



## MAPLE BACON BEER BRAT BITES

**SERVINGS: 6 | PREP TIME: 10 MINS | COOK TIME: 50 MINS**

Bite-sized finger foods are the perfect accompaniment to any homegating feast. These Maple Bacon Beer Bites are quick and easy to prepare, and are sure to vanish in 2 seconds flat. More time with family and friends, minimal prep time required and zero compromise on deliciousness.

### INSTRUCTIONS:

1. Preheat the oven to 350°F.
2. Pour the beer into a 3-quart saucepan and bring to a simmer over medium heat. When simmering, add the sausages and cook for 15 minutes. Transfer the sausages to a cutting board and let cool for a few minutes.
3. Cut the sausages into thirds and slice the bacon strips in half. Wrap each sausage section with a half-slice of bacon and secure each piece firmly with a toothpick. Transfer the sausages to a large baking sheet lined with parchment paper. Baste all sides of each piece with the maple syrup.
4. Transfer to the oven and bake for 35 to 40 minutes, or until the bacon is golden brown and crispy, and the house smells heavenly.
5. While the sausages are cooking, combine the yellow prepared mustard, pure maple syrup, chili powder and ground cayenne pepper in a small bowl and stir until smooth.
6. Transfer the sausages to a serving platter and serve with the spicy maple mustard.

### CRANK UP YOUR COOKING TIP:

*Basting the bacon with maple syrup will perfectly candy it around the sausage.*

### INGREDIENTS:

- 5 mild Italian sausage links
- 3 (12-fl ounce) bottles of your favorite beer
- 8 strips of smoked bacon
- 3 TBSP. pure maple syrup
- 1/4 cup yellow prepared mustard
- 2 TBSP. pure maple syrup
- 1/4 tsp. chili powder
- 1/4 tsp. ground cayenne pepper

### KITCHEN TOOLS:

- Large baking sheet