

Honeyed Bacon-Wrapped Sausages with Onion Mash

Ingredients

- 1 x 250g packet Smoked Back Bacon
 - 1 x 454g packet Pork Sausages
 - 15ml Whole Grain Mustard
 - 30ml (2tbsp) Clear Honey
 - Dash of Tabasco Sauce
- For the Onion Mash**
- 1kg Potatoes
 - 2 Medium Onions
 - 60ml Olive Oil



Method

1. Preheat the Oven to 190°C. Wrap a bacon rasher around each sausage and place in a shallow roasting tin.
2. In a small bowl, blend together the whole grain mustard, clear honey and tabasco sauce to make a glaze,
3. Brush over the sausages then bake for 25-30 minutes until golden. Serve with mashed potatoes or olive oil and onion mash and baked beans or vegetables.

Onion Mash

4. Peel and slice the potatoes then boil for 15-20 minutes and drain.
5. Mash them with 60ml of milk.
6. Fry the 2 peeled and sliced onions in the olive oil until golden.
7. Stir into the mash, then season.