

## Bacon Wrapped Smokies

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Rated: ★★★★★

Submitted By: JILL1018

Photo By: My4boys

**Prep Time:** 45 Minutes  
**Cook Time:** 45 Minutes

**Ready In:** 1 Hour 30 Minutes  
**Servings:** 16

"Time consuming but it is well worth it! The brown sugar and bacon grease combine beautifully and give such a great taste."

### INGREDIENTS:

1 pound sliced bacon, cut into thirds	wieners
1 (14 ounce) package beef cocktail	3/4 cup brown sugar, or to taste

### DIRECTIONS:

1. Preheat the oven to 325 degrees F (165 degrees C).
2. Refrigerate 2/3 of the bacon until needed. It is easier to wrap the wieners with cold bacon. Wrap each cocktail wiener with a piece of bacon and secure with a toothpick. Place on a large baking sheet. Sprinkle brown sugar generously over all.
3. Bake for 40 minutes in the preheated oven, until the sugar is bubbly. To serve, place the wieners in a slow cooker and keep on the low setting.

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