



## HONEY ORANGE GLAZED SAUSAGES

This glaze is so delicious you'll want to double the recipe — can be refrigerated for several weeks. Yield: 4 servings

**13.3 oz. pkg. FLETCHER'S Brown Sugar & Honey  
Pork Sausage breakfast links**

### GLAZE:

1 tbsp.	olive oil
1	medium onion, finely chopped
½ cup	orange juice
¼ cup	liquid honey
2 tbsp.	balsamic vinegar
1 tbsp.	orange zest
¼ tsp. each	dried sage leaves, black pepper AND ground ginger
½ tsp.	dried thyme leaves
a pinch each	ground cloves AND ground allspice
2	bay leaves
2 tbsp.	orange liqueur or brandy (optional)

1. Preheat oven to 350 ° F.
2. Pre-cook sausages following package directions. Transfer to a low sided baking pan.
3. In a small saucepan, add oil and sauté onion on medium-low heat for 10 minutes until very soft and lightly golden. Stir occasionally.
4. Combine remaining glaze ingredients, except liqueur. Add to onions. Bring to the boil. Reduce heat to a slow boil and let reduce until slightly syrupy. Stir in liqueur. Turn off heat.
5. Spoon about 1/3rd of the glaze over sausages. Bake 7 minutes. Spoon another 1/3rd of the glaze, and bake another 5 minutes. Apply remaining glaze, and bake another 7 minutes. Roll sausages in glaze mixture each time.

### TIPS:

- For variation, choose FLETCHER'S Maple Pork Sausage breakfast links, and replace honey with maple syrup. Also delicious with FLETCHER'S Pork or Chicken Sausage breakfast links.
- Replace liqueur with orange juice.
- For an appetizer or finger food, cut pre-cooked sausages into halves or thirds, bake in the glaze, and serve on toothpicks.