

## This Bacon Chamoy Pickle Snack Is My Favorite Bold, Low-Lift Appetizer

crispy, spicy, tangy, and addictive



**OVEN**  
**375°F**

**TIME**  
**30 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

6 strips bacon

6 pickle spears (dill works best)

2 tbsp chamoy sauce

1 tbsp chili powder (Tajin or your favorite chili-lime mix)

? Ingredient Notes & Swaps:

**Chamoy:** This tangy, sweet-and-spicy Mexican sauce adds signature zing. Find it in the Latin foods aisle.

**Pickles:** Dill spears work best for that salty crunch. Whole pickles? Just quarter them lengthwise.

**Bacon:** Use regular-cut for even cooking. Thick-cut may take longer to crisp.

??? Instructions:

Preheat oven to 375°F (190°C). Line a baking sheet with foil or parchment.

**Wrap the pickles:** Wrap each pickle spear tightly with a strip of bacon. Secure with toothpicks if needed.

**Bake:** Arrange on the baking sheet and bake for 15-20 minutes or until bacon is crispy.

**Sauce & spice:** Let cool for 2-3 minutes. Drizzle with chamoy sauce and sprinkle with chili powder.

**Serve:** Enjoy warm, with napkins on standby-this gets deliciously messy.

? Pro Tips for Pickle Bomb Greatness:

Use a wire rack: Place bacon-wrapped pickles on a rack over the baking sheet for even crisping.

Air fryer option: Cook at 375°F for 12-15 minutes for extra crispy bacon.

Make it mini: Cut pickles and bacon in half for bite-size party apps.

? Serving Suggestions & Pairings:

Crockpot Nacho Dip for creamy, cheesy dipping

Sheet Pan Quesadillas for another crowd-pleasing finger food

Dorito Casserole for a spicy, crunchy companion

Blueberry Lemonade to cool things down with a sweet sip

Cheesy Hot Dip for a molten start to any snack spread

? Storage & Reheating:

Fridge: Store leftovers in an airtight container for up to 3 days.

Reheat: Re-crisp in the oven or air fryer-microwaving may soften the bacon.

Make-ahead: Wrap and refrigerate ahead of time, then bake fresh when ready to serve.

? More Recipes You'll Love:

Dorito Casserole

Sheet Pan Quesadillas

Crockpot Nacho Dip

Final Thoughts:

## DIRECTIONS

1. Preheat oven to 375°F (190°C). Line a baking sheet with foil or parchment.
2. Wrap the pickles: Wrap each pickle spear tightly with a strip of bacon. Secure with toothpicks if needed.
3. Bake: Arrange on the baking sheet and bake for 15-20 minutes or until bacon is crispy.
4. Sauce & spice: Let cool for 2-3 minutes. Drizzle with chamoy sauce and sprinkle with chili powder.
5. Serve: Enjoy warm, with napkins on standby-this gets deliciously messy.
6. ? Pro Tips for Pickle Bomb Greatness: Use a wire rack: Place bacon-wrapped pickles on a rack over the baking sheet for even crisping.
7. Air fryer option: Cook at 375°F for 12-15 minutes for extra crispy bacon.
8. Make it mini: Cut pickles and bacon in half for bite-size party apps.
9. ? Serving Suggestions & Pairings: This bold little snack pairs perfectly with laid-back party food. Serve alongside:
10. Crockpot : Nacho Dip for creamy, cheesy dipping
11. Sheet : Pan Quesadillas for another crowd-pleasing finger food
12. Dorito : Casserole for a spicy, crunchy companion
13. Blueberry : Lemonade to cool things down with a sweet sip
14. Cheesy : Hot Dip for a molten start to any snack spread
15. ? Storage & Reheating: Fridge: Store leftovers in an airtight container for up to 3 days.

16. Reheat: Re-crisp in the oven or air fryer-microwaving may soften the bacon.
17. Make-ahead: Wrap and refrigerate ahead of time, then bake fresh when ready to serve.
18. ? More Recipes You'll Love: If bold snacks and spicy bites are your thing, you'll want to try:
19. Dorito : Casserole
20. Sheet : Pan Quesadillas
21. Crockpot : Nacho Dip
22. Final Thoughts: These Bacon-Wrapped Chamoy Pickle Bombs are bite-sized flavor explosions-tangy, spicy, smoky, and crisp in every bite. Whether you serve them at a party or snack on them straight from the sheet, they're a guaranteed hit.
23. Tried them? Tag @chefmaniac with your version-or your own wild twist!

## SWAPS & NOTES

& Swaps Chamoy: This tangy, sweet-and-spicy Mexican sauce adds signature zing.

Pickles: Dill spears work best for that salty crunch.

Bacon: Use regular-cut for even cooking.

Thick-cut may take longer to crisp. ??? Instructions  
Preheat oven to 375°F (190°C).

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/this-bacon-chamoy-pickle-snack-is-my-favorite-bold-low-lift-appetizer/>