



Blue Willow Kitchen

Apricot Glazed Sausages

Ingredients:

1 pound sausage links
1/2 cup brown sugar, firmly packed
1 Tablespoon molasses
1/2 cup apricot nectar
1 Tablespoon salted butter

Directions:

Cook sausages in a frying pan with about a quarter inch of water in the bottom. Let the water cook off and the sausages brown on all sides.



Meanwhile, combine brown sugar, molasses, apricot nectar and butter in a small saucepan. Heat until boiling.

Drain drippings from sausages, if any. Pour the glaze into the frying pan, turning to coat the sausages. Simmer uncovered for 10 minutes. Serve immediately. Serves 4-6.

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