

## 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 shell, 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.