

Sweet & Sour Wild Rice Sausages

Ingredients:

2 lb wild rice sausages
14 oz can sliced peaches
¾ cup granulated sugar
1 tsp curry powder
1 Tbsp onion flakes
1 cup chili sauce
½ cup ketchup

Steps:

Brown sausages. Cut into bite-sized pieces. Place in a 1.5 L casserole dish. Add remaining ingredients and mix together. Bake uncovered at 350°F for 30 minutes. Stir. Continue to bake for another 15 to 20 minutes until sausages are well done.

featured in the 'Our Favourite Recipes: Mamawetan Churchill River Health Region Cookbook'

