

★ U.K. ★ BBQ ★ Week ★



Indirect grill
on plancha
or griddle



Final Temp
70°C/160°F



1.5 hours



£10



Serves 3

RECIPE

Two for One Breakfast Part 1 - Stuffed Potatoes



INGREDIENTS

3 Large Jacket Potatoes
6 Pork Sausages (save 3 for Part 2)
6 rashers Streaky Bacon
3 Eggs
1 Onion sliced

METHOD

- 1.** Bake the potatoes the night before and allow to cool.
- 2.** Once cool, cut off the top and bottom and scoop out most of the potato, leaving 0.5-1cm inside. Reserve the potato (for Part 2).
- 3.** Take the skin off the sausages. At this stage you can flavour up the sausage meat if desired. I used a little bit of salt and pepper and some hot sauce. Mix together and split the mixture in to six, reserving three for Part 2. Use the sausage meat to plug the bottom half of each of the potatoes. Wrap two slices of bacon around each potato. You may need to pin them with a cocktail stick.
- 4.** Stand the potatoes on the plancha or in a cast iron pan and cook at 120°C (250°F) for approximately 20 minutes.
- 5.** Once the sausage is cooked drop an egg in to the top of each and start frying your onion. The egg will take approximately 10 minutes, but cook it to your desired outcome. Sprinkle the onions over the top and you are good to go.

Recipe from @silverbackgrill