



November 2021



Make super-sized pigs in blankets for an extra-special Christmas side dish. Brush with maple syrup at the end of cooking for even more indulgence.

METHOD

Heat the oven to 200C/180C fan/gas 6. Working with one sausage at a time, lay a rosemary sprig on top and wrap a bacon rasher around it.

Put the wrapped sausages on a baking sheet and drizzle with the oil. Roast for 25-30 mins, until golden brown and cooked through.

JUMBO PIGS IN BLANKETS

PREPARATION TIME:

10 mins

COOKING TIME:

30 mins

SERVES:

4 (with leftovers)

INGREDIENTS

6 pork sausages

6 small rosemary sprigs

6 smoked streaky bacon rashers

1 tbsp sunflower or vegetable oil