



LIFELINE RECIPES



December 2022



STUFFING PIGS IN BLANKETS

PREPERATION TIME:

30 mins

COOKING TIME:

30 mins

SERVES:

6-8

INGREDIENTS

170g pack sage & onion stuffing

3 pork sausages

12 smoked streaky bacon rashers, cut in half lengthways

1 tbs sunflower oil, plus extra for drizzling

Transform stuffing into a new version of everyone favourite, pigs in blankets. There will be empty plates all round!

METHOD

Put the stuffing mix in a large heatproof bowl and pour over 400ml boiling water from the kettle. Stir and leave to cool for a few minutes and absorb the liquid. Once cool, squeeze the sausagemeat from the skins into the stuffing mix, and scrunch everything together with your hands.

Divide the mix into 12 pieces and, using wet hands, roll each piece into a finger-length log on a dampened chopping board (this will prevent them from sticking to the board).

Wrap each stuffing log in a bacon rasher. Drizzle the oil over a baking tray, then arrange the pigs in blankets in a single layer. Can be made up to two days before, covered and chilled.

Drizzle a little oil over the pigs in blankets, then put them in a cold oven. Turn the oven to 180C/160C fan/gas 4 and roast for 25 mins until the bacon is crisp and the stuffing is cooked through. Remove from the oven. Warm in the oven again just before serving.