

CHRISTMAS

PIGS IN BLANKETS SUB ROLLS

INGREDIENTS

| | | |
|-------|---|-----------|
| 33638 | Big Softie Semolina Topped Sub Roll | 1 |
| 60250 | Farmstead Large Premium Sausage | 10 - 150g |
| 22728 | Farmstead Smoked Rindless Streaky Bacon | 20 slices |
| 04352 | Everyday Favourites Cranberry Sauce | 200g |
| 03254 | Everyday Favourites Sage & Onion Stuffing Mix | 200g |
| 01884 | Everyday Favourites Garlic & Herb Mayonnaise | 200g |
| 01623 | Everyday Favourites Diced Onions | 300g |
| | Fresh rocket | 50g |



Step 1:

Defrost the sub roll

Leave out for 1-2 hours until soft. Preheat the oven at 180°C and prepare your other ingredients.



Step 2:

Prepare the sausages

Wrap the sausage with 2 slices of streaky bacon. Place two sausages on a skewer and wrap two slices of bacon around them. The first slice of bacon needs to feed from the top evenly down to the bottom. The second strip needs to fill the gaps in-between to cover as much of the sausage as you can make it.



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Step 4:

Whilst it's cooking, prepare the other fillings

Make the stuffing by adding 330ml of boiling water to the stuffing mix and stir well. Leave to stand for 10 minutes and then put on a greaseproof lined tray and bake for 20-30 minutes, until piping hot.

Heat oil in a large deep frying pan over a low heat. Add the diced onions and cook slowly for around 20-25 mins.

Stir occasionally to prevent them from sticking or burning. Cook until they become soft and a golden caramel colour.

Add mayonnaise to the caramelised onions and mix together.



Step 3:

Cook sausages

Place on an oven tray lined with grease proof paper. Cook for 12-15 mins in the preheated oven. The sausages should have an inch or so of space on either side so that they can cook evenly. Let them cook for 10 minutes before turning once, then let them cook the remaining 10 minutes undisturbed. They should be a crispy brown colour once cooked.



Step 5:

Prepare the roll

Slice the defrosted roll and spread the mayo mix in the sub roll

Place the cooked pig in blanket into the roll and top evenly with the cranberry sauce and the cooked stuffing mix.

Finish by topping with rocket to decorate.

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