

SIMPLE SAVOURY MUFFIN HOT SUPPER OR BRUNCH DISH

Hands on time 15minutes

Cooking time approx. 30mins

Serves 2

Butter to grease the dish

2 Muffins (I like Rankin Soft Buttermilk muffins best)

Dijon mustard

2 streaky bacon rashers

6 raw cocktail sausages

½pt. semi-skimmed milk

2 large eggs

1 tablespoon snipped chives or spring onion

50/75g. (2/3oz.) mature Cheddar cheese, grated

Seasoning

Handful of cherry tomatoes

Method

1. Preheat the oven 200°C/Mark 6.
2. Grease an ovenproof dish and set aside.
3. Split the muffins in half horizontally, spread the cut sides with mustard and cut in two again to make half moon shapes. This means they will fit more easily into whatever dish you may be using.
4. Cut the bacon rashers in half to make 2 shorter pieces, or into 4 if long.
5. Place the muffins, cut side up, into the prepared dish and place the bacon pieces on top. Gently push the sausages into the gaps.
6. In a large jug, mix together the milk, eggs, chives. Season well and then stir in the grated cheese.
7. Pour this mixture over the muffins and dot with cherry tomatoes.
8. Bake until well risen, set and golden brown.

Note

So simple to make, children will enjoy preparing it.

For a vegetarian dish, use veggie sausages and mushrooms.

If I use chunkier sausages, I seal them in a frying pan to start the browning process before adding them to the dish to cook through with the rest of the ingredients.