

Bacon Wrapped Little Smokies

- ◆ 1 package little smokies sausages
- ◆ 1 lb bacon
- ◆ 1 lb brown sugar
- ◆ Toothpicks

Spray a 9x13 pan with cooking spray.

Cut bacon into thirds. Wrap each piece with bacon and insert a toothpick.

Lay them single file on the 9x13 pan. When complete sprinkle the entire package of brown sugar over the top. For best results, let these sit overnight in the refrigerator.

However if you don't have time they can be cooked immediately.

Bake in a 400° oven for about 30-40 minutes or until bacon is crisp.

Serve immediately or transfer to a slow cooker to keep warm.