

Bacon-n-Brown Sugar Meat Appetizers

1 package bacon
little smokies
Italian sausage links
raw chicken

Brown Sugar Mixture:
1 c. brown sugar
3 tsp. ground mustard
1/4 tsp. cinnamon
1/4 tsp. nutmeg
1/8 tsp. cayenne

Dipping Sauce:
1 1/3 c. mayo
2 tbsp. water
2 tbsp. apple cider vinegar
1 tsp. each of salt, garlic
powder, thyme
2 tsp. sugar
2 tsp. pepper
1/2 tsp. cayenne (optional)

Cut bacon into thirds. Cut sausage links into thirds.

Cut chicken into small pieces so that a 1/3 piece
bacon wraps fully around it.

Wrap each piece of bacon around smokies, sausage
pieces, and chicken pieces. Secure with a toothpick.
Place on a foil lined baking sheet. Sprinkle liberally
with brown sugar mixture.

Bake in the oven at 375° F. for 30-45 minutes. Meat
is done when bacon is crispy and the chicken is
completely cooked. Be careful not to burn the
bottoms.

Serve alongside mayo dipping sauce. This recipe is a
crowd pleaser!!

From the Kitchen of
MEGAN FOX
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