

Jalapeno Sausage

POPPERS



INGREDIENTS

Arthur Pipkins Jalapeno & Smoked Cheddar Sausage Mix

AVO Gourmet Herb Filling

Jalapeno's

Streaky Bacon



METHOD

1. Using sausage made with the **Arthur Pipkins Jalapeno & Smoked Cheddar Sausage Mix**, make a cut along the top of the sausage casing and open up a hole to stuff.
2. Fill the sausage with **AVO Gourmet Herb Filling**.
3. Top the filling with two to three slices of **Jalapeno** and wrap the sausage with **Streaky Bacon**.



For allergen information, please refer to the relevant product specification.



BBQ/OVEN



COLESLAW

A flavoursome smoky cheese and herb blend with a fiery kick of Jalapeno! Visually appealing with flecks of coriander, parsley and jalapeno.

Why not add grated smoked cheddar to give that extra savoury kick?