

Beer Battered Mini Snack Sausages with Mustard Mayonnaise

Linda McCartney

Ingredients

Sunflower oil for frying
200g plain flour + extra for dusting
50g cornflour
120ml lager
15g wholegrain mustard
450g mini snack sausages

Ingredients for the Mustard Mayo

8 tablespoons mayonnaise
6 Tablespoons wholegrain mustard
Juice of half a Lime
Salt and Pepper to taste

Method

For the mayonnaise – Mix all the ingredients thoroughly and set aside in the fridge for when you need it.

For the sausages – Mix the flour, mustard, cornflour and lager together to form a batter. Dust the sausages in the extra flour, dip into the batter and fry for 6-8 minutes, remove with a slotted spoon and lay on some kitchen paper to absorb excess oil.

Serve hot with the mustard mayo. Do the dip!