



Sweet Bacon Wrapped Chicken Bites

Elle Stephens

This is a favorite at Girls Night In, as well as at family get togethers.

2 Packages Good Bacon
5-8 Chicken Tenders Or 3-4 Boneless
Breasts/Thighs
1 ½ C. Brown Sugar
2 TBSP Chili Powder or Cayenne, depending on the
heat level you prefer

1. Cut the bacon into thirds, and the chicken into as many bite sized pieces as you have bacon. If using frozen chicken, only partially thaw it to aide in cutting. I have found that strips about an inch wide are the easiest to wrap.
2. Wrap a piece of bacon around each piece of chicken and secure with a toothpick.
3. Mix the sugar and chili powder in a shallow bowl.
4. Dredge each chicken/bacon piece in sugar, and place on a wire rack set over a foil lined baking pan with a lip. I recommend several layers of foil.
5. Bake at 375 for about 45 minutes. Keep an eye on it because the sugar can burn. Time may vary depending on the thickness of your chicken pieces.
6. Bake until chicken is done and bacon is crisp.
7. Serve right away or put in a warm crockpot for your guests. Tip: I usually pull them out as the bacon just starts to crisp and the sugar gets caramelized, and put them in a low crockpot to finish, so they don't get overdone. Makes 50-60 bites.

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