**Mini Meat Loaves**

(based on a recipe by Nigella)

**Ingredients**

500gm sausage meat

500gm good minced beef

80gm porridge oats

2 large eggs

Tomato ketchup

Brown sauce

Bar-BQ sauce

Worcestershire sauce

Herbs and spices to taste

Parma ham

**Method**

Heat oven to 200oC

Line 12 mini loaf tins with the Parma Ham

Mix together all the other ingredients, using a squirt of each of the sauces, until uniform colour. Add herbs and spices to taste. I like a bit of chilli to give them a kick. Divide between 12 mini loaf tins.

Bake for 30 minutes, allow to stand for 10 minutes and then remove from the tins and cool on wire rack.

Serve sliced on bed of sliced cucumber with a sweet chilli dip or similar and some warm crusty bread.

These can be made in advance and frozen. Allow time to defrost before slicing.