



WHY WE LOVED IT

Dolly has thought about more than just the food that she's eating, she's thought about the whole event!

We haven't been able to re-create ALL of Dolly's Christmas Dinner, but we love pigs in blankets and Yorkshire puddings!

Remembering the Eatwell Guide, what else could you have with pigs in blankets and Yorkshire puddings to make them into a meal you could have all year round?



MY FAMILY FAVOURITE What are you calling your recipe?

My family favourite is called: *christmas dinner*

MY FAMILY MOMENT The personal story behind your recipe.

This meal is special to me because
It is my mummy's

I eat this meal with
my whole family

INFO:

Total time: **1 hour**

Serves: **5**

INGREDIENTS:

PIGS IN BLANKETS

- 15 rashers of streaky bacon
- 15 cumberland chipolatas
- 2 tablespoons clear honey

YORKSHIRE PUDDINGS

- 140g plain flour
- 4 eggs
- 200ml milk
- Sunflower oil (for cooking)

METHOD

PIGS IN BLANKETS

STEP 1

Preheat the oven to 200C / 180C fan and cover your baking tray with tin foil.

STEP 2

Wrap a rasher of bacon around each of the sausages and place them on the tray. Drizzle the honey over the top.

STEP 3

Cook the sausages in the oven for 18-20 minutes until lightly browned.

YORKSHIRE PUDDINGS

STEP 1

Heat oven to 230 C / 210C fan.

STEP 2

Drizzle some sunflower oil evenly into some non-stick muffin tins (even better if you have Yorkshire pudding tins!) and get an adult to place in the oven to heat through.

STEP 3

For the batter, sift 140g of plain flour into a bowl and beat 4 eggs until smooth.

STEP 4

Gradually add 200ml milk and carry on beating until the mix is lump free. Season with salt and pepper.

STEP 5

Pour the batter into a jug, remove the hot tin from the oven and carefully pour the Yorkshire pudding mixture into the holes. Definitely get an adult to help with this step as the oil will be very hot and it will sizzle when you add the batter.

STEP 6

Place the tins back in the oven and leave for 20-25 mins until the puddings have puffed up and are golden brown.