

Bacon-Wrapped Smokies with Brown Sugar: The Ultimate Party Appetizer

Bacon-Wrapped Smokies with Brown Sugar



OVEN
350°F

TIME
25-30 min

BEST BACON
Thin-cut

PRINT
Recipe Card

INGREDIENTS

1 (14-ounce) package little smoked sausages (Smokies)

1 lb bacon, cut in half

1/2 cup packed light brown sugar

1 tablespoon Dijon mustard

1/2 teaspoon black pepper

Swaps and Notes:

Sausages: Little smoked sausages are the classic choice here, but you can also use mini hot dogs or cocktail sausages.

Bacon: Thin-cut bacon works best here, as it gets crispy more quickly. You can also use a thick-cut bacon, but you may need to increase the cooking time slightly.

Brown Sugar: Packed light brown sugar is a must for that classic caramel glaze.

Dijon Mustard: The Dijon mustard adds a tangy, slightly spicy kick that cuts through the sweetness and richness of the bacon and brown sugar. Don't skip it!

Step-by-Step Instructions:

Preheat and Prep: Preheat the oven to 350°F (175°C). Line a large baking sheet with parchment paper or a wire rack.

Wrap the Smokies: Cut each slice of bacon in half. Wrap one half slice of bacon around each little smoked sausage and secure it with a toothpick.

Arrange on Baking Sheet: Arrange the bacon-wrapped smokies on the prepared baking sheet, making sure they are not touching.

Make the Glaze: In a small bowl, whisk together the brown sugar, Dijon mustard, and black pepper.

Bake: Bake for 25-30 minutes, or until the bacon is cooked and crispy.

Glaze and Finish: Remove the smokies from the oven. Brush the brown sugar glaze generously all over the smokies. Return them to the oven and bake for an additional 5-10 minutes, or until the glaze is bubbly and caramelized.

Serve: Let them cool for a few minutes before serving.

Tips for Success:

Use Toothpicks: Toothpicks are essential here to hold the bacon in place.

Cook Them on a Rack: Cooking the smokies on a wire rack allows the grease to drip away, which helps the bacon get crispy all around.

Don't Overcrowd the Pan: Arrange the smokies in a single layer with a little space between each one. This helps them cook evenly.

Watch the Glaze: The brown sugar glaze can burn quickly. Keep a close eye on them during the final glazing step.

Serving Suggestions and Pairings:

Nutritional Information (per serving, approximate):

Calories: 150 kcal

Carbohydrates: 10g

Protein: 8g

Fat: 9g

Saturated Fat: 3g

Cholesterol: 25mg

Sodium: 400mg

Fiber: 0g

Sugar: 8g

Storage and Leftover Tips:

DIRECTIONS

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12. **Serving Suggestions and Pairings:** These Bacon-Wrapped Smokies are a perfect party appetizer on their own. They're so fun to eat and a true crowd-pleaser. For a full party spread, you could serve them alongside other great appetizers like a crockpot nacho dip, some tochos, or a platter of easy cheesy chicken sliders.
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22. **Disclaimer:** Nutritional values are estimates and can vary based on specific ingredients and portion sizes.
23. **Storage and Leftover Tips:** These are best served fresh and hot. If you have any leftovers, you can store them in an airtight container in the refrigerator for up to 3 days. To reheat, you can pop them in a hot oven or air fryer for a few minutes to crisp them back up.
24. **More Recipes You'll Love:** If you enjoy easy, cheesy, and satisfying comfort foods, you might also like these other recipes:
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