

# “First-Quarter” Ultimate Bacon-Wrapped Cocktail Wieners

recipe developed by The Clever Cleaver Brothers®, Ocean Spray® and Heinz®

- 1 14oz. can Ocean Spray® Jellied Cranberry Sauce
- 1 12oz. bottle Heinz® Chili Sauce
- 1 cup maple syrup, divided
- 2 packages (12 to 14 ounces) cocktail wieners or smoked cocktail wieners
- 1 pound sliced bacon, cut in half lengthwise and in thirds for six pieces

1. Preheat oven to 400°F. Spray a large baking pan with nonstick cooking spray.
2. In a medium saucepan over medium heat, stir together Chili Sauce, Cranberry Sauce and 1/2 cup of syrup until smooth. Simmer for five to 10 minutes, stirring occasionally, and set aside.
3. Meanwhile, wrap each wiener with a piece of bacon and place seam side down on baking sheet. Repeat with remaining wieners. **CLEVER TIP:** If desired, secure bacon with toothpicks before baking. Drizzle wieners with remaining 1/2 cup of syrup. Bake for 15 to 20 minutes, or until bacon is crispy.
4. Place a small bowl in the middle of a serving platter and fill with warm cranberry sauce mixture. Surround with cooked wieners. Dip and enjoy! Makes 24 appetizer wieners.

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