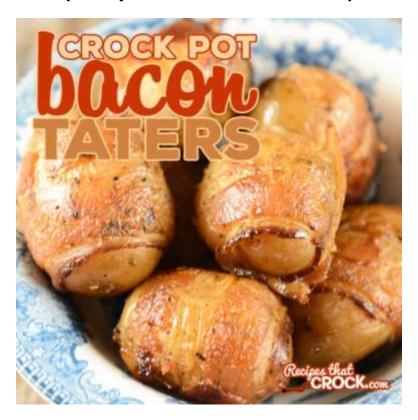
CROCK POT BACON TATERS (Recipes that CROCK.com)



Ingredients

- 1 lb yellow or fingerling potatoes
- 2 T. olive oil
- 1 T. fresh minced thyme
- ½ t. black pepper
- ¼ t. paprika
- ½ lb. bacon cut in half
- 1/4 cup chicken broth

Instructions

- 1. Toss potatoes with olive oil, thyme, black pepper and paprika in large bowl.
- 2. Wrap each potato in a strip of bacon tightly.
- 3. Brown potatoes in a large skillet or <u>slow cooker equipped with "brown/saute</u> setting."
- 4. Place potatoes in slow cooker and add chicken broth.
- 5. Cook on HIGH for three hours.
- 6. Enjoy!