

REALLY WELSH SMOKED DRAGON SAUSAGE CANAPÉS

Rustle up delicious canapés in just a few moments



Ingredients

Smoked Welsh Dragon Pork Sausages - Sliced on diagonal

Canapé Shells

Greek Style Natural Yoghurt

Cherry Tomatoes - Halved

Very Chilli Jam

Flat Leaved Parsley, Fresh Mint or Basil

Cotswold Gold Rapeseed Oil

Heat a tablespoon (or less) of **Cotswold Gold Rapeseed Oil** in a frying pan and heat. Add the **Smoked Welsh Dragon Pork Sausages** slices and fry on both sides until golden and crispy.

Place a teaspoon of Greek Style **Natural Yoghurt** into each **Canapé Shells**, then pile on a tomato half, a slice of crispy dragon sausage and finish with a drizzle of **Very Chilli Jam** and a sprinkle of fresh herbs.