



BRITISH PIGS IN A BLANKET



Harney Destinations: London

Ingredients:

8-12 slices of streaky bacon

24 cocktail sausages

Directions:

1. Preheat the oven to 375°F.

2. Lightly grease a baking tray and cover with parchment paper. Set aside.

3. On a chopping board, lay the slices of bacon side by side. Using the back of a dinner knife, stretch the bacon as far as it will go without tearing it. Cut each slice into thirds.

4. Take each cocktail sausage and wrap it tightly with the bacon.

Lay the wrapped sausage on the prepared baking tray with the seam underneath. Continue until you have used all the bacon and sausages.

5. If you're not quite ready to cook them, cover the tray and place in the refrigerator. When you are ready, place them in the oven and cook for about 20 minutes or until the bacon is crisp and golden and the sausage is cooked through.

If you want to wrap these ahead of time and freeze them, you can do so. Just make sure to defrost them thoroughly before putting them in the oven.