



# Sweet & Hot Bourbon Glazed Sausages

## directions

1. Preheat oven to 375 degrees. Spread sausages out flat on a baking pan coated with cooking spray.
2. When oven is hot, bake for about 15 minutes shaking pan every now and again so sausages will begin to brown on all sides.
3. While sausages are baking put orange juice, zest, lemon juice, bourbon whiskey, marmalade, molasses, and hot chili paste in a skillet and bring to a low boil. Turn to simmer, stirring often to prevent sticking.
4. When sausages are done, remove from oven and add to skillet with spicy bourbon sauce. Turn heat to lowest setting and let simmer for about 15 minutes. Sauce will begin to reduce and thicken.

## notes

The sauce is sweet and spicy with bourbon overtones and a pretty deep rich red color.  
Taste and add more hot chili paste if desired.

## to serve

Serve hot directly from skillet for a casual gathering along with a selection of cheese and crackers or bread if desired.



6 - 8

*servings*

15 min

*prep time*

30 min

*cook time*

## ingredients

1 box of Swaggerty's Farm All Natural Sausage Links  
1 1/2 cup fresh orange juice  
Zest of one orange  
Juice of one lemon  
1/2 cup Bourbon Whiskey  
1 1/2 cup orange marmalade  
3 tablespoons pomegranate molasses (or regular molasses)  
Hot chili paste or Sriracha sauce to taste

Pairs well with: Crudités, Breads, & Cheese

Special Kitchen Tools: N/A