

## Pineapple Brown Sugar Mississippi Lil' Smokies Bites: The Sweet and Savory Party Appetizer Everyone Loves

Pineapple Brown Sugar Mississippi Lil' Smokies Bites



**TIME**  
**15 to 20 min**

**METHOD**  
**Slow cooker**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

- 2 packages (14 ounces each) Lil' Smokies sausages
- 1 cup brown sugar
- 1 cup pineapple juice
- 1 cup pineapple chunks, fresh or canned
- 1 tablespoon soy sauce
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1/2 teaspoon black pepper
- 1/4 teaspoon cayenne pepper, optional

### DIRECTIONS

1. Add the smokies: Place the Lil' Smokies into a slow cooker or a large skillet, depending on how you want to cook them.
2. Make the glaze: In a bowl, whisk together the brown sugar, pineapple juice, soy sauce, garlic powder, onion powder, black pepper, and cayenne pepper if using.
3. Pour over the sausages: Pour the pineapple glaze over the smokies and stir to coat them evenly.
4. Add the pineapple chunks: Stir in the pineapple chunks so they're distributed throughout the sauce.
5. Cook until hot and glossy: If using a slow cooker, cook on low for 2 to 3 hours or high for 1 to 2 hours, stirring occasionally. If using a skillet, bring the mixture to a gentle simmer over medium heat, then reduce to low and cook for 15 to 20 minutes, stirring occasionally.
6. Serve warm: Once the sauce has thickened slightly and the smokies are fully heated through, serve them warm with toothpicks or small appetizer forks.

### SWAPS & NOTES

This recipe is simple, but there are a few easy ways to make it your own.

Canned pineapple chunks work perfectly here and make prep even easier.

Dark brown sugar gives a deeper molasses flavor, while light brown sugar keeps it a bit lighter and sweeter.

The cayenne is optional, but it adds a nice little kick that balances the sweet glaze.

## TIPS FOR SUCCESS

Stir the smokies a few times while they cook so the glaze stays evenly distributed and everything gets coated in that sweet-savory sauce.

Do not overcook the pineapple if you want it to keep a little texture.

A shorter simmer keeps the chunks more intact and gives the appetizer a better finished look.

If you're serving these for a party, keep them warm in the slow cooker on the warm setting after cooking.

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

Original recipe: <https://chefmaniac.com/pineapple-brown-sugar-mississippi-lil-smokies-bites-the-sweet-and-savory-party-appetizer-everyone-loves/>