

HONEY MUSTARD BBQ SNAGS

Looking for a twist on your favourite BBQ treat? Gourmet snags are not hard to do with this delicious flavour combo.

EASY	5 MINS	12 MINS	4

Ingredients

- 2tbsp honey
- 1tbsp Dijon Mustard
- 2 Garlic cloves, crushed
- 12 thin beef sausages

Instructions

1. In a large shallow baking dish combine the honey, mustard and garlic.
2. Add the sausages and turn to coat. Cover and refrigerate for 1 hour.
3. Preheat the BBQ plate to high.
4. Reduce the BBQ to medium, and cook the sausages, turning occasionally and basting with the marinade, for 10 to 12 minutes or until cooked through.
5. Baste just before serving so the sausage has a lovely gloss when served.