

GF Friendly

Pigs in Blankets

sausages wrapped in bacon

I saw a Jamie Oliver Christmas special and was really taken by this recipe. When I first tried it, I didn't have any chipolatas, just your usual long snaggers (that's Oz for sausages). They turned out okay, but I had a job keeping the bacon from unravelling. The ones in the photo are the short variety and worked much better. The bonus, however, was the final fry-up in a glazing sauce that added a sweet, zingy touch of magic. We used them as part of the main course, but they make ideal hot finger food, or cold lunch-box snacks.



- 16 chipolata sausages
(pork seem best – they are, after all, pigs!)
- 16 narrow streaky bacon rashers
- 1 tsp light-tasting olive oil
- 3 Tbsps Worcestershire sauce
- 1 dessert spoon honey or maple syrup

Remove the rind from the bacon and set aside. You will need a pan or dish that is oven-proof, and can also sit directly over a burner on the hob. Put in the olive oil, warm this on the stove top, then put in the bacon rind and fry lightly to extract the fat. Yes Jamie, I know it's a naughty and it wasn't in your recipe, but I reckon it adds to the flavour. When the rind begins to brown, turn off the heat, remove the rind and allow the remaining fat to cool in the pan.

Try using Jamie's trick of placing the rashers on a cutting board and stroking them lengthways with the flat blade of a knife, applying enough pressure to thin and stretch them. Be careful not to break them up. Now, wrap each sausage, from one end to the other and set aside.

Arrange the sausages evenly in the bottom of the pan (watch they don't unwrap) and bake uncovered in the oven on 175°C fan-forced (190°C conventional) for 20 minutes. Next, remove them from the pan and set aside. Use a suitable slice or scraper to loosen any deposits stuck to the bottom, **but leave them in the pan**. Stir in the Worcestershire sauce and honey, re-heat to mix, then pop in the pigs to squeal and sizzle over a medium burner for a couple of minutes, turning to coat with glaze. Arrange on a warmed serving platter and drizzle with any remaining glaze. Thanks Jamie – you're a legend.

You'll be lucky if there are any left, but they do freeze well. Something to do with the blankets?

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