

BACON WRAPPED LIL' SMOKIES

F EASY

Last Modified: 12/31/2013

PREP: 20 Min
COOK: 30 Min
OVEN: 350

APPETIZER

MAKES 20 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
3	14 Oz	Pkgs Lil' Smokies Sausages	
2	Pounds	EXTRA Thin Sliced Bacon	
1	Cup	Light Brown Sugar	Packed
1/4	Cup	Dijon Mustard	
4	Tbsp	Unsalted Butter	Melted
1+/-	Pinches	Fresh Ground Black Pepper	To Taste
1/2	Cup	Sriracha Hot Chili Sauce (Huy Fong)	For Dipping
1	Box	Square Wooden Toothpicks (Colored)	

PREPARATION

FACTOID	These will quickly disappear from your buffet table. Quick, easy and tasty. While this does indeed say it serves 20 people, I sincerely believe it to be very close to a single serving size.
HINTS	If you don't want to be bothered taking along a bowl of Hot Sauce for dipping, you could instead simply sprinkle the Smokies with Crushed Red Pepper Flakes in place of the Black Pepper.
OPTION	If you are unable to find extra thin sliced Bacon, then, thin sliced will work equally well. You will probably need more than 2 pounds of Bacon and the cooking time to make it crisp will take slightly longer.
BACON WRAPPING FACTOIDS	When grilling or broiling Bacon wrapped ANYTHING, especially those tender Seafoods (Scallops, Shrimp, etc.) Bacon causes an inherent problem where as the Bacon fat rendering out of the raw Bacon causes flare-ups that at best blackens the Meat or Seafood. Also, Bacon takes much longer to cook than the Seafood resulting in a Bacon flavored, rubber-like end product. There Is indeed a solution..... 1) Use the thinnest sliced Bacon you can find. 2) Bring the Bacon package to room temperature. 3) Place 4 layers of paper towels on a large heat-proof ceramic plate. 4) Lay 6 Bacon Strips (not touching) side-by-side on top of the towels. 5) Place 4 more layers of paper towels on top of the Bacon. 6) Lay 6 more Bacon Strips (not touching) side-by-side on top of the towels. 7) Top the final layer of Bacon with 2 layers of paper towels. 8) Press a second ceramic plate on top to keep the Bacon from curling up. 9) Microwave on high (1200 Watts) for 6 minutes & check for mostly cooked. 10) Separate the rendered Bacon strips from the paper towels and set them aside. 11) Repeat the process until all of the Bacon needed for your dish is rendered. 12) Wrap the Bacon while it's still slightly warm and pliable. (10 second re-heat?).
HINTS	Square toothpicks make it much easier to coat the skewered Smokies in the Brown Sugar. Round toothpicks will allow them to spin and the thin flat toothpicks break too easily.
NOTE	I have made these several times. The cold Coating Sauce is VERY thick. Microwaving it every so often thins it out or easier coating. NOTE: Not unlike Hot Wings, The Butter in the Coating Sauce helps the sauce to adhere to the Smokies better.

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TOOLS	1) Small Mixing Bowl 2) 2 - Aluminum Half Sheet Pans & Wire Racks 3) Square, Multi-Colored Wooden Toothpicks
HINTS	Determine the proper lengths of the Bacon pieces by stretching one around a Smokie with enough overlap to pin with a toothpick and cut all Strip pieces to the same length.
PREP	DISH 1) Sprinkle the Brown Sugar into a small, wide mouthed bowl. 2) Cut the rendered Bacon strips into proper lengths and let them come to room temperature. 3) Preheat the oven to 350 degrees with a rack near the center.
1	Tightly stretch a rendered Bacon Strip Piece around a Lil Smokie Link and secure both ends in the same place with the same toothpick (See Picture). Using the toothpick as a handle, roll each in the Brown Sugar to evenly coat all sides. Place them on a rack in an aluminum foil lined sheet pan (NOT touching).
2	Sprinkle Freshly Ground Black Pepper liberally over to top of the Smokies. You may substitute Cracked Red Pepper Flakes or a mixture of both here if desired.
3	Bake until the Bacon is crisp and the Brown Sugar has melted and caramelized. About 20 to 30 minutes.
SERVE	You may place them in a Crock Pot to keep them hot. Serve arranged on platter along with a decorative dish of your favorite Hot Sauce on the side for dipping.

