



Honey Mustard Glazed Pigs in Blankets & Fancy Prawn Cocktails



Easy



30 minutes



Serves 4

INGREDIENTS

For the Pigs in Blankets:

12 Chipolatas

12 Rashers of streaky bacon

1 tbsp of runny honey

1 tbsp of English mustard

For the Prawn Cocktails:

24 Jumbo king prawns (cooked and shelled)

¼ Cucumber (Diced into small cubes)

16 Cherry tomatoes (Diced into small cubes)

4 Little gem lettuces

100ml Mayonnaise

100ml Tomato ketchup

Tabasco sauce

20ml Whiskey

White wine vinegar

Lime juice

Paprika

METHOD

- 1.** First, prepare your pigs in blankets by wrapping each chipolata with a rasher of streaky bacon and place in a pre-heated oven at 180°.
- 2.** While these are cooking, place your diced cucumber into a bowl with the juice of one lime and a splash of white wine vinegar and leave to marinade.
- 3.** Now take four glasses and strip the outer leaves of each gem lettuce until you get to the heart, use these leaves to create a bowl in each glass.
- 4.** To prepare your sauce you need to mix your mayonnaise and ketchup together until it turns pink, now add your Whiskey and Tabasco to taste.
- 5.** Now begin to build your cocktails by draining your cucumber and mixing in a new bowl with your prawns and cherry tomatoes.
- 6.** Place a generous spoon of your mix into each glass and finish by drizzling your sauce over. Sprinkle with paprika to serve.
- 7.** Now your pigs in blankets should be ready, so take out and leave to cool while you mix your honey and mustard together.
- 8.** Place your sausages in a bowl and pour over your honey mustard mix and toss until each sausage is covered.