

Sweet Bacon Dogs

 Gluten Free  Dairy Free

READY IN



75 min.

SERVINGS



48

CALORIES



89 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- 16 slices bacon cut into thirds
- 2 cups brown sugar packed
- 16 ounce hot dogs

Equipment

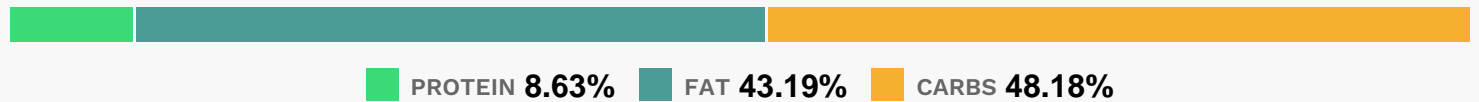
- oven
- baking pan
- toothpicks
- aluminum foil

slow cooker

Directions

- Preheat the oven to 350 degrees F (175 degrees C).
- Spread about 1/3 of the brown sugar in the bottom of a 9x13 inch baking dish. Slice each hot dog into 6 pieces and wrap each piece with 1/3 slice of bacon. Secure with toothpicks. Arrange half of the bacon wrapped dogs in a single layer over the sugar in the baking dish.
- Sprinkle another 1/3 of the sugar over them. Top with another layer of bacon dogs, followed by the remaining sugar. Cover the dish with aluminum foil.
- Bake for 45 to 60 minutes in the preheated oven, stirring a few times. Once the bacon is crisp, remove the dish from the oven and transfer the contents to a slow cooker. Set on high for about 10 minutes, then set to low to keep warm while serving.

Nutrition Facts



Properties

Glycemic Index:0.58, Glycemic Load:0.49, Inflammation Score:-1, Nutrition Score:1.2817391195213%

Nutrients (% of daily need)

Calories: 88.75kcal (4.44%), Fat: 4.31g (6.64%), Saturated Fat: 1.47g (9.17%), Carbohydrates: 10.83g (3.61%), Net Carbohydrates: 10.83g (3.94%), Sugar: 8.89g (9.88%), Cholesterol: 9.09mg (3.03%), Sodium: 115.75mg (5.03%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 1.94g (3.88%), Selenium: 4.09µg (5.84%), Vitamin B3: 0.66mg (3.28%), Vitamin B1: 0.04mg (2.86%), Phosphorus: 20.28mg (2.03%), Vitamin B2: 0.03mg (1.91%), Zinc: 0.28mg (1.87%), Iron: 0.32mg (1.77%), Vitamin B12: 0.09µg (1.43%), Vitamin B6: 0.03mg (1.4%), Folate: 4.72µg (1.18%), Potassium: 40.51mg (1.16%), Calcium: 10.24mg (1.02%), Vitamin B5: 0.1mg (1.02%)