

## Sweet & Savory Bacon-Wrapped Pineapple Bites: The Ultimate Party Snack

perfect bite-sized appetizer



**OVEN**  
**400°F**

**TIME**  
**10 min**

**METHOD**  
**Slow cooker**

**PRINT**  
**Recipe Card**

### INGREDIENTS

- 1 can pineapple chunks, drained (or fresh pineapple, cut into 1-inch cubes)
- 10 slices of bacon, cut in half
- ... cup brown sugar

#### Step-by-Step Instructions:

1. Preheat the Oven:
2. Wrap the Pineapple with Bacon:
3. Coat with Brown Sugar:
4. Arrange on a Baking Sheet:
5. Bake Until Crispy & Golden:
6. Let Them Cool & Serve:

#### Pro Tips for the Best Bacon-Wrapped Pineapple Bites:

Use Fresh Pineapple for More Flavor - Canned works great, but fresh adds an extra juicy sweetness.

Go for Thinner Bacon - It crispies up faster and wraps more easily. Thick-cut bacon takes longer to cook.

Want More Caramelization? - Sprinkle extra brown sugar on top before baking.

For Extra Crispiness - Bake on a wire rack to let the fat drain.

Spice It Up - Add a pinch of cayenne, smoked paprika, or chili flakes for a sweet-heat combo.

Try a Glaze - Brush with teriyaki sauce, honey, or maple syrup before baking for extra flavor.

What to Serve with Bacon-Wrapped Pineapple Bites:

BBQ Pulled Pork Sliders - A great combination of savory and tangy flavors.

Grilled Chicken Skewers - A delicious protein-packed pairing.

Tropical Cocktails - Serve with piña coladas or mai tais for an island-inspired treat.

Charcuterie Boards - These bites add a sweet and savory element to a cheese platter.

Garlic Parmesan Dipping Sauce - A creamy dip that balances the sweet glaze perfectly.

FAQs (From My Kitchen to Yours):

Why You Need These Bacon-Wrapped Pineapple Bites in Your Life:

## DIRECTIONS

1. **Preheat the Oven:** I start by preheating my oven to 400°F (200°C) and lining a baking sheet with parchment paper or a wire rack for even crisping.
2. **Wrap the Pineapple with Bacon:** I take each pineapple chunk and wrap it with a half slice of bacon, making sure it completely covers the fruit. Then, I secure it with a toothpick to keep everything in place.
3. **Coat with Brown Sugar:** Next, I roll each bacon-wrapped pineapple in brown sugar, ensuring it's fully coated for that delicious caramelized finish.
4. **Arrange on a Baking Sheet:** I place the bacon-wrapped pieces on the prepared baking sheet, leaving a little space between each to allow even cooking.
5. **Bake Until Crispy & Golden:** I bake the bites for 20-25 minutes, turning them halfway through so the bacon crisps up evenly on all sides.
6. (For extra crispiness, I broil them for 2-3 minutes at the end!)
7. **Let Them Cool & Serve:** Once baked, I let the bites cool slightly before serving warm.
8. Now, they're ready to enjoy-and trust me, they won't last long!
9. **Pro Tips for the Best Bacon-Wrapped Pineapple Bites:**  
Use Fresh Pineapple for More Flavor - Canned works great, but fresh adds an extra juicy sweetness.
10. **Go for : Thinner Bacon -** It crispies up faster and wraps more easily. Thick-cut bacon takes longer to cook.
11. **Want : More Caramelization? -** Sprinkle extra brown sugar on top before baking.

12. For : Extra Crispiness - Bake on a wire rack to let the fat drain.
13. Spice : It Up - Add a pinch of cayenne, smoked paprika, or chili flakes for a sweet-heat combo.
14. Try a : Glaze - Brush with teriyaki sauce, honey, or maple syrup before baking for extra flavor.
15. What to Serve with Bacon-Wrapped Pineapple Bites: These sweet and smoky bites pair beautifully with:
16. BBQ : Pulled Pork Sliders - A great combination of savory and tangy flavors.
17. Grilled : Chicken Skewers - A delicious protein-packed pairing.
18. Tropical : Cocktails - Serve with piña colodas or mai tais for an island-inspired treat.
19. Charcuterie : Boards - These bites add a sweet and savory element to a cheese platter.
20. Garlic : Parmesan Dipping Sauce - A creamy dip that balances the sweet glaze perfectly.
21. FAQs (From My Kitchen to Yours): Q: Can I make these ahead of time?A: Yes! Assemble them ahead, then store in the fridge for up to 24 hours before baking.
22. Q: Can I air-fry these instead of baking?A: Absolutely! Air fry at 375°F (190°C) for 12-15 minutes, flipping halfway through.
23. Q: How do I store leftovers?A: Store in an airtight container in the fridge for up to 3 days. Reheat in the oven at 375°F for 5-7 minutes.
24. Q: Can I use turkey bacon instead?A: Yes! Just note that turkey bacon cooks faster, so reduce the baking time by 3-5 minutes.
25. Q: How do I keep them warm for a party?A: Place them in a slow cooker on the "warm" setting or keep them in a low oven (200°F) until serving.

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

Original recipe: <https://chefmaniac.com/sweet-savory-bacon-wrapped-pineapple-bites-the-ultimate-party-snack/>