## **CHRISTMAS HONEY MUSTARD PIGS IN BLANKETS**

BY SIMON WOOD

## **INGREDIENTS**

30 Pigs in blankets
100g Colman's English mustard
150g Runny honey
Chopped chives



## **METHOD**

Cook the pigs in blankets until golden, either deep fry at 150°c or bake in the oven at 180°c until browned

Next In a frying pan on a medium heat add the honey and mustard and heat until it bubbles and emulsifies together, once it is bubbling add the sausages and glaze until sticky and serve with chopped chives