



# Bacon Baby Potatoes with Classic Honey Mustard Dressing

## Ingredients

- 500g Baby Potatoes
- Streaky Bacon
- Wild Appetite Dark Ale & Garlic Mustard Sauce
- Urban Appetite Classic Honey Mustard Dressing



## Method

Boil the baby potatoes in their skins until cooked but not soft.

Spread each rasher of bacon with the [Wild Appetite Dark Ale & Garlic Mustard Sauce](#)  
Wrap a piece of bacon around each potato using a cocktail stick to secure.

Roast the potatoes at 180°C for 10 – 15 minutes or until the bacon is nice and crispy.

Serve hot with a bowl of [Urban Appetite Classic Honey Mustard Dressing](#)