

Sticky Hoisin Sausages

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Ingredients

- 3 tbsp hoisin sauce
- 1 tbsp clear honey
- 1 tsp wholegrain mustard
- 1 tbsp sesame seed
- 30 cocktail sausages

Or for 1/3 recipe

- 3 tsp hoisin sauce
- 1 tsp clear honey
- 1/4 tsp wholegrain mustard
- 1 tsp sesame seed
- 10 cocktail sausages

Method

1. Heat oven to 190°C/170°C fan/gas 5. or use shelf on bottom of Aga with cold sheet on bottom shelf.
2. Mix the hoisin sauce, honey, mustard and sesame seeds.
3. Line a baking tray with foil and arrange the sausages on it, spaced apart.
4. Bake for 15 minutes until they begin to colour.
5. Warm glaze then spoon on top of the sausages to make them sticky.
6. Bake for a further 10 mins until the sausages are golden and the sauce is melted and bubbling.
7. Allow to cool, add cocktail sticks, then pack in a container, or wrap in foil.
8. Reheat in an oven for 10 minutes at 100°C