Bacon-wrapped Sausage Snacks

Cooking time	25 mins
Preparation time	10 mins
Serves	8

Chipolatas wrapped in bacon and sizzled to sticky perfection in Royco Sparerib Marinade. The perfect starter or picnic centerpiece.

Ingredients

- 24 pork chipolatas
- 12 pieces of streaky bacon, cut in half
- 1 x Royco Sparerib Marinade

Method

1. Preheat the oven to grill.
2. Wrap each chipolata with a piece of bacon, stick a cocktail skewer through it to secure.
3. Heat a pan on medium over the stove top.
4. Add the skewers and allow the bacon to gently brown in colour, turning occasionally.
5. Meanwhile, make the Royco Sparerib Marinade according to package instructions.
6. Put it on the stove top and simmer until reduced to thickened glaze.
7. Once the bacon has started to crisp slightly, remove them from the pan.
8. Brush each piece generously with the marinade and place on a baking tray.
9. Place under the grill and allow to crisp and colour, then turn them over, brush with extra marinade and repeat.
10. Serve warm as a snack.

Recipe Tags

Pork, Dry Marinades

Source URL: *https://www.royco.co.za/recipe/bacon-wrapped-sausage-snacks*