

Sticky Sausage Sarnie



Serves: 4

Profitability:

Author: Lyle's Golden Syrup

Ingredients:

Olive oil

8 good quality thick pork sausages, cut in half lengthways

2 tbsp wholegrain mustard

2 tbsp Lyle's Golden Syrup

2 tsp Worcestershire sauce

8 slices of bread

Butter

Steps:

Heat a large frying pan over a medium-high heat and add a trickle of olive oil

Add the sausages and cook for 2-3 minutes each side until golden and cooked through

Mix together the mustard, syrup and Worcestershire sauce, add to the pan and stir gently to coat the sausages for about 30 seconds. Remove from the heat

Lightly butter the bread and divide the sausages between 4 slices, spreading any of the mixture over the sausages. Top with the remaining 4 slices of bread and cut in half