



## PIGS IN BLANKETS

- 16 small or 8 large chipolata sausages
- 4 rashers of streaky bacon

### Method

1. Preheat the oven to 190°C, 375°F, Gas Mark 5.
2. Using scissors, cut each sausage where they join to separate them.
3. Cut each rasher of bacon in half if using large sausages or ¼ if using small sausages.
4. To make the pigs in blankets, take each piece of bacon and wrap the sausage with it.
5. Place each sausage on a baking tray and with help, put them in the oven and cook for 15-20 minutes or until the sausage and bacon are nicely cooked.
6. Use oven gloves or ask for help to get the tray out of the oven and enjoy!



## PORK, PLUM AND SAGE PASTIES

- 1lb (450g) lean mince pork
- 2tbsp (30ml) plum jam
- 3tbsp (45ml) fresh sage, chopped
- Salt and pepper
- 18oz (500g) pre-made shortcrust pastry
- Egg and milk glaze

### Method

1. Preheat oven to 180°C, 450°F, Gas mark 4.
2. Mix pork, plum jam, salt, pepper and sage together in a large bowl.
3. Roll out the pastry and, using a bowl/saucer, cut out 5 circles.
4. Place a large spoonful of the mixture into the centre. Lightly brush the edges with water and fold the pastry around the filling.
5. Press the edges together and seal with a crimp pattern. Brush with egg and milk glaze and place on a non-stick baking tray.
6. Bake for about 25-30 minutes until pastry is golden brown.
7. Damson or apricot jam can be used as an alternative.