

LET'S HAVE A PARTY

Here are some ideas for your party buffet table, easy to prepare, make ahead and freeze until needed.

TASTY SAUSAGE ROLLS

I make these sausage rolls with short crust pastry instead of flaky, and find they taste just as good and are very popular at Christmas time.

Makes about 24.

Ingredients:



Filling:

225g (8 ozs) self-raising flour
450g (1lb) sausage meat
150g (5 ozs) margarine and lard mixed 2 teaspoons
finely chopped onion
1 tablespoon water
A little marmite stock

Method:

Make short crust pastry and roll out to about 20.5cm x 25.5cm (8 inches x 10 inches) and cut into two pieces. Mix sausage meat with chopped onion and moisten with stock. Make two long sausages of meat mixture and place each roll on right-hand side of each piece of pastry. Fold over left-hand side and press damp edges together. Cut into required sausage roll size to make approximately 24, beginning in the middle, score diagonally. Place on an ungreased baking tray, brush with milk or beaten egg and bake in preheated oven 200C, 400F, Gas Mark 6 for 25-30 minutes.