



Bacon & Sausage Pasty

Ingredients:

- 1 packet of Pepper & Thyme sausages boiled for 8 minutes, cooled
- Approx 1 lb cooked **Prue & Simon's** back bacon diced then briefly in food processor.
- Bunch of freshly chopped herbs (oregano/ thyme/ parsley etc)
- Packet of shortcrust pastry

Instructions:

1. Put diced bacon in food processor and blitz.
2. Add the cooked sausages and chopped herbs
3. Add a little preferred spice (not essential)
4. Roll pastry into rounds About 7" diameter.
5. Divide sausage mix to fit snugly in pastry and seal with egg wash
6. Have the 'join/spine' uppermost.
7. Egg wash each pasty and lay on baking tray to cook at 200o for 30 minutes.
8. Serve hot or cold.