



CHILLI JAM | 1. A perfect accompaniment to cheese and cold meats. 2. Great in just about any sandwich. 3. Delicious with sausages and beefburgers. 4. Stir into gravies, soups and stews.

**SCARLETT
& MUSTARD**



CHILLI COCKTAIL SAUSAGES

Our **Chilli Jam** gives these little sausages a warm, sweet and tangy kick, making them so moreish that it's impossible to have just one!

INGREDIENTS:

900g good quality cocktail pork sausages
2 heaped tbsps Scarlett & Mustard Chilli Jam
(the more the better in our opinion!)
Cracked black pepper & sea salt.

Heat the oven to 200 Celsius. Cover the bottom of a roasting tray with tin foil and place the sausages in the tray, spreading the chilli jam, salt & pepper over the top evenly- don't be afraid to get your hands in there!

Place in the oven and cook for 10-15 minutes, until the sausages are hot in the middle and the chilli jam mixture is bubbling.

Not limited to tiddly sausages only!



more at | scarlettandmustard.co.uk