

Pigs in blankets

TASTY BACON-WRAPPED SAUSAGES

DF

SERVES: 12
COOKS IN: 45 MINUTES
DIFFICULTY: SUPER EASY

Ingredients

12 rashers of higher-welfare smoked streaky bacon

a few sprigs of fresh woody herbs, such as sage, thyme, rosemary

12 higher-welfare chipolata sausages

3 tablespoons Worcestershire sauce

1-2 teaspoons runny honey

Method

1. Preheat the oven to 180°C/350°F/gas 4.
2. Working one at a time, lay the bacon out on a board and run the sharp side of your knife along the length of the rasher to stretch it out – this will make it even crispier.
3. Dot with a few herb leaves, then place a sausage at one end and roll the bacon around it until it's totally wrapped up. Place in a roasting tray and repeat till they're all done.
4. Cook for 30 minutes, or until golden, gnarly and cooked through.
5. Using a fish slice, scrape the pigs in blankets from the bottom of the tray, leaving them in there, then add the Worcestershire sauce and give it a good shake, scraping all that sticky goodness from the bottom of the tray.
6. Drizzle in the honey, then place on a medium heat on the hob and bring to the boil until caramelised, shaking continuously to coat. Serve immediately.

Shop this recipe

\$7.59 in total, 5 ingredients, 1 offer

Shop at Woolworths 

NUTRITION PER SERVING

Calories	Fat	Saturates	Protein	Carbs	Sugars	Salt	Fibre
148	11.4g	4.1g	9.3g	1.9g	1g	1.00g	0.3g
7%	16%	21%	19%	1%	1%	17%	-

OF AN ADULT'S REFERENCE INTAKE