

# HOME LEARNING

Year 9 – Food Technology

## Sticky sausage baguettes

### Ingredients

- 2 pork sausages
- 1 tbsp oil
- 2 tbsp soy sauce

2 tbsp 2 tsp wholegrain mustard

2 baguettes, to serve

### Method

1. Toss sausages in oil in a roasting tin and roast at 200C/180C fan/ gas 6 for 20 mins until browned.
  2. Mix soy sauce, honey and mustard together. Drain the fat from the sausages and pour over most of the soy mix, coating thoroughly. Return to the oven for 10 mins until sticky. Serve in baguettes with salad leaves and the remaining soy mix.
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