texture.

Serve Fresh: These skewers are best enjoyed the same day for maximum crispiness.

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20. These : Sweet and Spicy Chocolate Bacon Skewers are a bold and unforgettable treat, combining flavors that push the boundaries of deliciousness. Try them today and check out more exciting recipes on FBRecipes!

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