

Honey & Mustard Sausages

Probably the most popular canapé on earth, unless you are veggie (sorry Jo). Ideally made with bite sized sausages, but you can just chop large chipolatas into bite sized pieces.

They look fab served in a hollowed-out loaf of bread (and greedy people like to eat the bread afterwards), but a bowl with some cocktail sticks will do the job just as well.

Ingredients

Lots of cocktail sausages

2 heaped tbsp honey

2 heaped tbsp grainy mustard

Round loaf of bread, for serving

Method

Preheat the oven to 180°C.

Place the sausages in a roasting tin and spoon in the honey and mustard. Rather than trying to stir it to cover the sausages, just pop it in the oven for 2 minutes to let the honey and mustard melt, then give it a good stir. Return the tray to the oven and cook for about 45 minutes to an hour. Initially the sausages will release lots of juices and fat, but be patient, stir from time to time so they brown evenly, and the juiciness will soon become stickiness. When the sausages are cooked and nicely browned, with a lovely sticky glaze, pour them into your hollowed-out loaf or bowl and serve hot.