

## A Cookbook Collection

# Sticky Cocktail Sausages

*Adapted from Nigella Express*

### Ingredients:

- 1 kilo of cocktail sausages
- 125ml runny honey
- 1 tbsp. sesame oil
- 2 tbsp. soy sauce

### Method:

- Preheat your oven to 220c/200c fan/gas mark 7.
- If your sausages are linked, separate them out and place in a large shallow roasting dish.
- Whisk together the other ingredients and pour the mixture over the sausages. Mix everything together so that the sausages are as evenly coated as possible.
- Place them in the oven and after 20 minutes give them another mix. See notes re cooking time.
- If you wish to reheat them about 7-10 minutes in an oven preheated to 180c/260c fan/ gas mark 6 should do it.