



Probably the tastiest meal Iâ€™ve ever cooked, itâ€™s out of this world.

Description

Ingredients

- 24 frozen tater tots
- 12 slices of bacon, cut in half
- 1/4 cup brown sugar
- 1 teaspoon chili powder
- Toothpicks

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Directions

1. Preheat your oven to 400Â°F (200Â°C). Line a baking sheet with aluminum foil and place a wire rack on top.
In a small bowl, mix together the brown sugar and chili powder.
2. Take a tater tot and wrap it with a half slice of bacon. Secure with a toothpick.
3. Roll the bacon-wrapped tater tot in the brown sugar mixture, ensuring itâ€™s evenly coated.
4. Place the wrapped tot on the prepared wire rack. Repeat with remaining tater tots and bacon.
5. Bake in the preheated oven for 20-25 minutes, or until the bacon is crispy and the tater tots are golden.
6. Allow to cool for a few minutes before serving. Enjoy!

Variations & Tips

7. Want to kick up the flavor even more? Try adding a small piece of sharp cheddar cheese inside the tater tot before wrapping it in bacon.
8. For a spicy twist, sprinkle some cayenne pepper along with the brown sugar and chili powder mix.
9. If youâ€™re looking to make it a bit healthier, you can use turkey bacon instead of regular bacon. And if youâ€™re hosting a party with vegetarians, consider using a plant-based bacon alternative to make sure everyone can enjoy this delicious treat.

Category

1. Granda Recipes

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