

## SMOKED PORK SAUSAGES

{SERVES 6}

### INGREDIENTS:

- 6-8 good pork sausages Handful of smoking chips, soaked in water
- 6 hot dog rolls
- Butter
- 4 T wholegrain mustard 4 T mayonnaise

### METHOD:

1. Prepare and light your Cobb Cooker with 1 CobbleStone [see fuel].
2. Place the smoking chips on the CobbleStone/charcoal. (Cobb Premier Gas: wrap wood chips in a foil package with holes in the side facing up, place this on the gas jet to achieve the same effect) Place the Grill Grid and the Fenced Roast Rack on the Cobb Cooker.
3. Arrange the sausages and cover with the Dome Cover. Smoke them for 15-20 minutes. In the meantime, mix the mustard and the mayo together to make a wholegrain mustard mayo (hey presto!).
4. Slice the rolls lengthways and butter them, add the sausages, mayo, gherkins and enjoy.

### FUEL:

- Cobb Compact - 1 CobbleStone
- Cobb Premier - 1 CobbleStone or 10 briquettes
- Cobb Supreme - 1 CobbleStone or 10 briquettes
- Cobb Premier Gas - Medium heat.