



Roasted Chipolata Sausages

Serves 4 EASY



Ingredients

- 1 small onion, finely chopped
- 1 tbs olive oil
- 25 g (1 oz) fresh white bread crumbs
- 1-2 tsp Sage
- 8 streaky bacon rashers, halved
- 8 chipolata sausages

Method

STEP 1

Preheat the oven to 180°C, 350°F, Gas Mark 4.

STEP 2

Fry the onion in the oil until it has softened and stir in the Sage and breadcrumbs. Remove from the heat.

STEP 3

Lay the 8 rashers of bacon on a work surface and stretch them with the back of a knife. Carefully spoon the breadcrumb mixture over each bacon rasher. Lay a sausage at the bottom and roll the bacon around keeping the stuffing underneath the bacon. Secure the bacon with a cocktail stick.

STEP 4

Place the prepared sausages in a roasting tin and cook for 30 minutes or until crisp. Serve.