



# *Kitchen Cheat Sheet: Maple Bacon Wrapped Little Smokies*

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## *Tips and Time Savers*

- Use regular-cut bacon. Thick-cut sounds tempting and then refuses to crisp. Learn from others' mistakes.
- Line the pan. Foil or parchment saves cleanup and keeps the sugar from welding itself to the sheet pan.
- Leave space. Crowding traps grease and turns crisp dreams into soggy reality.
- Add glaze late. Maple syrup burns if you rush it. Brush or drizzle near the end for glossy, sticky perfection.
- Rotate the pan. Halfway through baking gives you even browning and fewer “why is this one pale?” moments.
- Make ahead: Wrap the sausages in bacon and secure with toothpicks up to 24 hours ahead. Cover tightly and refrigerate. Add the sugar and maple glaze just before baking for the best texture and flavor.
- Slow cooker warm holding: Transfer fully baked smokies to a slow cooker set on warm. Cover loosely and stir occasionally. They'll hold well for about an hour without drying out or turning sad.

## *Storage*

Store leftovers in an airtight container in the fridge for 3–4 days. Reheat in a 350°F oven for 8–10 minutes to revive the bacon and reawaken the maple glaze. Freeze before baking for 2–3 months.

Reheat: Leftovers reheat best in a 350°F oven for 10–15 minutes until warmed through and the bacon crisps back up. Skip the microwave unless you enjoy limp bacon and regret.

## *Variations*

- Add a pinch of cayenne or an extra hit of chipotle. Not a lot. This is heat, not a dare.
- brown sugar bourbon
- Swap a tablespoon of the maple syrup for bourbon. The alcohol cooks off, the attitude stays.
- Brush the smokies with a little pineapple juice before adding the glaze. Sweet, smoky, and slightly unhinged in a good way.
- Skip the brown sugar and lean on maple syrup only. Still sticky, just less candy-coated.
- Stir a spoonful of smoky barbecue sauce into the glaze for backyard energy without firing up the grill.

# FAQs

## **Can I make these ahead of time?**

Yes. Assemble the bacon wrapped little smokies up to a day in advance, cover tightly, and refrigerate. Bake just before serving for the best texture and flavor.

## **Can I use thick-cut bacon?**

I don't recommend it. Thick-cut bacon takes longer to crisp and can leave the sausages overcooked. Regular bacon gives you better balance and cleaner results.

## **Do I need to par-cook the bacon first?**

No. The bacon cooks through in the oven as written. Par-cooking adds an extra step without much benefit here.

## **How spicy are these?**

Mild to medium. The maple syrup softens the chipotle heat. If you want more kick, add extra chipotle or a pinch of cayenne.

## **Can I keep them warm for a party?**

Yes. Transfer to a slow cooker on warm or keep them loosely covered in a low oven (around 200°F) for up to an hour.

## **Can I double this recipe?**

Absolutely. Use two pans and rotate them halfway through baking so everything cooks evenly.

## **What should I serve with them?**

They pair well with simple sides—think veggie trays, chips, or something creamy to balance the sweet heat.

## *Nice to Have*

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If you make bacon-wrapped anything on a regular basis, a baking sheet with rack set is worth having. The rack lets the heat circulate so the bacon crisps evenly and the grease drips away instead of pooling. This heavy-duty, warp-resistant set holds up to high oven temps, cleans up easily, and earns its keep every single party season. [Get it here.](https://www.restlesschipotle.com/bacon-wrapped-little-smokies/)