

# CHRISTMAS LOADED FRIES

Bring a holiday twist to your fries with our Christmas-loaded version, featuring Blenders Roast Gravy and all the festive flavours!



PREP TIME  
15 MIN



COOK TIME  
15 MIN



SERVINGS  
4

## Ingredients

- 400g Brussel Sprouts
- 80g Blenders Cranberry Sauce
- 60g Bacon (for sprouts) + 7 slices of bacon (for pigs in blankets)
- 14 Cocktail Sausages
- 95g [Blenders Roast Gravy](#)
- 1l Water
- 100g Stuffing
- 280g Roast Turkey
- 1kg Frozen or Fresh Potato Fries

## Allergens

Contains Gluten, Milk, Mustard, Sulphites

## Method

1. Peel Brussel sprouts and blanch in salted water for 8 minutes.
2. Drain the sprouts, chop and pan-fry with 60g of chopped bacon. Mix in 80g [Blenders Cranberry Sauce](#). Cook for x minutes and set aside.
3. Slice each piece of bacon in half and wrap around each sausage. Brown gently in a pan. Finish off in the oven for 10 minutes.
4. Pull apart 280g of Roast Turkey using two forks.
5. Prepare the gravy by mixing 90g [Blenders Gravy](#) powder into 1L of boiling water.
6. Deep fry the potato fries for 8-10 minutes
7. To assemble fries, top with pulled turkey, pigs in blankets, brussel sprouts, stuffing and finish off with the prepared Blenders Gravy.

