KIKKOMAN

Sticky Kikkoman sausages

Total time **25 mins** **5 mins** preparation time **20 mins** cooking time

INGREDIENTS

8 portion(s)

500 g	cocktail sausages
1 tbsp	runny honey
1 tbsp	Kikkoman Naturally Brewed Soy Sauce
1 tbsp	water

PREPARATION

Step 1

Preheat the oven to 200°C/400°F/Gas Mark 6. Lay the sausages in a single layer in the bottom of a roasting tin.

Step 2

Pour over the honey, Kikkoman and water.

Step 3

Roast in the oven for 15 to 20 minutes, turning or shaking a couple of times during the cooking time.

Step 4

When the sausages are sticky and browned all over, pile into a bowl to serve.