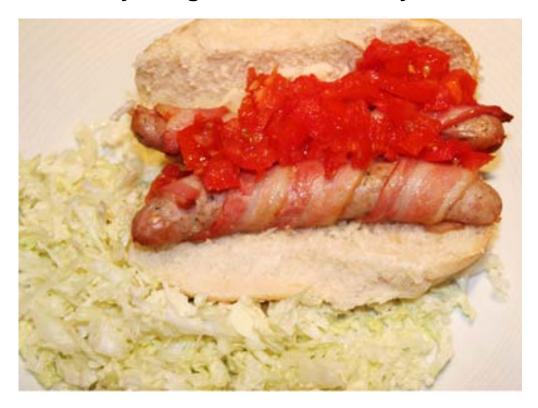
Smoky Bangers with Cranberry Salsa



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.