

# Smoky Bangers with Cranberry Salsa



**Makes 4- 6    Prep 20 mins**

**Cook 30 mins**

**Easy**

## **For the bangers**

10 chipolatas  
10 rashers of streaky bacon  
1 whole Chinese leaf  
1/2 lemon, juiced  
olive oil  
8 finger rolls  
150g stilton or other cheese

## **For the cranberry salsa**

1/2 jar of cranberry sauce  
3-4 medium tomatoes, diced & left in a colander to drain  
1 small red onion, finely chopped (optional)  
1 tsp red wine vinegar or lemon juice

1. Wrap the chipolatas each with a rasher of streaky bacon, stretching it to make sure it covers the entire chipolata. Chill until needed
2. Take a mandolin and shred the Chinese leaf finely. Mix with the lemon juice and 1 tbsp olive oil. Cover and keep in the fridge until needed.
3. Mix all the ingredients for the cranberry salsa together and chill.
4. To serve, heat the oven to 200C/Fan 180C/Gas6. Roast the chipolatas for 30 mins, or until the bacon is golden and crisp and the sausages have cooked through.
5. Split the finger rolls lengthways put a slice of stilton or other cheese in each bun with a chipolata on top and some of the cranberry salsa. Serve with the shredded Chinese leaf on the side.

