



Let's get
cooking
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Pigs in Blankets

16 rashers of streaky bacon

32 cocktail sausages

3-4 tbsp honey

Salt and freshly ground pepper

Preheat the oven to 180°C/350°F/gas mark 4.

Using the back of a knife, stretch each bacon rasher out. This will stop them shrinking as they cook. Cut each rasher in half and roll a piece around each sausage.

Put the sausages in a roasting tin lined with foil.

Drizzle honey over the sausages and season with salt and pepper.

Gently turn everything over.

Bake for 35 minutes. Shake them now and again, and spoon any liquid from the base of the tin over the sausages. They should be dark and a bit crispy on the edges when cooked.