



From the Kitchen of Susan Wagener

### **Chocolate Covered Bacon Bites**

Cut your favorite bacon into 2 to 2 1/2 inch pieces. I put my bacon in the freezer for awhile to make for easy cutting with a knife. I cut it while it is still a slab and then let it thaw to pull the pieces apart.

Cook the pieces of bacon on a bacon microwave plate until crispy.

Drain on paper towels to remove any grease so the bacon stays crispy.

Melt Semi Sweet Chocolate chips. While the chocolate is still warm dip the bacon pieces one at a time into the chocolate to coat each side. Leave the end without chocolate for easy handling.

Put dipped bacon on a sheet of parchment paper and cool in refrigerator for a few minutes for the chocolate to harden.

Enjoy the sweet salty goodness!