Sweet & Hot Bourbon Glazed Sausages

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 Tbsp. pomegranate molasses (or regular molasses)

Hot chili paste or Sriracha sauce to taste

directions

1. Preheat oven to 375 degrees. Spread sausage links out flat on a baking pan coated with cooking spray.
2. Bake for about 15 minutes, shaking the pan occasionally and so sausages will begin to brown on all sides.
3. While sausages are baking, combine 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. Reduce heat to low and let simmer for about 15 minutes. The sauce will begin to reduce and thicken.

To Serve

Serve glazed bourbon sausage links warm directly from the skillet along with a selection of cheese and crackers or bread if desired.

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