

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
- ¼ 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 slow cooker equipped with "brown/saute setting."
4. Place potatoes in slow cooker and add chicken broth.
5. Cook on HIGH for three hours.
6. Enjoy!