



PROPER JOB GLAZED SAUSAGES

GLAZING YOUR SAUSAGES WITH A LIP SMACKING COMBINATION OF PROPER JOB ALE, MAPLE SYRUP AND CINNAMON IS A SURE-FIRE WAY OF STARTING YOUR PARTY WITH A BANG!

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Cornish IPA

PREP TIME: 5 MINUTES | COOKING TIME: 20 MINUTES

INGREDIENTS

- 1 500ml bottle of Proper Job from St Austell Brewery
- 8 tbsp maple syrup
- 4 tbsp water
- 85g dark brown sugar
- 1 tsp cornflour
- 1 tsp cinnamon
- ¼ tsp black pepper
- 1 pack of sausages – mini ones are perfect for the festive period

METHOD

Cook the sausages following the instructions on the pack.

While they are cooking, create the glaze by combining the Proper Job, maple syrup, water, dark brown sugar, cornflour, cinnamon and black pepper in a saucepan. Gently bring to the boil, stirring frequently. Reduce the heat and simmer for 15 minutes to reduce the glaze by half.

When the sausages are cooked, place them in a serving dish and drizzle with the beer glaze.

Serve hot with a pint of Proper Job for a perfect match.

Proper Job is available at the St Austell Brewery Visitor Centre (01726 66022) online at www.staustellbreweryshop.co.uk and at the following retailers: Tesco, Sainsbury's, Morrisons, Waitrose, Asda, Majestic Wine, Spar, McColls & Co-op.

