

# Big Red Kitchen

Award-winning, handmade jars of deliciousness



Only natural ingredients are stirred by hand into Big Red Kitchen Mixed Onion Chutney and Tomato Chutney, giving them a great-tasting savoury flavour, which makes them a simple yet delicious way of livening up lunchbox meals, salads, picnics and barbecues.

- Big Red Kitchen is the Blas na hÉireann National Irish Food Awards 2012 Best Artisan Producer
- All Big Red Kitchen products are natural and handmade in Ireland
- Big Red Kitchen is a wholly Irish family enterprise

*It tastes homemade...  
because it is.*



## SAUSAGE & CHUTNEY ROLLS

Makes 8

8 large Irish sausages  
375g pack ready-rolled puff pastry  
½ jar Big Red Kitchen Mixed Onion Chutney or Tomato Chutney  
1 free-range egg, beaten to make eggwash  
1 tablespoon poppyseeds (optional)

- 1 Preheat the oven to 190°C (375°F, gas mark 5)
- 2 Fry or grill the sausages until nicely browned on the outside
- 3 Open out the pastry and using a knife, divide it into 8 equal squares
- 4 Top each square with a teaspoon of your chosen Big Red Kitchen chutney, spreading it across the square in a diagonal line
- 5 Sit a sausage diagonally on top of the chutney and brush some of the eggwash onto the pastry on either side of the sausage
- 6 Lift up the two egg-washed corners of each pastry square, fold them into the centre (covering the sausage) and pinch them together firmly
- 7 Brush the top of each sausage roll with more eggwash, sprinkle on some poppyseeds if desired, place on a baking tray and cook in a preheated oven for 12-14 minutes until golden



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