



This was actually much more tasty than it looks! When I worked in the butchers we had an older chap who regularly asked if we could do Tomato Sausages. Unfortunately the seasoning mix wasn't available from Dalziel's our supplier. But I do remember them from my childhood. So time to play with food! We also had a Broccoli which was beginning to look a bit sad in the fridge?...

Tomato Sausage 'Pigs in blankets' Sausage Rolls

Ingredients:-

6 Plain Pork Sausages, removed from their skins
½ a tube of Tomato Puree
6 Rashers of Bacon
Gluten free puff pastry
1 Egg, beaten

Method:-

- (1) Mix the Tomato Puree and the Sausage meat in a bowl.
- (2) Form back into Sausage shape by hand.
- (3) Wrap a rasher of Bacon around each one.
- (4) Preheat the oven to 180c
- (5) Wrap in Pasty and brush with Egg.
- (6) Pop them in the oven and cook until the Pastry is golden brown (Do not leave them in too

long like I did!)

Broccoli Bhaji

Ingredients:-

1 Head of Broccoli, roughly cut

100g Gram flour

½ tsp baking powder

½ tsp Chilli powder

½ tsp Turmeric

½ tsp of Garlic Salt

Oil to fry

Method:-

(1) Mix the dry ingredients with enough water to make a thick batter.

(2) Coat the cut Broccoli pieces.

(3) Fry in batches until they are golden brown.

(4) Drain on kitchen paper before serving.

**We served ours with a few hand cut chips, home made coleslaw and a bit of Basil for colour.
But it was still quite brown looking to be fair!**