

## CRISPY FRIED WELSH DRAGON SAUSAGES

*A fabulously quick and easy canape recipe using our [Welsh Dragon Smoked Sausages](#) served with [Dijon Mustard](#) cream – ideal for a summer gathering*

### Ingredients

- 3 [Smoked Welsh Dragon Pork Sausages](#), sliced on diagonal
- 2 tbs [Cotswold Gold Rapeseed Oil](#)
- 2 tbs Natural Yoghurt or Crème fraîche
- 1 tsp [Dijon Mustard](#)
- [Halen Môn Sea Salt](#) and black pepper, to taste
- [Cane cocktail sticks](#)



Pour a tablespoon of [Cotswold Gold Rapeseed Oil](#) in a frying pan to heat.

Add the [Smoked Welsh Dragon Pork Sausage](#) slices and fry for a couple of minutes on each side until golden and crispy.

Meanwhile, mix the [Dijon Mustard](#) and remaining oil with the Natural Yoghurt or Crème fraîche and season to taste.

All you need is a handful of [Cane cocktail sticks](#) so that your friends and family can help themselves.

Enjoy!