



Spicy Sausage and Bacon Bites

Serves 4-6 EASY



Ingredients

- 15 slices streaky bacon
- 30 cocktail sausages
- 30 cocktail sticks
- 2 tbs honey
- 2 tsp Sesame Seed
- 2 tsp Simply Shake Special Blend for Pork

Method

STEP 1

Pre-heat the oven to 200°C, 400°F, Gas Mark 6. Cut the bacon rashers in half and roll up. Thread 1 bacon roll and 1 sausage onto each cocktail stick.

STEP 2

Place in a large roasting tin, drizzle with the honey, then sprinkle over the Sesame Seeds and Pork Special Blend.

STEP 3

Bake for 30-40 minutes, gently shaking the tray half way through.

STEP 4

Great to serve as a snack at bonfires and on Halloween.