

## Classic Sides to accompany your Christmas meal



### **Method**

Pre-heat oven to 160c-170c

### **Carrots and Parsnips**

Top and tail the parsnips and carrots and cut into strips.

Place onto a tray, season and drizzle with oil and roast for 20-25 minutes until golden.

If you have some honey, drizzle on the vegetables to finish

### **Potatoes**

Peel the potatoes and cut into even size pieces

Place into cold seasoned water and bring up to the simmer. Allow to simmer for 2-3 minutes

Whilst the potatoes are simmering place your oven tray into the oven with a good drizzle of oil in the tray. Allow the pan to pre-heat for 2-3 minutes

Take the potatoes off the heat and drain well. Rough up the sides of the potatoes by gently tossing in the colander.

Place the potatoes into the preheated tray and place in the oven. After 20 minutes turn the potatoes over and cook for a further 20 minutes or until golden and crisp.



## Pigs in blankets/ Sprouts/ Carrots/Parsnips/Roast Potatoes



### Ingredients

- 1 x 12 pork sausages
- 7 rashers of streaky bacon
- Sprouts
- Carrots
- Parsnips
- Potatoes

### Method

#### Pigs in blankets

On a chopping board using the side of your hand, press firmly into the centre of your sausages to form an indent.

Twist the sausage at the fold and then cut the sausage in half.

Part cook the sausages in the oven for 5-6 minutes.

Stretch out the bacon by placing a rasher on a solid work surface and stretch the bacon out using the back of a large knife. This will help stop the bacon from shrinking as much when it starts to cook.

Brown the sausages in a pan and then wrap in the stretched bacon and place back in the oven to cook the bacon and finish off cooking the sausage.

To check its fully cooked temperature probe to 70c.

#### Sprouts

Peel any loose leaves away from the sprouts.

Cut the bottom of the sprout and form a cross on the stalk. This will help evenly cook this part of the sprout.

Bring your water up to the boil in a saucepan and then place your sprouts in to cook.

Cook to your liking 3-4 minutes will give you an al dente sprout. So if you like your sprouts cooked a little bit more continue to simmer in the water until they are tender.

Drain off the water and serve.

