

Stuffed Sausages



Summer is ideal time for a good barbecue. Besides various vegetables and meat there are always your favourite sausages on the barbecue. In this recipe you can read how to give a special touch to your favourite sausages.

INGREDIENTS:

Sausages (your favourite)

Grated cheese (that can melt, i.e. Gouda)

Pancetta (cut in long strips)

PROCEDURE :

1 . cut a notch in the middle of the sausages, but be careful not to cut them to the end. Leave a little space from each side of the sausage, as wide as a finger, the space that must not be cut ...

2 . fill the sausages with grated cheese ...

3 . wrap the sausages in pancetta and roast them on the barbecue or in the grill pan from all sides ...

NOTES :

In this recipe there are no stated amounts, as everything depends on you.

How many sausages do you want to roast, are sausages long or short, how much cheese do you want to stuff them with, how much pancetta you will need to wrap the sausages depends on all this.

If you have shorter sausages, you will need two strips of pancetta for one sausage, if they are longer, you will need 3 strips of pancetta for a sausage.



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