

## Party food at its best



Bacon is an all-round winner, why not use it to really wow your party guests with some simple party food.

### Chicken & Bacon Skewers

Serves: 12

#### INGREDIENTS:

12 Chicken Mini Fillets, 12 Rashers Smoked Streaky Bacon, Dip selection to serve, Steel or Wood Skewers, (if wood, soak in water to dampen before use)

#### METHOD:

Skewer each mini chicken fillet. Carefully wrap each with a rasher of streaky bacon, try to not allow too much overlap. Place on to a pre-heated medium grill for 12-14 minutes turning occasionally. Ensure the chicken is cooked through properly with juices running clear.

### Bacon Skewers

Serves: 24

#### INGREDIENTS:

24 Rashers Smoked Streaky Bacon, Dip selection to serve, Steel or Wood Skewers, (if wood, soak in water to dampen before use)

#### METHOD:

Carefully weave the bacon onto the skewer, ribbon like (this can be done in advance). Place on to a pre-heated medium grill for 3-4 minutes turning occasionally.



# Party food at its best cont.

## **Pigs in Blankets (not just for Christmas)**

Serves: 12

### **INGREDIENTS:**

12 Butchers Chipolatas, 6 rashers of Smoked Streaky Bacon halved

### **METHOD:**

Gently stretch out the bacon lengthways and wrap carefully around each sausage.

Place each one onto a baking tray with the bacon edge facing downwards (this will prevent it unrolling in the oven).

Place into a pre-heated oven (fan 180c, gas 6) on the middle shelf for 23-25 minutes until the sausages are thoroughly cooked through.